

# Practice Range

## Chicken Wings

*Tossed in medium, hot, or BBQ sauce. Served with a side of bleu cheese or ranch.*  
\$11.49

## Spinach & Artichoke Dip

*Spinach, artichoke hearts and a blend of cheeses served with tri-color tortilla chips*  
\$9.99

## Scottish Egg

*Traditional Scottish dish of hard boiled egg, wrapped in sausage and bread crumbs. Served with a drizzle of horseradish mayonnaise.*  
\$8.99

## Bang Bang Chicken

*Fried Chicken breast in a creamy peanut and spicy sweet chili sauce*  
\$8.99

## Quesadillas

*Served with cheddar and Monterey jack, roasted onions and peppers in a sun-dried tomato tortilla. Served with salsa and sour cream.*  
*Add Guacamole for .65 Add Chicken for 1.50*  
\$8.99

## Fried Calamari

*Lightly seasoned and served with a side of smoked tomato aioli.*  
\$9.99

## Tuna Avocado Tower

*Sesame encrusted Ahi Tuna & avocado served with Thai cucumbers, wasabi cream sauce, ginger and wakame.*  
\$12.99

## Jalapenos

*Fresh baked with cream cheese and sausage stuffing. Served with sweet chili sauce.*  
\$8.99

## French Onion Soup

*Caramelized onions in a rich beef broth with garlic seasoned croutons, topped with Swiss and provolone cheeses.*  
\$5.99

## Coconut Shrimp

*Five sweet potato battered shrimp dipped in coconut, lightly fried and served with our house remoulade.*  
\$10.99

## Smoked Salmon

*Smoked salmon on toasted crostini's with a drizzle of dill crème. Served with sides of onions and capers*  
\$9.99

# Around The Green

Available Dressings: Ranch   Bleu Cheese   1000 Island   Italian   Citrus Vinaigrette   Balsamic Vinaigrette   Honey Mustard

Add to any salad: Chicken 3.50   Salmon 5.00   Shrimp 5.00   Ahi Tuna 5.00   Beef Tenderloin 5.00   Chicken Salad 4.00

## Greek Salad

*Romaine, green olives, kalamata olives, feta, pepperoncini, roasted red peppers, tomatoes, cucumbers and red onions. Served with House made Italian Vinaigrette.*  
\$9.99

## Strawberry Bleu Salad

*Mixed greens, strawberries, crumbled bleu cheese, candied pecans and raspberry pickled red onions. Served with Balsamic Vinaigrette.*  
\$9.99

## Crab Salad

*Crab meat mixed with tarragon, fresh lemon juice, grape tomatoes and a touch of mayonnaise. Served on a bed of mixed greens, with raspberry pickled red onions, cucumbers and avocado. served with Citrus Vinaigrette.*  
\$14.99

## Vermont Maple

*Mixed greens, candied pecans, raspberry pickled red onions, dried cranberries, sliced Granny Smith apples, and crumbled goat cheese. Served with Vermont Maple Vinaigrette.*  
\$9.99

## Harvest

*Mixed greens, almonds, dried cranberries, goat cheese, raspberry pickled red onions and candied squash. Served with Balsamic Vinaigrette*  
\$9.99

## Caesar Salad

*Romaine lettuce tossed in house made creamy Caesar dressing topped with croutons and parmesan cheese.*  
\$8.99

# The Back Nine

## Bangers & Mash

*Traditional Scottish style pork sausages served with an onion beer gravy and mashed potato.*  
\$14.99

## MacAllisters Lunch Fish & Chips

*Beer battered Cod served with fries, house made tomato tartar sauce and slaw.*  
\$13.99

## Half Rack BBQ Ribs

*Award winning center cut St Louis style pork ribs slow roasted with our house made Whiskey-Chipotle BBQ sauce. Served with slaw and fries.*  
\$14.99

## Grilled or Blackened Salmon

*Choose Fresh Atlantic salmon filet Grilled or Blackened, prepared medium-rare. Served with wild rice and vegetables.*  
\$12.99

## Lunch Frutti di Mare

*Jumbo Shrimp, mussels, Sea scallops and clams tossed in a garlic tomato sauce with linguini.*  
\$14.99

## Citrus Ginger Stir Fry

*Sautéed fresh vegetables, roasted chicken served and a citrus-ginger sauce over rice.*  
\$10.99

## Fish Tacos

*Two large tacos featuring lightly blackened Cod with a lime cilantro cream sauce topped with shredded cabbage and Pico de Gallo. Served with chips.*  
\$13.99

# Sand Wedge

*All sandwiches served with fries.*

### Lemon Basil Chicken

*Lightly blackened chicken breast with caramelized red onions, spinach, tomato, Swiss and a lemon-basil mayo.*  
\$9.99

