



APPETIZERS

Loaded Tater Tots

Smoked bacon, cheddar jack cheese, green onion, topped with Stonebrooke sauce
13.50

Quesadilla

Grilled chicken, tomato, green onions, cheddar jack cheese, cilantro lime crème
13.50

Onion Rings

Crisp golden rings with house dressing
10.50

Cheese Curds

Fried to golden perfection with ranch dipping sauce
10.50

Pub Pretzels

Salted pretzel sticks with beer cheese
8.50

Golden Boneless Wings

Buffalo, BBQ or sweet Thai chili sauce finish, celery and bleu cheese dressing
13.50

Keep the kids Entertained with a take and bake Pizza Party

*2 x 14 "Pizza crust, pizza sauce, cheese, pepperoni, sausage, one dozen chocolate chip cookies

25.50 4-6 pp

HEARTH BAKED PIZZAS

Build Your Own 13.50

SAUCES...marinara, BBQ, alfredo, buffalo (Choose one)

MEATS...pepperoni, sausage, bacon, ham, chicken 2.50

TOPPING...black or green olives, mushrooms, tomatoes, onions, jalapenos, bell peppers 1.50

Salads

Grilled Chicken Caesar Salad

Fresh romaine, parmesan, herb croutons, grilled chicken, Caesar dressing, and a pretzel stick
14.50

Chicken Ranch Salad

Local mixed greens, grilled chicken, smoked bacon, shredded cheddar jack cheese, grape tomatoes, herb croutons, ranch dressing, and a pretzel stick
16.50

Deli Salad

Local mixed greens, shaved roasted turkey, smoked pit ham, Swiss and cheddar cheese, green onion, cucumber, tomato, sliced almond, choice of dressing, and a pretzel stick
14.50

DESSERTS

Chocolate Molten Lava Cake with chocolate and raspberry ala mode 9

Salted Caramel Lava Cake ala mode 10

Vanilla ice cream with chocolate sauce 4.50

Take and Bake Chocolate Chip Cookies \$10 per Dozen

*Consuming raw or undercooked foods may increase your risk of foodborne illness.
Stonebrooke Golf Club reserves the right to add an 18% gratuity of groups 6 or more.

Executive Chef- Bryan Schouten



SANDWICHES

Served with kettle chips or fries and a pickle
Substitute tater tots or onion rings for 2.00

Patty Melt

Half pound ground chuck patty cooked to your liking, cheddar cheese, caramelized onion on parmesan grilled marble rye
14.50

Golden Fried Cod

Golden Cod, crisp lettuce, tomato, red onion, tartar sauce on a sourdough hoagie
15.50

Turkey Melt

Roast shaved turkey, smoked bacon, Swiss, tomato, aioli on grilled sourdough
14.50

Build Your Own Burger

Half pound ground chuck patty cooked to your liking with lettuce & tomato on a brioche bun
Swiss, cheddar, American, pepper jack, cheddar jack, bleu cheese
smoked bacon, jalapeno, sautéed mushrooms, sautéed onions
14.50

Stonebrooke Club Wrap

Roasted and shaved turkey breast, smoked pit ham, smoked bacon,
crisp lettuce, tomato, Swiss cheese, aioli in a zesty tortilla
14.50

Hot Ham and Cheese

Shaved pit ham, cheddar cheese, smoked bacon, on parmesan grilled sour dough
14.50

Buffalo Chicken Wrap

Fried chicken in spicy buffalo sauce, tomatoes, crisp lettuce, crumbled blue cheese, ranch dressing in a zesty tortilla
14.50

ENTREES

Meatloaf

Spiced beef and vegetables, tomato glaze, whipped potatoes, asparagus, carrots, crispy onions, bordelaise sauce
18.50

Freshwater Walleye

Panko crusted crispy walleye, roasted fingerling potatoes, asparagus, carrots, lemon aioli
24.50

Shrimp & Chips

Panko crusted shrimp with fries and cocktail sauce
16.50

Fish & Chips

Tavern battered cod with fries and tartar sauce
17.50

Stonebrooke Penne

Grilled chicken, tomato, peppers, onions, tossed in Alfredo pesto
15.50

Chicken Pasta

Grilled chicken, smoked pancetta, penne pasta with garlic cream, finished with black pepper and parmesan
17.50

Shrimp Penne Alfredo

Garden vegetables, shrimp, penne pasta in a creamy Alfredo
19.50

Add a House salad

5.50

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Drink Menu

White

- Pinot Grigio, R. Mondavi "Private Selection (CA) \$29.00
- Sauvignon Blanc, Whitehaven (New Zealand) \$40.00
- Riesling, St. Gabriel (Germany) \$29.00
- Moscato, Mirassou (California) \$29.00
- Chardonnay, Talbott Logan (Santa Lucia) \$60.00
- Chardonnay, Robert Mondavi "Private Selection" (California) \$29.00

Red

- Zinfandel, Rancho Zabaco "Heritage Vines" (Sonoma) \$33.00
- Pinot Noir, MacMurray Ranch (Sonoma) \$37.00
- Pinot Noir, Meiomi (Sonoma) \$44.00
- Malbec, Terrazas de Los Andes (Argentina) \$29.00
- Merlot, Robert Mondavi "Private Selection" (California) \$33.00
- Cabernet Sauvignon, Sebastiani (Sonoma) \$39.00
- Cabernet Sauvignon, Louis M. Martini (Sonoma) \$33.00
- Red Blend, Apothic (California) \$29.00

House Wine- Canyon Road

- Chardonnay ~ Merlot ~ Cabernet Sauvignon ~ White Zinfandel \$23.00

White Claw- Black Cherry or Mango \$6.00

Domestic Bottles - 6 pack limit \$4.50 each (mix and match allowed)

- Coors Light
- Miller Lite
- Michelob Golden Light
- Bud Light

- Bud Light Lime
- Budweiser
- Michelob Ultra
- Grain Belt Premium

Bottled Beverages 20 oz – Coke Products \$3.50

- Coke
- Diet Mountain Dew
- Sprite
- Lemonade
- Water
- Powerade