

BREAKFAST

SERVED UNTIL 11AM

HOUSE FAVORITES

TURF. OMELET 15

[served with toast and herb potatoes or fresh fruit]
roasted tomato confit | baby spinach | whipped herb goat cheese

CLUBHOUSE CLASSIC OMELET 16

[served with toast and herb potatoes or fresh fruit]
diced ham | red bell pepper | red onion | cheddar

LEGENDS OMELET 17

[served with toast and herb potatoes or fresh fruit]
prosciutto | caramelized onions | sautéed mushrooms | gruyère |
chive crème fraîche

TWO FARM EGGS ANY STYLE 14

[served with toast and herb potatoes or fresh fruit]
choice of: sausage, bacon or ham

SUNRISE SANDWICH 16

[served with herb potatoes or fresh fruit]
fried egg | chicken sausage | applewood bacon | cheddar |
garlic aioli | toasted brioche bun

BUTTERMILK BISCUITS & GRAVY 16

house-baked biscuits | peppered sausage gravy | two eggs any style

ON THE GO

CHORIZO & POTATO BURRITO 14

scrambled eggs | cheddar | herb roasted potatoes | salsa verde |
pico de gallo

BREAKFAST CROISSANT 12

scrambled eggs | chicken sausage | cheddar

FROM THE GRIDDLE

VANILLA FRENCH TOAST 15

thick cut brioche | powdered sugar | maple syrup

TURF. STACK 15

buttermilk pancakes | maple syrup | powdered sugar
choice of: blueberries or chocolate chips

LIGHTER SIDE

AVOCADO TOAST 15

lemon garlic avocado mash | heirloom tomatoes | herb goat cheese |
microgreens | multigrain bread [add fired egg +3]

QUINOA BREAKFAST BOWL 17

blistered overnight tomatoes | sautéed baby kale | avocado |
sunny-side egg | basil lemon vinaigrette | parmesan

SIDES

HERB-ROASTED BREAKFAST POTATOES 6

rosemary | thyme | garlic oil

THICK CUT APPLEWOOD BACON 7

MAPLE PORK SAUSAGE LINKS 7

SEASONAL FRUIT & BERRIES 6

GRILLED HEIRLOOM TOMATO & KALE 6

SIDE OF AVOCADO 6

GREEK YOGURT & GRANOLA CUP

vanilla yogurt | house granola | drizzle of honey

WAKE UP

WANDERING BEAR COLD BREW 5

straight black, vanilla or seasonal flavor

HAIR OF THE DOG

BLOODY MARY

rush creek vodka | zing zang mix | celery salt | the fixins'

TRANSFUSION

tito's | grape juice | ginger ale

BUBBLES

prosecco

choice of: orange or grapefruit

DESTINATIONGN.COM/TURF | 262.245.7042

Parties of six (6) or more will have an automatic 20% gratuity added and may only split the check two ways.

House-made chips and French fries are made in a fryer shared with wheat products.

*Notice: whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GF = gluten free option available V = vegetarian N = contains nuts

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LUNCH

SHARABLES

TURF PORK NACHOS 19 annatto pork chihuahua & cheddar fondue pickled jalapeño guacamole black bean & corn salsa cilantro aioli tortilla chips	DUCK CONFIT EMPANADAS 16 orange-habanero tomato marmalade
WISCONSIN CHEESE CURDS [V] 16 ellsworth curds spotted cow batter ranch	BRUSCHETTA [V] 16 herb cream cheese plum tomatoes basil parmesan balsamic
FRIED CHICKEN WINGS 18 tossed in: buffalo, barbecue or lemon pepper dry rub	THAI CHICKEN FLATBREAD 19 thai peanut sauce fontina cheese bok choy & jalapeño slaw crushed peanuts sesame
COCONUT SHRIMP 18 panko-sesame crusted shrimp sweet sriracha aioli	SHRIMP & ANDOUILLE FLATBREAD 20 jalapeño cream mozzarella cheese roasted red peppers chive & chili oil
LAMB MEATBALLS 17 romesco shaved parmesan pesto grilled ciabatta	BREADED CALAMARI FRIES 19 lemon balsamic olive vinaigrette red sauce crispy onions

GREENS & THINGS

[add-ons: chicken +7 | salmon +16 | steak +18]

