

# A RETRO ITALIAN EATERY

AT BOWES CREEK COUNTRY CLUB



# **APPETIZERS**

#### **CHEESE QUESADILLA \$12\***

FLOUR TORTILLA WITH CHEDDAR AND JACK CHEESE, FRESH PICO DE GALLO, GUACAMOLE AND SOUR CREAM

### **613 CHICKEN WINGS 6/\$10, 12/\$15**

FRIED BONE-IN OR BONELESS WINGS SERVED WITH RANCH OR BLEU CHEESE DRESSING\*\*.  $\it SAUCES: BBQ - BUFFALO -$ 

GARLIC PARMESAN

#### **BRUSCHETTA \$13**

GARLIC CROSTINIS TOPPED WITH TOMATOES, BASIL, RED ONION AND BALSAMIC GLAZE, WITH BURRATA

#### CALAMARI \$13

CALAMARI LIGHTLY BREADED, SLICED JALAPENO, GENTLY FRIED SERVED WITH MARINARA AND CHARRED FRESH LEMON

#### **CHICKEN TENDERS \$13**

5 CRISPY CHICKEN TENDERS, SERVED WITH FRENCH FRIES, YOUR CHOICE OF RANCH, BBQ, BLEU CHEESE, HONEY MUSTARD OR BUFFALO SAUCE TO DIP

#### **CHEESE CURDS \$11**

WHITE CHEDDAR CHEESE CURDS SERVED WITH MARINARA

#### **GIANT PRETZEL \$16**

SERVED WITH SPICY MUSTARD, GARLIC PARMESAN AND PEPPER JACK QUESO

# **613 SAUSAGE AND PEPPERS \$14**

TOSSED IN MARINARA AND SERVED WITH GARLIC CROSTINIS

#### **SHRIMP TEMPURA \$14**

6 BEER BATTERED SHRIMP, CREAMY CILANTRO COLESLAW, CHIPOTLE AIOLI AND SLICED AVOCADO

#### NACHO PLATTER \$16\*

CORN TORTILLA CHIPS TOPPED WITH PEPPER JACK QUESO, SHREDDED LETTUCE, PICO DE GALLO, FRESH JALAPENOS, BLACK OLIVES. SOUR CREAM AND GUACAMOLE

#### **LOADED TATOR TOTS \$14**

TATOR TOTS TOPPED WITH PEPPER JACK QUESO, BACON, FRESH JALAPENOS, SOUR CREAM AND GREEN ONIONS.

#### **SPINACH ARTICHOKE DIP \$12**

BAKED SPINACH, ARTICHOKE, PARMESAN AND ROASTED GARLIC SERVED WITH PITA CHIPS

# SOUP & SALADS

# **65** FRENCH ONION CUP \$6 / BOWL \$7

# **61 HOUSE SALAD \$6**

SPRING MIX, TOMATOES, CARROTS, RED ONION, CUCUMBERS, CHEDDAR CHEESE, CHOICE OF DRESSING\*\*

# **65** CLASSIC CAESAR \$12

CRISP ROMAINE, GARLIC CROUTONS, PARMESAN CHEESE, CAESAR DRESSING\*\*

# **65** THE WEDGE \$13

ICEBERG LETTUCE, BACON, TOMATO BRUSCHETTA, BLEU CHEESE CRUMBLES, AND BLEU CHEESE DRESSING\*\*

# **GF** THE COBB \$17

CHOPPED CHICKEN BREAST, AVOCADO, BACON, CUCUMBERS, HARD BOILED EGGS, TOMATOES, RED ONIONS, AND BLEU CHEESE CRUMBLES AND CHOICE OF DRESSING\*\*

