

# 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	18	KOREAN PORK BELLY	18
annatto pork   chihuahua & cheddar fondue   pickled jalapeño   guacamole   black bean & corn salsa   cilantro aioli   tortilla chips		gochujang   lettuce cups   cucumber   jicama   red pepper   carrot   lemon soy vinaigrette   crispy wontons	
WISCONSIN CHEESE CURDS [v]	14	SMOKED GOUDA FONDUE [v]	17
ellsworth curds   spotted cow batter   ranch		spinach   fire roasted artichokes   grilled crostini	
FRIED CHICKEN WINGS	17	THAI CHICKEN FLATBREAD	19
choice of: naked or breaded tossed in: buffalo, barbecue or lemon pepper dry rub		thai peanut sauce   fontina cheese   bok choy & jalapeño slaw   crushed peanuts   sesame	
COCONUT SHRIMP	17	MARGHERITA FLATBREAD [v]	17
panko-sesame crusted shrimp   sweet sriracha aioli		red sauce   italian cheeses   roma tomatoes   fresh mozzarella   balsamic glaze   basil	
SMOKEHOUSE CHILI	11	BREADED CALAMARI FRIES	18
house-made   three bean   tenderloin		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	

## HANDELD S

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
buttermilk 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	TRUFFLE FRIES [v]	10
maple balsamic glaze   crisp bacon   walnut praline   parmesan		grated parmesan   fresh parsley   truffle oil	
BAKED MAC & CHEESE [v]	12	SAUTÉED BROCCOLINI [v   GF]	11
cavatappi   applewood smoked bacon   herbed panko crust [ add-on: pulled pork or smoked brisket +8 ]		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	
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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

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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

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
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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	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

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	

## 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 ]

# 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 Appellation' 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



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# 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