STRAWBERRY & WATERMELON [N GF] 17 baby spinach sliced cucumbers blueberries toasted almonds feta agave açai vinaigrette
BLOOD ORANGE & ROASTED BEET [N GF] 18 mixed greens red onion shaved fennel shredded carrots goat cheese toasted pine nuts citrus honey vinaigrette
CLASSIC CAESAR 16 romaine cherry tomatoes parmesan crisp house-made croutons caesar dressing
GOLFERS TRIO 16 tuna fish salad egg salad chicken salad
STEAK WEDGE [N GF] 31 iceberg lettuce chopped bacon gorgonzola spicy pecans sliced cucumber cherry tomatoes red onion grilled asparagus bleu cheese dressing
SOUTHWEST COBB 16 crisp romaine avocado cherry tomatoes monterey jack cheddar black bean & corn salsa hard boiled egg tortilla strips jalapeño ranch
POKE BOWL* 25 choice of: ahi tuna or salmon sushi rice wakame cucumber & carrot kimchi avocado pickled red onion edamame sesame ponzu
HALF SOUP & HALF SALAD 18 choice of: soup of the day or chili and half of any salad [does not include the steak wedge salad or poke bowl]
TURF CHILI 12 house-made three bean ground beef

HANDHELDS

served with choice of house chips or fries | gluten free bun available +2

AMERICAN SMASH BURGER* [GF] 21 8oz. ground angus beef caramelized vidalia onions american cheese roasted garlic aioli dijon mustard bread & butter pickles potato bun
TURF CHICKEN SANDWICH 18 choice of: grilled chicken or black bean patty gouda lettuce tomato onion pickle garlic aioli [add-ons: avocado +2 bacon +3]
HUMMUS & QUINOA WRAP [N V] 18 baby spinach roasted red peppers pepperoncini pesto
TURKEY CLUBHOUSE [N] 18 smoked bacon arugula tomato gruyere pesto garlic aioli sourdough
NASHVILLE HOT CHICKEN 19 buttermilk fried chicken breast chipotle hot sauce creamy coleslaw bread & butter pickles toasted brioche bun
SKIRT STEAK SANDWICH 28 arugula tomato pickled onions sun dried tomato roasted garlic aioli chimichurri baguette
FRENCH DIP 25 shaved prime rib mozzarella horseradish cream au jus baguette [add-on: giardiniera +1]
HOT DOG 13 choice of: beef hot dog or bratwurst turf style: sautéed peppers & onions house queso cilantro +2

ON THE SIDE

FRIED BRUSSELS SPROUTS [N] 13 maple balsamic glaze crisp bacon walnut praline parmesan	TRUFFLE FRIES [V] 12 grated parmesan fresh parsley truffle oil garlic aioli
BAKED MAC & CHEESE [V] 14 cavatappi applewood smoked bacon herbed panko crust	SAUTÉED BROCCOLINI [V GF] 13 shallot garlic oil

DINNER

SHAREABLES

TURF PORK NACHOS 19
annatto pork | chihuahua & cheddar fondue | pickled jalapeño | black bean & corn salsa | guacamole | cilantro aioli | tortilla chips

WISCONSIN CHEESE CURDS [v] 16
ellsworth curds | spotted cow batter | ranch

FRIED CHICKEN WINGS 18
tossed in: buffalo, barbecue or lemon pepper dry rub

COCONUT SHRIMP 18
panko-sesame crusted shrimp | sweet sriracha aioli

DUCK CONFIT EMPANADAS 16
orange-habanero | tomato marmalade

BRUSCHETTA [v] 16
herb cream cheese | plum tomatoes | basil | parmesan | balsamic

LAMB MEATBALLS 17
romesco | shaved parmesan | pesto | grilled ciabatta

THAI CHICKEN FLATBREAD 19
thai peanut sauce | fontina cheese | bok choy & jalapeño slaw | crushed peanuts | sesame

SHRIMP & ANDOUILLE FLATBREAD 20
jalapeño cream | mozzarella cheese | roasted red peppers | chive & chili oil

BREADED CALAMARI FRIES 19
lemon balsamic olive vinaigrette | red sauce | crispy onions

TURF CHILI 12
house-made | three bean | ground beef

ON THE SIDE

FRIED BRUSSELS SPROUTS [N] 13
maple balsamic glaze | crisp bacon | walnut praline | parmesan

BAKED MAC & CHEESE [v] 14
cavatappi | applewood smoked bacon | herbed panko crust

TRUFFLE FRIES [v] 12
grated parmesan | fresh parsley | truffle oil | garlic aioli

SAUTÉED BROCCOLINI [v | GF] 13
shallot | garlic oil

LOADED MASHED POTATOES [v | GF] 11
bacon | cheddar | scallions

GREENS [add-ons: chicken +7 | salmon +16 | steak +18]

STRAWBERRY & WATERMELON [N | GF] 17
baby spinach | sliced cucumbers | blueberries | toasted almonds | feta | agave açai vinaigrette

BLOOD ORANGE & ROASTED BEET [N | GF] 18
mixed greens | red onion | shaved fennel | shredded carrots | goat cheese | toasted pine nuts | citrus honey vinaigrette

CLASSIC CAESAR 16
romaine | cherry tomatoes | parmesan crisp | house-made croutons | caesar dressing

