**WEEKLY DINNER FEATURE MENU**

**MARCH 16 - 21, 2021**

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

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**STARTERS**

**FRIED ALLIGATOR BAO BUNS**
depth fried alligator, Asian slaw, pickled onion & cilantro lime Crema | 14

**ST. PATRICK’S SHEPHERD’S PIE POTATO SKINS**
deep fried potato skins stuffed with flavorful Shepherd’s pie filling topped with melted cheese | 13

**FRIED RAVIOLI**
basil cream sauce & sun dried tomato marinara | 13

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**LIGHTER FARE**

**ST. PATRICK’S CORNED BEEF SANDWICH**
house corned & smoked beef brisket served on rye bread with sauerkraut, Swiss cheese & thousand island dressing | 16

**VENISON CHILI**
smoked venison chili served over white rice | 18

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**SALADS**

**AHI TUNA SALAD**
seared tuna, mandarin oranges, almond, cucumber, tomato, fried wonton & yuzu vinaigrette | 20

**TREESDALE SALAD**
apple, feta cheese, raisins, & candied pecans, served over spring mix with a citrus vinaigrette (v, gf) | 16

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**ENTRÉES**

**BOURSIN CRUSTED 7 OZ FILET**
served with cheddar jalapeno grits & fried brussels | 55

**HALIBUT**
seared halibut served over fried oyster Rockefeller gnocchi | 27

**GOLDEN TILE FISH**
seared & served over white wine mushroom risotto, sauteed spinach & tomato, finished with tarragon herb butter | 25

**ST. PATRICK’S PORK CHOP**
bone in pork chop served with braised balsamic red cabbage, apples & Colcannon, finished with a creamy garlic herb sauce | 36

**TORTELLINI MEZZOGIORNO**
tri-color tortellini, Italian sausage, kale, linguine, butternut squash, garlic & oil | 23

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*Contacting food or beverages containing milk, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All food and beverages purchased are subject to state’s 21% Excise Charge, a portion of which goes to support the Club in conclude food and beverage services partnerships. For Service Charges, please advise Server before placing your order. Please consult our food allergy guide if you believe you may have allergies or special dietary requirements. All gratuities (18%) are added to your check.**
TREESDALE ALL DAY MENU

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

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
sauteed 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

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

ENTRÉES
NEW ORLEANS PASTA
shrimp, sausage, chicken, bell pepper, onion & Cajun Alfredo | 26

GORONZOLA 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

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All food and beverages are packaged per public health requirements. 3% Sales tax. Prices subject to change without notice. Open to members and guests 21 years old and over. All games ceased. BWA 08/20

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TUESDAY
TACO TUESDAY

FAJITA PLATTER
choice of grilled chicken or shrimp, sauteed bell pepper & onion, Mexican rice & flour tortilla | 21

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

WEDNESDAY
SPECIALTY BURGER NIGHT

BBQ WHISKEY BURGER
8 oz Angus burger, melted cheddar cheese, bacon, pickles, whiskey BBQ sauce & onion rings | 18

TURKEY BURGER
topped with caramelized red onion, melted brie, bacon, spinach & sun dried tomato aioli | 17

All Burger Night Options come with choice of:
French Fries, Sweet Potato Fries, Onion Rings, Tater Tots,
House Made Chips or Fruit Cup

LEN T MENU
begins Wednesday, February 17th

FISH & CHIPS
beer battered cod, served with French fries, tartar & cocktail sauce | 16

FISH SANDWICH
beer battered cod, lettuce, tomato & sriracha aioli on a Brioche bun, served with French fries | 14

BANG BANG SHRIMP TACOS
shredded cabbage & pico de gallo served with French fries | 16

BLACKENED CATFISH
with broccoli & roasted red potatoes | 16

Available Daily Tuesday - Sunday

Hand Pressed Crust Pizzas

8 cut pizza - $12
includes two toppings, additional toppings $1 each

Available Tuesday - Sunday
Dine In or Curbside Delivery

Toppings
Pepperoni, Olives, Onion, Bell Peppers, Sausage, Mushrooms, Tomato, Fresh Mozzarella, Bacon, Pineapple, Ham, Grilled Chicken, Spinach, Basil Pesto

*Contacting the establishment directly yields the best results. Prices and availability subject to change. All food and beverage purchases are subject to an additional 21% Service Charge, a portion of which is distributed by the Club to sustain food and beverage service employees. The Service Charge is not a tip and is not tax-deductible. If you or anyone in your party requires special dietary accommodations, we are able to offer a wide variety of specialty options. • All rights reserved. • MDM HP 15
TREESDALE'S
YOUNG MEMBER MENU
AGES 12 & UNDER
$5.95

Cheese Pizza
Chicken Fingers
Penne & Meatballs
choice of butter, Alfredo or marinara
Grilled Cheese
Hamburger
choice of cheese & toppings
Hot Dog on a Bun
Chicken Quesadilla
Mac & Cheese

Choice of Side
French Fries, Fruit, Carrots & Celery,
or Steamed Vegetables
GAME DAY PLATTER

Available Daily | $5
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.