### MacAllisters Salmon BLT

*Pan Seared Atlantic salmon prepared medium rare with bacon, remoulade, lettuce, tomato and red onion.*  
\$11.99

### Corned Beef Reuben

*Slow cooked Boar's Head corn beef served on marbled rye topped with sauerkraut, melted Swiss and 1000 Island Dressing.*  
\$11.99

### Roast Beef Club

*Triple stacked toasted marbled Rye filled with Roast beef. Served with bacon, lettuce, tomato, horseradish mayo and Swiss cheese.*  
\$10.99

### Turkey Bacon Panini

*Smoked turkey breast, bacon, avocado, provolone and pesto mayo.*  
\$10.99

### Fried Haddock Sandwich

*Fresh beer battered Haddock with lettuce, tomato and tartar sauce.*  
\$11.99

### Pulled Pork

*Served with a Whiskey- Chipotle blackberry BBQ sauce, caramelized onions topped with slaw. Served on a Brioche roll.*  
\$12.99

### Chicken Salad Wrap

*Chicken salad with dried cranberries, pecans, red grapes, lettuce, tomato.*  
\$9.99

### French Dip

*Boars Head Roast beef with mushrooms, caramelized onions, melted provolone and a side of French onion broth. Served on an artisan baguette.*  
\$11.99

# Burgers

All burgers are 8 oz. and served on a Brioche roll with a side of fries.

### Bacon Burger

Served with bacon, lettuce, red onion, tomato and American cheese.  
\$11.99

### BBQ Burger

Served with a Whiskey-Chipotle BBQ sauce, onion straws and cheddar.  
\$11.99

### MacAllisters Brave Heart Burger

Served with crumbled bleu cheese, portabella mushroom cap, caramelized onions and provolone.  
\$12.99

### Portabella Burger

Marinated portabella mushroom cap, lettuce, baby spinach, red onion, roasted red peppers, caramelized onions, provolone and a pesto mayonnaise.  
\$11.99

### Lamb Burger

Ground Lamb infused with caramelized onions and roasted red peppers. Topped with fried onion straws, feta, lettuce, tomato and cranberry mayonnaise.  
\$13.99

## Par 3 For \$9.99

Choose one of the following selections (no substitutions)

### 1) Half Turkey Flatbread    Soup of the Day    Fries

Boar's Head smoked turkey, Swiss, lettuce, tomato, red onion and cranberry mayonnaise on a flatbread.

### 2) Half Chicken Salad Club    Soup of the Day    Fries

Chicken salad with dried cranberries, pecans, red grapes, mayonnaise, lettuce, tomato, red onion and bacon served on a flatbread.

### 3) Bacon Wrapped Meatloaf    Mashed Potato    Slaw

Freshly made bacon wrapped meatloaf with gravy.

# Sides

### Spicy Fries

\$2.75

### Sweet Potato Fries

1.50 up charge if substituting  
\$3.50

### Soup of the Day

\$2.99

### Small Caesar

1.00 up charge if substituting  
\$3.50

### Mashed Potato

\$2.50

### Chowder of the Day

\$3.50

### Onion Rings

1.50 up charge if substituting  
\$3.50

### Fries

\$2.50

\* NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumers risk of food borne illness.  
Prices do not include tax  
Prices and menu items subject to change

# Practice Range

## Chicken Wings

Tossed in medium, hot, or BBQ sauce. Served with a side of bleu cheese or ranch.  
\$11.99

## Spinach & Artichoke Dip

Spinach, artichoke hearts and a blend of cheeses served with tri-color tortilla chips  
\$9.99

## Scottish Egg

Traditional Scottish dish of hard boiled egg, wrapped in sausage and bread crumbs. Served with a drizzle of horseradish mayonnaise.  
\$8.99

## Quesadilla

Served with cheddar and Monterey jack, sautéed onions and peppers in a flour tortilla. Served with salsa, sour cream and guacamole. \$8.99  
Add Chicken for 1.50  
Add Pulled Pork for 2.00

## Smoked Salmon

Smoked salmon on toasted crostini's with a drizzle of dill crème. Served with sides of onions and capers  
\$9.99

## Fried Calamari

Lightly seasoned and served with a side of smoked tomato aioli.  
\$10.99

## Tuna Avocado Tower

Sesame encrusted Ahi Tuna & avocado served with Thai cucumbers, wasabi cream sauce, ginger and wakame.  
\$12.99

## Jalapenos

Fresh baked with cream cheese and sausage stuffing. Served with sweet chili sauce.  
\$9.99

