

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](https://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

[DestinationGN.com/turf](https://destinationgn.com/turf) | 262.245.7042

LUNCH

SHARABLES

TURF PORK NACHOS 18

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

WISCONSIN CHEESE CURDS [v] 14

ellsworth curds | spotted cow batter | ranch

FRIED CHICKEN WINGS 17

choice of: naked or breaded
tossed in: buffalo, barbecue or lemon pepper dry rub

COCONUT SHRIMP 17

panko-sesame crusted shrimp | sweet sriracha aioli

SMOKEHOUSE CHILI 11

house-made | three bean | tenderloin

KOREAN PORK BELLY 18

gochujang | lettuce cups | cucumber | jicama | red pepper | carrot | lemon soy vinaigrette | crispy wontons

SMOKED GOUDA FONDUE [v] 17

spinach | fire roasted artichokes | grilled crostini

THAI CHICKEN FLATBREAD 19

thai peanut sauce | fontina cheese | bok choy & jalapeño slaw | crushed peanuts | sesame

MARGHERITA FLATBREAD [v] 17

red sauce | italian cheeses | roma tomatoes | fresh mozzarella | balsamic glaze | basil

BREADED CALAMARI FRIES 18

lemon balsamic olive vinaigrette | red sauce | crispy onions

GREENS

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

HARVEST CHOPPED [N | GF] 18

kale & cabbage mix | roasted butternut squash | honey crisp apple | broccolini | chopped bacon | sharp cheddar | candied walnuts | maple dijon dressing

CLASSIC CAESAR 16

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

GOLFERS TRIO 14

tuna fish salad | egg salad | chicken salad

[available as a single scoop, sandwich or wrap 9]

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 15

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 16

choice of: soup of the day or chili and half of any salad

HANDHELDS

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

AMERICAN SMASH BURGER* [GF] 19

8oz. ground angus beef | caramelized vidalia onions | american cheese | roasted garlic aioli | dijon mustard | bread & butter pickles | potato bun
Voted #1 Burger in Lake Geneva!

CLUBHOUSE CHICKEN SANDWICH 18

choice of: grilled chicken or black bean patty
gouda | lettuce | tomato | onion | pickle | garlic aioli
[add-ons: avocado +2 | bacon +3]

CAPRESE PANINI [N] 18

grilled chicken | mozzarella | heirloom tomatoes | pistachio | basil pesto | arugula | sourdough

ULTIMATE GRILLED CHEESE 16

provolone | cheddar | american | smoked gouda | prosciutto | bacon | tomato | asparagus | sourdough

B.A.L.T 16

bacon | avocado | lettuce | non-smoked turkey | tomato | garlic aioli | toasted whole grain bread

NASHVILLE HOT CHICKEN 18

butter milk fried chicken breast | chipotle hot sauce | creamy coleslaw | bread & butter pickles | toasted brioche bun

FRENCH DIP 24

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

HOT DOG 11

choice of: beef hot dog or bratwurst
turf style: sautéed peppers & onions | house queso | cilantro +2

ON THE SIDE

FRIED BRUSSELS SPROUTS [N] 12

maple balsamic glaze | crisp bacon | walnut praline | parmesan

BAKED MAC & CHEESE [v] 12

cavatappi | applewood smoked bacon | herbed panko crust
[add-on: pulled pork or smoked brisket +8]

TRUFFLE FRIES [v] 10

grated parmesan | fresh parsley | truffle oil

SAUTÉED BROCCOLINI [v | GF] 11

shallot | garlic oil

DINNER

SHAREABLES

TURF PORK NACHOS 18
annatto pork | chihuahua & cheddar fondue | pickled jalapeño | black bean & corn salsa | guacamole | cilantro aioli | tortilla chips

WISCONSIN CHEESE CURDS [v] 14
ellsworth curds | spotted cow batter | ranch

FRIED CHICKEN WINGS 17
choice of: naked or breaded
tossed in: buffalo, barbecue or lemon pepper dry rub

COCONUT SHRIMP 17
panko-sesame crusted shrimp | sweet sriracha aioli

KOREAN PORK BELLY 18
gochujang | lettuce cups | cucumber | jicama | red pepper | carrot | lemon soy vinaigrette | crispy wontons

SMOKED GOUDA FONDUE [v] 17
spinach | fire roasted artichokes | grilled crostini

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

MARGHERITA FLATBREAD [v] 17
red sauce | italian cheeses | roma tomatoes | fresh mozzarella | balsamic glaze | basil

BREADED CALAMARI FRIES 18
lemon balsamic olive vinaigrette | red sauce | crispy onions

SMOKEHOUSE CHILI 11
house-made | three bean | tenderloin

ON THE SIDE

FRIED BRUSSELS SPROUTS [N] 12
maple balsamic glaze | crisp bacon | walnut praline | parmesan

BAKED MAC & CHEESE [v] 12
cavatappi | applewood smoked bacon | herbed panko crust
[add-on: pulled pork or smoked brisket +8]

TRUFFLE FRIES [v] 10
grated parmesan | fresh parsley | truffle oil

SAUTÉED BROCCOLINI [v | GF] 11
shallot | garlic oil

LOADED MASHED POTATOES [v | GF] 6
bacon | cheddar | scallions

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

HARVEST CHOPPED [N | GF] 18
kale & cabbage mix | roasted butternut squash | honey crisp apple | broccolini | chopped bacon | sharp cheddar | candied walnuts | maple dijon dressing

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 | cherry tomatoes | red onion | grilled asparagus | bleu cheese dressing

SOUTHWEST COBB 15
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

HANDHELDS

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

FRENCH DIP 24
shaved prime rib | mozzarella | horseradish cream | au jus | baguette
[add-on: giardiniera +1]

AMERICAN SMASH BURGER* [GF] 19
8oz. ground angus beef | caramelized vidalia onions | american cheese | roasted garlic aioli | dijon mustard | bread & butter pickles | potato bun
Voted #1 Burger in Lake Geneva!