\*ADD PROTEIN: GROUND BEEF \$4, CHICKEN \$6, SAUSAGE \$7, SHRIMP \$7, SALMON \$8, STEAK \$9

DRESSINGS: RANCH, BALSAMIC, BLEU CHEESE, RED WINE VINAIGRETTE, HONEY MUSTARD, CAESAR, THOUSAND ISLAND

\*\*FIRST DRESSING INCLUDED, \$.50 PER ADDITIONAL DRESSING UPON REQUEST

# BURGERS, SANDWICHES, WRAPS, TACOS

GLUTEN FREE BUNS AVAILABLE FOR BURGERS, SANDWICHES AND WRAPS FOR \$2 UPCHARGE

# **61 BOWES BURGER \$16**

BACON, LETTUCE, TOMATO AND ONION, YOUR CHOICE OF AMERICAN, SWISS, CHEDDAR, BLEU CHEESE, OR PEPPER JACK ON A BRIOCHE BUN

# **GF** BEYOND BURGER \$16

PLANT BASED BURGER, LETTUCE, TOMATO AND ONION ON A **BRIOCHE BUN** 

# **65** JOHNNY'S BBQ BURGER \$17

BACON, LETTUCE, TOMATO, CHEDDAR CHEESE, BBQ SAUCE AND ONION STRAWS ON A BRIOCHE BUN

# **GF** FRIED EGG BURGER \$17

CHEDDAR CHEESE, LETTUCE, TOMATO, ONION, FRIED EGG AND MAYONNAISE ON A BRIOCHE BUN

#### KING OF CLUBS \$14

TURKEY, BACON, LETTUCE, TOMATO MAYONNAISE AND SWISS CHEESE ON 3 PIECES OF WHITE BREAD

#### **CHICKEN SANDWICH \$14**

GRILLED CHICKEN, GIARDINIERA, PEPPER JACK CHEESE AND PESTO AIOLI ON A BRIOCHE BUN

#### **RIBEYE STEAK SANDWICH \$19**

RIBEYE STEAK, MOZZARELLA CHEESE, GRILLED ONIONS, MUSHROOMS AND HORSERADISH AIOLI ON A CIABATTA ROLL

#### **REUBEN SANDWICH \$15**

LEAN CUT CORNED BEEF, SWISS CHEESE, SAUERKRAUT AND THOUSAND ISLAND DRESSING ON A MARBLE RYE

#### **ITALIAN BEEF SANDWICH \$15**

SHAVED ITALIAN BEEF, SWEET PEPPERS, GRILLED ONION AND MELTED MOZZARELLA CHEESE, SERVED ON TOASTED FRENCH BREAD

#### CRISPY CHICKEN MELT \$15

TEMPURA BATTERED CHICKEN BREAST, SWISS CHEESE, LETTUCE, TOMATO. ONION AND SWEET CHILI MAYONNAISE ON A BRIOCHE BUN

#### **ARIZONA CLUB WRAP \$15**

SLICED TURKEY, LETTUCE, BACON, TOMATO, MOZZARELLA CHEESE AND CHIPOTLE MAYONNAISE

#### **BUFFALO CHICKEN WRAP \$15**

GRILLED CHICKEN BREAST TOSSED IN BUFFALO SAUCE, WITH TOMATO, LETTUCE, BACON, MIXED CHEESE AND RANCH DRESSING

TACOS \$16/BEER BATTERED COD, \$18/GRILLED SHRIMP 3 TACOS TOPPED WITH CREAMY CILANTRO COLESLAW, PICO DE GALLO, GUACAMOLE AND A SIDE OF CHIPOTLE SOUR CREAM

**SERVED** WITH YOUR CHOICE FRENCH FRIES OR COLESLAW **SUBSTITUTE** WITH A SIDE SALAD. CUP OF SOUP FOR \$3

# WOOD FIRED PIZZA

### CREATE YOUR OWN PIZZA (UP TO 5 TOPPINGS) 10" CHEESE \$14

\$1.50 / TOPPING - PEPPERONI, SAUSAGE, BACON, ITALIAN BEEF, ONIONS, TOMATOES, GREEN AND RED PEPPERS, MUSHROOMS, GIARDINIERA, ROASTED GARLIC

