

# THE TAVERN

AT ASH BROOK GOLF COURSE

## DINNER MENU

### STARTERS

---

#### SMOKED WINGS (8PCS) \$18

Sauces: buffalo blue cheese, honey BBQ, sweet peach glaze, mango habanero, signature shake seasoning (SSS), or naked served with a side of ranch and celery

#### MINI POTATO SKINS \$15

Crispy roasted baby potatoes filled with a creamy blend of sharp cheddar, smoked bacon and chives with a side dip of chipotle mayo

#### LOADED CHEESE CURDS \$18

Fried Wisconsin cheese curds, smoked brisket, BBQ sauce, chipotle mayo, scallions

#### SOUTHERN FRIED SHRIMP \$18

4 buttermilk and corn flour battered shrimp with Mardi Gras mustard and coleslaw

#### TAVERN TWINKIES \$18

2 brisket and cream cheese stuffed jalapeños wrapped in bacon brushed with BBQ sauce

#### SLAB BACON \$20

Apricot-molasses glazed and grilled, smashed cucumber salad and roasted Virginia peanuts

#### “TEXAS TWINKIE” FLATBREAD \$22

Cream cheese base, topped with brisket, bacon, jalapeños, BBQ sauce and chipotle ranch drizzle

#### FALAFEL FLATBREAD \$16

Crisp flatbread with creamy roasted garlic hummus, crumbled feta, Kalamata olives, red onions, halved cherry tomatoes, pickled cucumbers, drizzled with tahini

### SOUPS & SALADS

---

#### FRENCH ONION SOUP \$12

#### ROTISSERIE CHICKEN SOUP \$9

#### CLASSIC CAESAR \$11

Romaine lettuce, shaved parmesan, croutons  
Add crispy or grilled chicken or grilled or blackened shrimp \$7

#### ICEBERG WEDGE SALAD \$13

Homemade blue cheese dressing, applewood bacon, green onions and grape tomatoes

#### THE PERFECT SALAD \$22

Romaine lettuce, arugula, tomatoes, bacon, cheddar cheese, chickpeas, grilled chicken breast, hard boiled egg, red wine-Dijon vinaigrette

### DESSERTS \$9

---

#### RASPBERRY CHEESECAKE

#### PECAN CRANBERRY BREAD PUDDING

#### MOLTEN LAVA CAKE A LA MODE

#### COOKIE SKILLET A LA MODE

### SANDWICHES

---

*Served with chips | Substitute veggie slaw or fries \$3  
Substitute onion rings \$4*

#### ASH BROOK BURGER \$18

8oz patty of ground chuck, lettuce, tomato, onion, cheddar cheese, burger sauce, potato bun  
Add bacon \$3

#### KC BRISKET \$26

Overnight smoked beef brisket with a Kansas City-style tomato-based BBQ sauce, onion rings, potato bun

#### PULLED PORK \$16

Slow cooked and smoked pork leg chopped and simmered in a tangy tomato sauce on a soft bun

#### BLACKENED SALMON SANDWICH \$28

Toasted brioche bun, lettuce, lemon remoulade

#### FRIED CHICKEN SANDWICH \$16

Buttermilk brined chicken breast, crispy fried on a soft bun with lettuce, pickles, and chipotle mayo

#### BUFFALO CHICKEN WRAP \$19

Rotisserie chicken, buffalo sauce, blue cheese, crunchy veggie slaw, ranch dressing

#### TUNA SALAD SANDWICH \$14

NY deli style with house mayo, celery, carrots, onion, and spices on white bread

#### CHICKEN SALAD BLT \$17

All white meat chicken salad, crisp bacon, lettuce, tomato, served in a flour tortilla wrap

### TAVERN FAVORITES

---

#### STEAK & SHRIMP \$40

10oz skirt steak chimichurri and grilled shrimp with bisque sauce, served with mashed potatoes and broccoli

#### GRILLED SWORDFISH \$42

Caper-peppercorn sauce, served with mashed potatoes and green beans

#### GLAZED SALMON \$34

Canadian salmon, mango habanero glaze, served with garlic-cilantro rice and broccoli

#### OVERNIGHT BRISKET \$24

Our house brisket with natural au jus served with bbq ranch fries and vegetable slaw

#### ASH BROOK PORK LEG \$21

Slow cooked pork leg, pan crisped with red onions and parsley, served with mashed potatoes and green beans

# FAMILY FEAST

*Served with your choice of two sides*

**ROAST PORK LEG For 2: \$36 For 4: \$60**

Marinated overnight with garlic, lime and herbs.  
Slow roasted until fall apart tender

**ROTISSERIE CHICKEN For 2: \$29 For 4: \$45**

Rotisserie chicken, herbed chicken jus

**BEEF BRISKET For 2: \$40 For 4: \$70**

Slow cooked overnight, house BBQ sauce

**JUMBO SHRIMP 6PCS \$24 12PCS \$46**

Your choice of blackened or broiled

## SIDES \$9

**TRUFFLE PARMESAN FRENCH FRIES**

**SWEET POTATO FRIES**

**MASHED POTATOES**

**ONION RINGS**

**MAC & CHEESE**

**GARLIC-CILANTRO RICE**

**BUTTERED BROCCOLI**

**GARLIC GREEN BEANS**

**CRUNCHY VEGGIE SLAW**

**MIXED GREENS SALAD**