

STONEBROOKE

G O L F C L U B

SHAREABLES

DIVOTS

whiskey marinated beef tips on a skillet, red onions, peppers, onion straws, served with horseradish and tennessee dipping sauce 17

PUB PRETZELS

served with beer cheese dipping sauce 11

CHEESE CURDS

served with chipotle ranch 11

STRAWBERRY BRUSCHETTA

heirloom tomato, apple gastrique, mint, basil, goat cheese 13

CHARCUTERIE BOARD

smoked and cured meats, cheese, relish garnish, local honey 16

CHICKEN WINGS

choice of bone-in or boneless
choice of sauce/dry rubs: buffalo, bbq, sweet chili, or cajun rub 15

STREET TACOS

seasonal selections 10

BRUSSELS SPROUTS

red pepper, bleu cheese, honey, almond, white balsamic reduction 13

QUESADILLA

cheese blend, chicken, peppers, onions, salsa 16

PARMESAN FRIES

lemon aioli dipping sauce 8

SALADS

Served with a pretzel breadstick
Add: grilled chicken +6, seared salmon +7, sautéed shrimp +9, divots +10

APPLE & AMABLU

green & red apples, red onions, amablu cheese, dried cranberries, candied walnuts, mixed greens, white balsamic vinaigrette 16

CAESAR

house caesar, reggiano, crouton 14

STEAKHOUSE

romaine, sauteed tenderloin tips, bell pepper, red onion, finished with almablu and grape tomato. served with blue cheese dressing 23

STONEBROOKE HOUSE

mixed greens, grape tomatoes, cucumbers, red onion, bleu cheese, hard boiled egg, croutons, choice of dressing 16

BERRY & WATERMELON

grilled watermelon, berry medley, goat cheese, pickled red onion, lemon emulsion 16

HANDHELDS

Choice of side: chips, coleslaw, french fries, or fruit

OLD RELIABLE*

angus beef patty, lettuce, tomato, onion, pickle, american cheese 15

SMOKED PORK SANDWICH

pulled pork, house bbq, slaw, sautéed onions 16

CHICKEN CAESAR WRAP

grilled chicken, romaine, reggiano, crouton 15

TURKEY MELT

shaved turkey, smoked bacon, swiss cheese, tomato, garlic aioli, on sourdough bread 15

STONEBROOKE CHEESESTEAK

sliced sirloin, peppers, onion, white cheese sauce, hoagie roll 17

CALIFORNIA CHICKEN

grilled chicken, lettuce, tomato, onion, lemon aioli 15

BLACKENED WALLEYE SANDWICH

shredded lettuce, tomato, onion, old bayonnaise, french bread 17

BLT

bacon, lettuce, tomato, house mayo 15

ENTREES

STEAK FRITES*

sirloin, parsley, parmesan, brandy mustard jus 31

JAMBALAYA PASTA

chicken, italian sausage, shrimp, garlic, parsley, spaghetti, tomato-cajun cream sauce, parmesan cheese 20

CRACKER CRUMB WALLEYE

roasted fingerling potatoes, grilled asparagus, roasted red pepper tartar sauce, lemon 26

PIZZAS/FLATBREADS

Gluten free crust available +2

BYO PIZZA 18

sauc

red sauce
buffalo sauce
bbq sauce
(no charge)

meats:

pepperoni
sausage
bacon
canadian bacon
chicken
(+1 per topping)

veggies:

green olives
mushrooms
tomatoes
pineapple
(+.50 per topping)
onions
jalapenos
bell peppers

COCKTAILS

STONEBROOKE SANGRIA

rose, gingerale, triple sec, sprite

ESPRESSO MARTINI

tito’s vodka, kahlua, baileys, straight up

CUCUMBER MULE

kettle one cucumber, ginger beer, lime wedge

BOOTLEG

tito’s or tanqueray, soda

SUMMER BREEZE

absolut mandrin, cranberry juice, orange juice

PALOMA

don julio blanco, roses lime, grapefruit, soda

BULLEIT OLD FASHIONED

sugar, bitters, orange garnish

JOHN DALY

kettle one, lemonade, iced tea

BEER

TAP BEERS

16oz / 23oz

COORS LIGHT 5/7

CASTLE DANGER CREAM ALE 7/9

KONA BIG WAVE 7/9

SUMMIT EPA 7/9

BADGER HILL TRAITOR IPA 6/8

BLUE MOON 7/9

SMITHWICKS IRISH RED 7/9

SURLY FURIOUS IPA 7/9

SEASONAL ROTATOR 7/9

BOTTLED BEER

COORS LIGHT 5

MICHELOB GOLDEN LIGHT 5

MILLER LITE 5

BUD LIGHT 5

BUDWEISER 5

ANGRY ORCHARD CIDER 6

MICHELOB ULTRA 5

GRAINBELT PREMIUM 5

STELLA ARTOIS 6

HEINEKEN 6

MODELO 6

COORS EDGE NA 6

SAM ADAMS NA 6 (can)

WINE

HOUSE

PROVERB 9/30

cabernet, pinot grigio, chardonnay, pinot noir

SPARKLING

WYCLIFF 30

LaMarca Prosecco 10/36

WHITE

RIESLING - Relax 10/32

CHARDONNAY - La Crema 11/38

CHARDONNAY - Kendall Jackson 12/43

PINOT GRIGIO - Prophecy 9/35

SAUVIGNON BLANC - Whitehaven 12/42

ROSÉ - La Jolie Fleur 11/35

RED

RED BLEND - Apothic 10/32

ZINFANDEL - Ravenswood 10/35

MERLOT - Josh 12/38

CABERNET - Louis Martini 11/32

CABERNET - Coppola Claret 12/40

PINOT NOIR - J Vineyards 12/46

DESSERTS

FRUIT TART

berry medley, pie crust, custard,
whipped cream 12

SHAKES

chocolate, vanilla,
seasonal selection 7

WALNUT SUNDAE

candied walnut, chocolate sauce,
cherry, whipped cream 8

HAPPY HOUR
3PM-5PM MON-FRI



Consuming raw or undercooked foods may increase your risk for foodborne illness