SERVED ON OUR HOMEMADE PIZZA DOUGH GLUTEN FREE CRUST AVAILABLE - \$3 6F



#### **MARGHERITA \$16**

GARLIC OIL, TOMATO, FRESH MOZZARELLA, BASIL, BALSAMIC GLAZE

#### **CHICAGO STYLE ITALIAN BEEF \$18**

ITALIAN BEEF AND HOT GIARDINIERA

#### **BBQ CHICKEN \$18**

GRILLED CHICKEN, RED ONION, BACON

#### **BUFFALO CHICKEN \$18**

GRILLED CHICKEN, BACON, BLEU CHEESE CRUMBLES, AND RANCH

#### **BURRATA \$17**

ROASTED GARLIC AIOLI, MUSHROOM, PANCHETTA, ARUGULA, **BALSAMIC GLAZE** 

### BREAD SERVICE AVAILABLE UPON REQUEST (PASTA AND ENTRÉES ONLY)

# Entrées

### **RIGATONI AL FORNO \$18**

FISH AND CHIPS \$17 / FRIDAY ALL-U-CAN EAT SPECIAL! 4 PIECES BEER BATTERED COD SERVED WITH TARTER SAUCE,

COLESLAW AND FRENCH FRIES

BAKED 3 CHEESE (MOZZARELLA, RICOTTA, PARMESAN), SERVED WITH GARLIC BREAD

PASTAS

### FRESH LAKE SUPERIOR WHITE FISH \$24

### HERB CRUSTED WHITE FISH, GRILLED ASPARAGUS, ROASTED POTATO AND LEMON VINAIGRETTE

#### FETTUCCINE ALFREDO \$14

FETTUCCINE TOSSED IN HOMEMADE ALFREDO AND PARMESAN CHEESE, SERVED WITH GARLIC BREAD

### FRESH ATLANTIC SALMON \$25

SAUTÉED PAN SALMON, ROASTED VEGGIES, WHITE RICE AND A SPICY WHITE BUTTER BEURRE BLANC SAUCE

### **LOBSTER FETTUCCINE \$29**

60z LOBSTER TAIL, DICED TOMATO, ASPARAGUS, PANCHETTA AND SHERRY CREAM SAUCE, SERVED WITH GARLIC BREAD

#### **CHICKEN CACCIATORE \$23**

SAUTÉED CHICKEN BREAST, MUSHROOMS AND PEPPERS, TOMATOES, ONIONS, OLIVES, GARLIC WHITE WINE AND HERBS, SERVED WITH MASHED POTATOES

#### SPAGHETTI \$12

HOMEMADE MARINARA, PARMESAN CHEESE, AND PARSLEY, SERVED WITH GARLIC BREAD

#### **CHICKEN MARSALA \$23**

SAUTÉED CHICKEN BREAST, MARSALA WINE AND MUSHROOMS SERVED WITH GARLIC MASHED POTATOES

### **CAPRESE CHICKEN PASTA \$23**

SAUTÉED CHICKEN, GRAPE TOMATOES, GARLIC, ASPARAGUS, BASIL, FRESH MOZZARELLA AND LINGUINE IN A WHITE WINE SAUCE, SERVED WITH GARLIC BREAD

# PORK & STEAK -

\*MAKE IT SURF AND TURF. ADD A LOBSTER TAIL FOR \$20

#### **BAYOU PASTA \$26**

LINGUINE, SEASONED CHICKEN AND SHRIMP, ANDOUILLE SAUSAGE, MIXED PEPPERS, ONIONS, TOMATOES AND CAJUN SPICES, SERVED WITH GARLIC BREAD

# 16oz PORK PORTERHOUSE \$26\*

MARINATED PORK PORTERHOUSE, ROASTED VEGGIES, MASHED POTATOES AND BULLEIT BOURBON SAUCE

### **ADD PROTEIN:**

CHICKEN \$6, SAUSAGE \$7, SHRIMP \$7, SALMON \$8, STEAK \$9

GLUTEN FREE PENNE PASTA AVAILABLE - \$3 61

ASK YOUR SERVER FOR WINE RECOMMENDATIONS

THAT PAIR WELL WITH YOUR MEAL.

# 14oz RIBEYE STEAK \$49\*

GARLIC MASHED POTATOES, GRILLED ASPARAGUS AND A HERB GARLIC COMPOUND BUTTER

#### TRIO BISTRO MEDALLION \$28\*

GRILLED ASPARAGUS, MASHED POTATOES WITH A BORDELAISE SAUCE

#### 8oz SIRLOIN STEAK \$26\*

ROASTED FINGERLING POTATOES, GRILLED ASPARAGUS AND MUSHROOM BORDELAISE SAUCE

#### **16oz PORTERHOUSE STEAK \$45\***

SEASONAL ROASTED VEGGIES, GARLIC MASHED POTATOES WITH AN EXCLUSIVE MOREL MUSHROOM SAUCE

#### **\$9 ALL KIDS MEALS**

12 & UNDER, SERVED WITH A SOFT DRINK

# DESSERT

**SPAGHETTI MARINARA** WITH GARLIC BREAD STICKS

**3 CHICKEN FINGERS** WITH FRENCH FRIES AND BBQ SAUCE

7" CHEESE PIZZA ADD PEPPERONI OR SAUSAGE - \$1

**AMERICAN CHEESE BURGER** WITH FRENCH FRIES

WHIPPED CREAM, CHERRY GRILLED CHEESE WITH FRENCH FRIES

# NY STYLE CHEESECAKE \$7 **HOMEMADE CARROT CAKE \$7**

**HOMEMADE TIRAMISU \$8** 

# SUNDAE \$6 VANILLA ICE CREAM, CHOCOLATE SYRUP,