## Bang Bang Chicken

Fried Shrimp in a creamy peanut and spicy sweet chili sauce  
\$9.99

## Coconut Shrimp

Five sweet potato battered shrimp dipped in coconut, lightly fried and served with our house remoulade.  
\$10.99

## Poutine

Crispy Fries Topped with Cheddar Cheese Curds and Beef Gravy.  
\$7.50

# Around The Green

Available Dressing: Ranch   Bleu Cheese   1000 Island   Italian   Citrus Vinaigrette   Balsamic Vinaigrette   Honey Mustard

Add to any salad: Chicken 3.50   Salmon 5.00   Ahi Tuna 5.00   Beef Tenderloin 5.00   Chicken Salad 4.00

## Strawberry Bleu Salad

Mixed greens, strawberries, crumbled bleu cheese, candied pecans and raspberry pickled red onions. Served with Balsamic Vinaigrette.  
\$9.99

## Crab & Avocado Salad

Jumbo lump crab meat served with avocado slices over a bed of mixed greens with tomato, onions and cucumber. Tossed in Mango Vinaigrette.  
\$14.50

## Vermont Maple

Mixed greens, candied pecans, raspberry pickled red onions, dried cranberries, sliced Granny Smith apples, and crumbled goat cheese. Served with Vermont Maple Vinaigrette.

## Greek Salad

Romaine, green olives, kalamata olives, feta, pepperoncini, roasted red peppers, tomatoes, cucumbers and red onions. Served with House made Italian Vinaigrette.  
\$9.99

## Southwest Salad

Romaine, Fire roasted corn onions & peppers, black beans, avocado, fried tortilla strips, cheddar, tomato and blackened chicken. Served with chipotle ranch dressing  
\$13.99

## Harvest

Mixed greens, almonds, dried cranberries, goat cheese, raspberry pickled red onions and candied squash. Served with Balsamic Vinaigrette  
\$9.99

## Caesar Salad

Romaine lettuce tossed in house made creamy Caesar dressing topped with croutons and parmesan cheese.

# The Back Nine

*All entrées served with bread and either a cup of soup or a wee salad. Available Dressings Ranch Bleu Cheese 1000 Island Balsamic Vinaigrette House Italian Citrus Vinaigrette Honey Mustard*

## Bangers & Mash

*Traditional Scottish style pork sausages served with an onion & beer gravy with mashed potato.*  
\$14.99

## Grilled Pork Loin

*Center Cut Pork Loin served over fresh Butternut Squash Risotto. Served with Asparagus.*  
\$18.99

## BBQ Ribs

*Award winning center cut St. Louis style pork ribs slow roasted with our house made Whiskey-Chipotle blackberry BBQ sauce. Served with slaw and fries. Full rack available 23.99*  
\$17.99

## Chicken Curry

*A traditional creamy curry sauce with chunks of chicken breast and fresh vegetables.*  
\$16.99

## Goats Cheese Chicken

*Pan seared chicken breast topped with basil, scallions, bacon and goat cheese. Finished with a creamy parmesan sauce. Served with garlic mashed potato and vegetable medley.*  
\$16.99

# The Clubhouse

## Frutti di Mare

*Jumbo Shrimp, Mussels, Sea scallops and clams tossed in a garlic tomato sauce with linguini.*  
\$19.99

## Fisherman's Platter

*Beer Battered Cod, Shrimp and Jumbo Sea Scallops served on a bed of fries with as side of Slaw & Tartar Sauce*

## Pan Seared Cod

*Finished with a fresh baby spinach, grape tomato, lemon caper and white wine sauce. Served with wild rice and vegetable medley.*  
\$17.99

## Pecan Crusted Salmon

*Fresh Baked Atlantic Salmon Encrusted with Pecans and a Dijon White Wine Beurre Blanc Sauce. Served with Wild Rice And Fresh vegetable Medley.*  
\$18.99

## Twin Filets

*Twin 5oz. grilled petit filets of beef served with Risotto, a mushroom demi glaze and asparagus.*  
\$19.99

## MacAllisters Fish & Chips

*Beer Battered Cod served with fries, a house made tartar sauce and slaw.*  
\$16.99

## Pan Seared Scallops

*Jumbo Sea Scallops finished with a citrus beurre blanc. Served with wild rice and vegetable medley.*  
\$20.99

## Crab Stuffed Haddock

*Fresh Atlantic Haddock and House made crab and herb stuffing covered in a decadent seafood sauce. Served with wild rice and vegetable medley.*

## Salmon Florentine

*Fresh Atlantic Salmon over a bed of baby spinach, caramelized red onions and mushrooms. Topped with a decadent Lobster cream sauce.*  
\$18.99

# Sand Wedge

All Sandwiches served with fries

**Smokehouse Burger**  
*Blackened and topped with Apple wood Smoked Bacon, smoked tomato mayo, cheddar and onion rings. served with a side of fries.*  
\$12.99


