

turf.

smokehouse

SMOKEHOUSE STARTERS

turf Chicken Nachos 12

candied jalapeño | queso blanco | pico de gallo | guacamole | cumin crema

Add-ons: smoked wagyu brisket +6 | chorizo +3 | chicken al pastor +5

Hand Dipped Wisco Cheese Curds 12

roasted jalapeño ranch or pepper jelly

House-made Choriqueso Dip 12

white queso | house-roasted chorizo | pico de gallo | tajin dusted tortilla chips

Fried Chicken Wings 14

choice of buffalo, ranch, sweet thai sauce or dry rub

Blackened Chicken Quesadilla 15

roasted poblano peppers | charred avocado | manchego & jack cheese | vidalia onion | roasted garlic crema | pico de gallo | cilantro

Add-ons: smoked wagyu brisket +6 | chorizo +3 | blackened shrimp +9

Burnt Ends Bruschetta 13

grilled baguette | house pickle | fried onion | vidalia onion marmalade

Ora King Tartare Tostadas 16

crisp fried wonton | chili lime vinaigrette | petit cilantro | radish salad

Hand-pressed Empanadas 14

alden hills al pastor pulled chicken | roasted pineapple | pico de gallo | avocado crema | cilantro

TURF TACOS

Three tacos served with tortilla chips & salsa with a choice of flour tortillas, corn tortillas or bibb lettuce. House-made heirloom tortillas +2.

Smoked Wagyu Brisket 18

snake river wagyu | crisp onion straws | napa cabbage & avocado slaw | guajillo bbq sauce | cilantro

Citrus Marinated Grilled Shrimp 18

charred black beans & corn | avocado cream | chipotle vinaigrette | mango red onion relish | cilantro & shaved radish salad

Chicken Al Pastor 18

achiote marinated chicken | charred pineapple salsa | avocado cream | chipotle crema | cilantro | lime

Pork Chile Verde 18

pork carnitas simmered in tomatillo salsa | avocado | pickled onion | cilantro

Chickpea & Hen of the Woods 18

browned butter mushrooms | lime & herb marinated roasted chickpeas | black bean & roasted corn pico de gallo | pickle red onion | garden herbs | aioli

GREENS N THINGS

Southwest Chicken Cobb 15

crisp romaine | avocado | cherry tomato | grilled chicken tossed in a citrus herb vinaigrette | wisconsin bleu cheese | hard boiled egg | candied bacon | buttermilk ranch

Pear & Walnut Salad 13

baby frisee | endive | candied walnuts | wisconsin bleu cheese | shaved red onion & fennel | port wine vinaigrette. Add-on: chicken +5

Spanish Caesar Salad 13

crisp romaine | anchovy vinaigrette | white anchovy | marcona almonds | shaved parmesan | citrus marinated kalamata olives | vine ripened cherry tomato | garlic crouton. Add-on: chicken +5

turf Chopped 14

charred corn | romaine | tomato | red onion | cheddar | fennel | green goddess dressing | garden herb & garlic crouton
Add-on: chicken +5

Smokehouse Chili 11

house-made | three bean | tenderloin

Soup of the Day 9



ENTREES

entrees available starting at 4pm

Cedar Planked ORA King Salmon 35

roasted corn risotto | crispy hen of the woods | charred asparagus | petit radish salad | tequila agave glaze

Smoked Prime Beef Short Rib 36

roasted poblano cracked grits | gremolata | cojita cheese | red wine & smoked chili jus

12oz. Prime Strip Steak 41

grilled | chimichurri sauce | truffle frites

Chili Lime Marinated Alden Hills Chicken 29

roasted garlic mashed potato | pan seared brussels sprout leaves | agave chipotle glaze

Blackened Shrimp Linguini 31

guajillo chili & anjeo cream sauce | sun dried tomatoes | wilted spinach | freshly grated parmesan | fried parsley

Chicken Al Pastor Enchiladas 27

flour tortillas | roasted pineapple pico | cojita cheese | cumin crema | avocado puree | spanish rice

SANDWICHES

[served with fries]

Turf Burger 16

two 4oz. prime beef patties | aged cheddar | fresh baked brioche

Player's Pork 14

smoked carnitas style pork | carolina-style bbq sauce | bread & butter pickle | creamy coleslaw | texas toast

The Dirty Birdy 14

blackened chicken breast | crisp bacon | chipotle bbq | lettuce | tomato | grilled brioche bun

The Pitmaster 17

wagyu brisket | fried onions | bread & butter pickles | kansas city bbq sauce | fresh baked brioche

Nashville Hot Chicken 15

buttermilk fried chicken breast | chipotle hot sauce | house pickles | creamy coleslaw | fresh baked brioche

WEEKLY SPECIALS

Friday Fish Fry 17 EXTRA PIECE OF COD +4

[Friday only starting at 11am]

two pieces of baked or fried cod | potato pancakes or french fries | coleslaw | house-baked apples | tartar sauce

Saturday Prime Rib 36

[Saturday only starting at 4pm]

14oz. prime rib | baked potato | grilled asparagus | horseradish cream sauce | au jus

Add-on: cheese, sour cream & bacon to baked potato +2

DESSERTS

Smoked Manchego Cheesecake 10

dulce de leche

Bourbon Pecan Pie 10

maple ice cream

Smoked Apple Bread Pudding 10

crème anglaise | vanilla ice cream

SIDES TO SHARE 8

Fried Brussels Sprouts

maple balsamic glaze | candied bacon | walnut praline |

grated parmesan

Baked Mac & Cheese

herbed panko topping

Truffle Fries

grated parmesan | fresh thyme | black truffle salt

Slow Smoked Pork & Beans

Esquites Charred Corn

chipotle lime mayo | cojita cheese | shaved red onion | black

beans | cilantro

Jalapeno & Cheddar Cornbread

roasted jalapeño | cheddar cheese | agave sea salt butter |

pepper jelly

DESTINATIONGN.COM/TURF | 262.245.7042

Parties of six (6) or more will have an automatic 20% gratuity added and may only split the check two ways.

House-made chips and French fries are made in a fryer shared with wheat products. Notice: whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Updated 6.17.2022.