STEAK WEDGE [N | GF] 31
iceberg lettuce | chopped bacon | gorgonzola | spicy pecans | sliced cucumber | red onion | cherry tomatoes | grilled asparagus | bleu cheese dressing

SOUTHWEST COBB 16
crisp romaine | avocado | cherry tomatoes | monterey jack | cheddar | black bean & corn salsa | hard boiled egg | tortilla strips | jalapeño ranch

POKE BOWL* 25
choice of: ahi tuna or salmon
sushi rice | wakame | cucumber & carrot kimchi | avocado | pickled red onion | edamame | sesame ponzu

HANDHELD S

served with choice of house chips or fries | gluten free bun available +2

FRENCH DIP 25
shaved prime rib | mozzarella | horseradish cream | au jus | baguette
[add-on: giardiniera +1]

AMERICAN SMASH BURGER* [GF] 21
8oz. ground angus beef | caramelized vidalia onions | american cheese | roasted garlic aioli | dijon mustard | bread & butter pickles | potato bun

SKIRT STEAK SANDWICH 28
arugula | tomato | pickled onions | sun dried tomato | roasted garlic aioli | chimichurri | baguette

NASHVILLE HOT CHICKEN 19
buttermilk fried chicken breast | chipotle hot sauce | creamy coleslaw | bread & butter pickles | toasted brioche bun

HUMMUS & QUINOA WRAP [N | v] 18
baby spinach | roasted red peppers | pepperoncini | pesto

ENTRÉES

AIRLINE SESAME CHICKEN 34
jasmine rice | baby bok choy | cremini mushrooms | carrots | garlic ginger soy | toasted sesame

BERKSHIRE PORK TENDERLOIN 36
sweet potato purée | maple balsamic brussels sprouts | fried curly carrots | gremolata

PAPERDELLE PESTO [v] 34
creamy pesto | seasonal vegetables | shaved parmesan
[add-on: grilled chicken +7]

HOUSE SEASONED SALMON [GF] 39
roasted garlic mashed potatoes | sautéed zucchini | yellow squash | poblano cream

SCALLOPS & SHRIMP [v] 47
chipotle creamed corn | grilled andouille | cipollini | chive oil

16oz COWBOY RIBEYE 75
roasted garlic butter | herb fingerling potatoes | asparagus | crispy onion straws

COCKTAILS

Birdie in Paradise 15
house infused mango G4 reposado | coconut | honey | lime | egg white

Fairway Bloom 15
bacardi rum | licor 43 | grapefruit | lemon

Spring Green 16
tito's vodka | matcha | honey | lemon

The Nutty Mulligan 18
house infused peanut butter dewar's | frangelico | banana liquor | salted caramel

Ironwood 14
spring sangria

Picnic on the Links 16
pumpnickel infused piggyback rye | aquavit | lemon | egg white

WINE BY THE GLASS

WHITE WINE	GLASS	BOTTLE
Terlato Family Vineyards, Pinot Grigio Friuli Friuli-Venezia Giulia, Italy 2022	12	48
AIX Rose Provance, France 2024	15	60
Infamous Goose, Sauvignon Blanc Marlborough, New Zealand 2021	14	56
Chat. Buena Vista Chardonnay Carneros, California 2021	14	56
Jeio, Brut Proseco D.O.C Italy	14	56
Duckhorn, Sauvignon Blanc North Coast, California 2023	17	68
Pascal Jolivet Attitude, Sancerre Loire Valley, France, 2023	18	72
Flowers, Chardonnay Sonoma Coast, California, 2023	20	80
RED WINE	GLASS	BOTTLE
Pessimist by DAOU, Red Blend Paso Robles, California	12	48
Groundwork, Cabernet Sauvignon Paso Robles, California 2023	14	56
Sea Sun, Pinot Noir California 2023	14	56
Montes Alpha. Merlot Chile, 2019	14	56
Faustino Reserva V, Rioja Spain, 2018	15	60
Damilano, Nebbiolo Piedmont, Italy, 2023	17	68
Bezel by Cakebread, Cabernet Sauvignon Napa Valley, California, 202	18	72

CRAFT BEER

New Glarus Moon Man	8.50
No coast pale ale. Bright bold blend of five hops that flirt obligingly with the smooth malty backside..	
Kona Big Wave	8.50
Lighter-bodied golden ale with a tropical hop aroma and flavor - smooth, easy drinking, and refreshing.	
Three Floyd's Zombie Dust	9.50
Intensely hoppy American Pale Ale with a well-rounded bitterness.	
Robert The Bruce	9.50
A full-bodied Scottish-style Ale with a well-rounded malty profile and roasted biscuit-like notes.	

BOTTLED BEER

Miller Lite	6.00
Bud Lite	6.00
Coors Lite	6.00
Yuengling	6.00
Corona	6.00
Michalob Ultra	6.00
Miller High Life	6.00
Spotted Cow	7.00

DRAFT BEER AVAILABLE



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