



WEEKLY FEATURE MENU

JANUARY 19 - 24, 2021

GF: Gluten Free | V: Vegetarian | DF: Dairy Free | VG: Vegan | S: Spicy

STARTERS

CHICKEN BACON RANCH LOADED POTATO SKINS

pulled chicken, bacon, green onion
& melted chese with
ranch dressing | 12

CARIBBEAN JERK SALMON TOSTADOS

jerk salmon, coconut black bean rice,
tostado, pineapple peach salsa | 14

SHRIMP CEVICHE MARTINI

shrimp, avocado, tomato, cucumber,
cilantro & red onion | 14

SALADS

ORCHARD SALAD

dried apple chips, poached apples,
chicken, candied pecans, bleu
cheese & creamy apple dressing | 17

CHICKEN COBB

fried chicken, roasted sweet corn,
marinated tomato, hard boiled egg
& bleu cheese crumbles | 17

LIGHTER FARE

ASIAN CHICKEN LETTUCE WRAPS

sweet & spicy glazed chicken, red bell
peppers, green onion & peanuts
served in a lettuce wrap | 18

PORK BOWL

white rice, pulled pork, kimchi, pickled
onion & jalapeno
Korean BBQ sauce | 19

ENTRÉES

CHICKEN FLAUTAS

slow braised pork, pulled chicken &
cheese deep fried in a tortilla &
topped with a queso cheese
& enchilada sauce served
over Mexican rice | 21

PARMESAN SHRIMP NY STRIP

14 oz NY strip topped with shrimp &
creamy parmesan sauce
served with duchess potatoes
& broccoli | 57

CRAB STUFFED ORANGE ROUGHY

wild mushroom risotto & asparagus
with a rosemary sun dried tomato
cream sauce | 27

HADDOCK

maple sumac rubbed Haddock,
served over southern succotash &
coconut saffron puree | 26

CHICKEN PARMESAN

golden brown chicken topped with
marinara & fresh mozzarella
with stuffed cheese shells | 24



TREESDALE ALL DAY MENU

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STARTERS

WINGS

BBQ, Buffalo, Sweet Chili, Dry Rub, Garlic Parmesan, Lemon Pepper & Dry Rub Ranch with celery & carrots | 15

BURGER SLIDERS

three Angus sliders topped with bacon, cheddar cheese & onion straws | 14

LOADED FRIES

bacon, cheddar & mozzarella cheese, green onion & drizzled with Ranch dressing | 13

SALADS

CAESAR

romaine, parmesan cheese, croutons & Caesar dressing | 8
Chicken | 5
Grilled Shrimp | 6
Salmon | 8

BLACKENED SHRIMP SALAD

spring mix, roasted corn, tomato, cucumber, red onion, avocado, cilantro & lime dressing | 21

5 OZ. FILET & WEDGE

Romaine, bleu cheese, bacon, tomato & bleu cheese dressing | 32

HANDHELD

WAGYU BURGER

fire grilled Wagyu burger, lettuce, tomato, onion & pickle | 17

FRIED CHICKEN SANDWICH

lettuce, tomato, pickle chips & Cajun Remoulade | 14

CLUB SANDWICH

ham, turkey, lettuce, tomato, bacon, American & Swiss cheese | 14

GYRO

toasted pita, shaved lamb & beef, lettuce, tomato, red onion French fries & Tzatziki sauce | 15

GRILLED BUFFALO CHICKEN WRAP

chicken, tomatoes, lettuce & buffalo sauce | 16

GRILLED CHICKEN SANDWICH

bacon, avocado, lettuce, tomato & wasabi mayo | 16

HOT SAUSAGE SANDWICH

sautéed onion & peppers, mozzarella cheese with marinara sauce, served on a garlic butter brushed sub roll | 14

HANDHELD SIDES

French Fries, House Made Chips, Sweet Potato Fries, Onion Rings, Tater Tots or Fruit Cup

ENTRÉES

NEW ORLEANS PASTA

shrimp, sausage, chicken, bell pepper, onion & Cajun Alfredo | 26

GORGONZOLA CRUSTED FILET

hand cut parmesan truffle potato wedges & broccoli (gf) | 53

PRIME RIB STROGANOFF

served over egg noodles with a mushroom stroganoff sauce | 24

POWER BOWL

steamed quinoa & rice blend, roasted vegetables & lemon vinaigrette (V) | 20

HALF CHICKEN

seared half chicken finished with a Bourbon honey glaze, served with broccoli & roasted red potatoes | 24



DAILY SPECIALS

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MONDAY

Wings

Buffalo, BBQ, Sweet Chili or Dry Rub | 15

Pub Pretzel Sticks
with beer cheese | 13

Chicken Cheese Quesadilla | 13

Wagyu Burger - choice of side | 17
Fish n Chips - tartar or cocktail sauce | 17
Fried Fish Sandwich - choice of side | 14
Club Sandwich - choice of side | 15
Bang Bang Shrimp Tacos - choice of side | 20
Adult Chicken Tenders & Fries | 14

**Sides: French Fries, Sweet Potato Fries,
Onion Rings,
Tater Tot & House Made Chips**

Children's menu available upon request
for children 12 and under.

This is the only menu available.

WEDNESDAY

SPECIALTY BURGER NIGHT

PATTY MELT
seared 8 oz burger topped with
caramelized onion, Swiss & American
cheese, grilled rye
with Russian dressing | 15

BISTRO
grilled 8 oz burger, white wine
sauteed mushrooms, melted gruyere,
marinated tomato slice & roasted
garlic chive aioli | 18

CALIFORNIA CHICKEN
grilled chicken breast, avocado,
tomato & spinach
with lemon vinaigrette | 17

All Burger Night Options come with
choice of:

*French Fries, Sweet Potato Fries,
Onion Rings, Tater Tots,
House Made Chips or Fruit Cup*

TUESDAY

TACO TUESDAY | 19

CHICKEN TACOS (3)
braised chicken thighs, black bean corn
salsa, cojita cheese & roasted Poblano
crema

KOREAN TACOS (3)
pulled pork & Korean BBQ sauce

CARIBBEAN JERK (3)
pulled jerk pork, pineapple pico de gallo,
pepper jack cheese & creamy slaw

Entrees served with black bean
Mexican rice.

*These items are only available as written,
may not be mixed together.*

THURSDAY

PASTABILITIES | 15

A Treesdale Favorite Weekly Tradition
located in Grille Room. One plate of
Chef prepared pasta, choice of salad, &
garlic bread stick

SATURDAY

PRIME RIB NIGHT | 35

**AVAILABLE EVERY OTHER SATURDAY
BEGINNING JANUARY 16, 2021**

12 oz. of Prime Rib with au jus,
Horseradish available upon request,
Baked Potato, Broccoli



TREESDALE
Golf & Country Club

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GAME DAY PLATTER

Available Daily | 55
Two Day Lead Time Required

Pub Pretzels
with Beer Cheese

Boneless Wings
choice of one sauce: BBQ, Dry Rub,
Sweet Chili or Plain
Ranch or Bleu Cheese

Chicken & Cheese Quesadilla
with peppers, onions, salsa
& sour cream

Spinach Dip
with fried pitas

No substitutions.