B.A.L.T 16
bacon | avocado | lettuce | non-smoked turkey | tomato | garlic aioli | toasted whole grain bread

NASHVILLE HOT CHICKEN 18
buttermilk fried chicken breast | chipotle hot sauce | creamy coleslaw | bread & butter pickles | toasted brioche bun

ENTRÉES

ROASTED HALF BBQ CHICKEN 29
street corn | roasted potatoes

HOUSE ROASTED POT ROAST 34
braised mirepoix | mushroom demi-glace | fried onions | garlic mashed potatoes

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

HONEY CHILI GLAZED SALMON [GF] 37
butternut squash | apple-kale-bacon hash | roasted pepper purée

16oz COWBOY RIBEYE 64
roasted garlic butter | herb fingerling potatoes | asparagus | crispy onion straws

COCKTAILS

Caddies Comfort 15
spiced black rum | white creme de cacao | banana liqueur | egg white | cream

Back Nine Brulee 15
house infused vanilla-orange vodka | egg white | cream

The Cut Shot 16
milagro reposado tequila | hot honey | grapefruit juice | lime
n/a version available

Fairway Gold 18
woodford reserve bourbon | journeyman apple liquor | apple cider | orange

Ironwood 14
winter sangria

The Winter Green n/a 12
lemon juice | pear puree | pumpkin spice | ginger ale

WINE BY THE GLASS

| WHITE WINE | GLASS | BOTTLE |
|--|-------|--------|
| Shades of Blue, Riesling Mosel, Germany, NV | 10 | 40 |
| Terlato Family Vineyards, Pinot Grigio Friuli Friuli-Venezia Giulia, Italy 2022 | 12 | 48 |
| La Nerthe ‘Les Cassagnes’, Rosé Cote du Rhone, France 2023 | 14 | 56 |
| Matua, Sauvignon Blanc Marlborough, New Zealand 2021 | 14 | 56 |
| Chateau Buena Vista, Chardonnay Napa Valley, California 2022 | 14 | 56 |
| Sequoia Grove, Chardonnay Napa Valley, California 2022 | 16 | 64 |
| Duckhorn, Sauvignon Blanc North Coast, California 2023 | 17 | 68 |
| Scharffenberger Brut Mendocino, California | 14 | 56 |
| Chandon Brut Rose Napa Valley, California | 18 | 72 |

| RED WINE | GLASS | BOTTLE |
|--|-------|--------|
| J. Lohr, Cabernet Sauvignon Paso Robles, California 2020 | 12 | 48 |
| Daou “Pessimist” Red Blend Paso Robles, California 2021 | 12 | 48 |
| Boen ’Tri Appelation’ Pinot Noir Tri-County, California 2019 | 14 | 56 |
| Montes Alpha. Merlot Chile, 2019 | 14 | 56 |
| Faustino Reserva V, Rioja Spain, 2018 | 15 | 60 |
| Feudi di San Gregorio Primitivo Italy 2017 | 13 | 52 |
| Emmolo, Merlot Napa Valley, California, 2022 | 20 | 80 |
| Bezel by Cakebread, Cabernet Sauvignon Napa Valley, California, 202 | 18 | 72 |
| Dry Creek ‘The Mariner’, Red Blend Sonoma County, California, 2019 | 20 | 80 |
| Dry Creek ‘The Mariner’, Red Blend Sonoma County, California, 2019 | 20 | 80 |

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. | |

DOMESTIC BEER

| | |
|----------------|------|
| Miller Lite | 6.00 |
| Bud Lite | 6.00 |
| Coors Lite | 6.00 |
| Michalob Ultra | 6.00 |

DRAFT BEER AVAILABLE



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 foodbourne illness.

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

DESSERT

Triple Chocolate Mousse 14

raspberry coulis, bi-color shaved chocolate stick

Dutch Apple Pie Sundae 10

coconut gelato, butterscotch

candied walnut crumble, whipped cream

Strawberries & Cream Waffle Bowl 12

shortcake, strawberries, strawberry cheesecake ice cream

Cast Iron Cookie 12

maple butter pecan gelato, caramel drizzle, pecans

turf.

kitchen + tap

KIDS MENU

[served with french fries or fresh fruit]

Grilled Cheese 11

Mac & Cheese 11

Hot Dog 11

Burger 11

Cheeseburger 11

Chicken Tenders 11

KIDDY COCKTAILS

Shirley Temple 6

sprite | grenadine | maraschino cherry

Lemonade Lab

original 5

black cherry | raspberry | strawberry 6