**Bacon Burger**  
*Served with bacon, lettuce, red onion, tomato and American cheese.*  
\$12.99


**Fish Tacos**  
*Two large tacos featuring lightly blackened Cod with a lime cilantro cream sauce topped with shredded cabbage and Pico de Gallo. Served with chips.*  
\$14.99

**BBQ Burger**  
*Served with a Whiskey-Chipotle BBQ sauce, onion straws and cheddar.*  
\$12.99

**MacAllisters Brave Heart Burger**   
*Served with crumbled bleu cheese, portabella mushroom cap, caramelized onions and provolone.*  
\$12.99

**French Dip**  
*Boars Head Roast beef with mushrooms, caramelized onions, melted provolone and a side of French onion broth. Served on an artisan baguette.*  
\$12.99

**Lamb Burger**   
*Ground Lamb infused with caramelized onions and roasted red peppers. Topped with fried onion straws, feta, lettuce, tomato and cranberry mayonnaise.*  
\$13.99

**MacAllisters Salmon BLT**   
*Pan Seared Atlantic salmon prepared medium rare with bacon, remoulade, lettuce, tomato and red onion.*  
\$13.99

**Pulled Pork**  
*Served with a Whiskey- Chipotle blackberry BBQ sauce, caramelized onions topped with slaw. Served on a Brioche roll.*  
\$12.99

# Scottish Pies

**Chicken Pot Pie**  
*Garden vegetables, tender chicken baked in a creamy sauce underneath a buttery puff pastry. Served with mashed potato and vegetable medley.*  
\$15.99


**MacAllisters Steak Pie**  
*Chunks of beef mixed with caramelized onions, carrots, parsnips and a hearty gravy topped with a flaky puff pastry. served with mashed potato and vegetable medley.*  
\$16.99

**Shepherd's Pie**  
*A blend of ground beef & lamb, with a touch of tomato sauce and peas topped mashed potatoes. Served with a side of vegetable medley.*  
\$15.99

# At The Turn

Add cup of soup or salad for 2.99

**Atlantic Salmon \$13.99**  
*Fresh 5 oz .Atlantic Salmon filet, grilled medium rare. Served with wild rice and vegetable medley.*

**Edinburgh Broil \$12.99**   
*4 oz.hand cut beef steak sliced thin and topped with beer infused gravy. Served with mashed potato and vegetable medley.*

**Grilled Chicken Breast \$ 12.99**  
*Grilled chicken breast served with wild rice and fresh vegetable medley.*

**Chicken Alfredo \$ 12.99**  
*Grilled Chicken breast, tossed in fettuccine and creamy parmesan Alfredo sauce.*

**Cod with Lobster Cream Sauce \$ 12.99**  
*Pan seared Cod topped with a decadent lobster cream sauce. Served with wild rice and a vegetable medley.*

# Sides

**Spicy Fries**  
\$2.75

**Small Caesar**  
*1.00 up charge if substituting*  
\$3.50

**Extra loaf of Bread**  
\$1.50

**Soup of the Day**  
\$2.99

**Beer Battered Onion Rings**  
*1.50 up charge if substituting*  
\$3.50

**Mixed Vegetable Medley**  
\$2.50

**Sweet Potato Fries**  
*1.50 up charge if substituting*  
\$3.50

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Denotes Scottish Style Dish

# Gluten Free Menu

*Many of our menu items are gluten free with removing bread and sauces or dressings.*

## Appetizers

### gf Chicken Wings

*Tossed in medium, hot or BBQ Sauce.*

\$10.99

### gf Spinach Artichoke Dip

*Spinach, artichoke hearts and a blend of cheeses. Served with carrot and celery sticks.*

\$9.99

### gf Tuna Avocado Tower

*Sesame encrusted Ahi Tuna & Avocado served with Thai cucumbers, ginger and wakame.*

\$11.99

### Jalapenos

*Fresh baked with cream cheese and sausage stuffing. Served with sweet chili sauce.*

\$8.50

## Salads

*All of our salads are gluten free if ordered with the following dressings: Balsamic Vinaigrette    Maple Vinaigrette    Citrus Vinaigrette    Caesar*

## Entrées

Chicken Pot Pie with no Puff pastry

Maple Chili Glazed Pork Chop

Frutti di Mare with Gluten Free Pasta

Grilled or Blackened Salmon with Jasmine Rice

NY Strip with no Fried Onion Straws

Build Your Own Burger With No Bun

Citrus Ginger Stir Fry With Jasmine Rice

## Dessert

### Flour less Chocolate Cake

*Served warm with a side of vanilla ice cream.*

\$5.99