

MEMBER

tap room

BREAKFAST

SERVED UNTIL 11AM

HOUSE FAVORITES

Turf Omelet 14

[served with toast and breakfast potatoes or fresh fruit]
three eggs | roasted poblanos | pico de gallo | queso fresco

Denver Omelet 14

[served with toast and breakfast potatoes or fresh fruit]
three eggs | onion | red bell pepper | diced ham | cheddar

TexMex Omelet 14

[served with toast and breakfast potatoes or fresh fruit]
three eggs | chorizo | fresh jalapenos | poblano | tomato | queso fresco | choice of: salsa verde or roasted tomato salsa

Two Eggs Any Style 13

[served with toast and breakfast potatoes or fresh fruit]
two eggs any style | sausage, bacon, ham or chicken sausage

Chilaquiles 14

tortilla chips sautéed in chile verde salsa | two eggs any style | pico de gallo | cumin crema | queso fresco | cilantro

Turf Breakfast Tacos 14

[served with breakfast potatoes or fresh fruit]
chorizo | scrambled eggs | cumin crema | queso fresco | smoked salsa | micro cilantro | pico de gallo

Spanish Biscuits & Gravy

FULL 16 | HALF 8

two open faced biscuits | housemade chorizo gravy | two eggs any style | pico de gallo | cumin crema | queso fresco | cilantro

ON THE GO

Smokehouse Burrito 16

two scrambled eggs | cheddar | breakfast potatoes | cumin crema | smoked salsa | micro cilantro | brisket

The Double Eagle 13

scrambled eggs | black forest ham | swiss | applewood smoked bacon | toasted kaiser roll

Breakfast Croissant 13

chicken sausage | scrambled eggs | cheddar

FROM THE GRIDDLE

Vanilla French Toast 14

thick cut brioche | roasted apples | powdered sugar | maple syrup | whipped cream

Turf Stack 14

buttermilk pancakes | maple syrup | powdered sugar
choice of: blueberries | chocolate chips

SIDES

Thick Cut Applewood Bacon 6

Maple Pork Sausage Links 6

Chicken Sausage Patty 6

House Smoked Ham 6

Fruit & Seasonal Berries 6

LIGHTER SIDE

Avocado Toast 14

two eggs any style | avocado mash | heirloom cherry tomatoes | smoked bacon | topped with arugula

Whole Rolled Oats 12

oatmeal | almond milk | fresh strawberries | toasted pecans | craisins | brown sugar | agave

SMOOTHIES

Berry Bliss 9

fresh strawberries | blueberries | banana | greek yogurt | agave nectar | a splash of almond milk

Wake Up Mocha Madness 9

chilled dark roast coffee | banana | whole milk or almond milk | rolled oats | peanut butter

Peachy Keen 9

mangos | peaches | hint of turmeric & ginger

Green Machine 9

baby spinach | farm fresh kale | cucumber | apple juice | banana

WAKE UP

Wandering Bear Cold Brew 5

straight black or vanilla

Parties of 6 or more will have an automatic 20% gratuity added.

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.

LUNCH

SHARABLES

TURF. CHICKEN NACHOS 18 blackened chicken tajin dusted tortilla chips queso blanco pico de gallo guacamole cumin crema candied jalapeño [add-on: smoked brisket +6 chorizo +3]	HOUSE-CRAFTED CHORIQUESO 14 white queso house-roasted chorizo pico de gallo tajin dusted tortilla chips
WISCONSIN CHEESE CURDS [V] 14 roasted jalapeño ranch	WHIPPED HOUSE-CRAFTED RICOTTA [V N] 18 broccolini delicata squash honey roasted hazelnuts crostini
FRIED CHICKEN WINGS 16 choice of buffalo, barbecue, sweet thai sauce or dry rub	ARTICHOKE SPINACH DIP [V] 16 house-made spinach artichoke dip crostini
COCONUT SHRIMP 16 sweet thai sauce	SMOKEHOUSE CHILI 11 house-made three bean tenderloin

GREENS

[add-on: chicken +5 | salmon +16 | steak +18]

SOUTHWEST COBB [GF] 15 crisp romaine avocado cherry tomato wisconsin bleu cheese hard boiled egg crisp bacon buttermilk ranch
WINTER CAESAR 16 baby red romaine delicata squash bacon parmesan crisp tomatoes roasted garlic vinaigrette
GOLFERS TRIO 14 tuna fish salad egg salad chicken salad [available as a single scoop, sandwich or wrap 9]
FALL HARVEST [V N] 18 mixed greens butternut squash raisins candied walnuts goat cheese apple cider vinaigrette
AHI TUNA POKE BOWL* 24 sushi rice wakame cucumber & carrot kimchi avocado pickled red onion edamame sesame ponzu

ON THE SIDE

FRIED BRUSSELS SPROUTS [N] 12 maple balsamic glaze crisp bacon walnut praline parmesan
BAKED MAC & CHEESE [V] 10 herbed panko topping
TRUFFLE FRIES [V] 10 grated parmesan fresh parsley truffle oil
SAUTÉED BROCCOLINI [V N GF] 11 shallot garlic oil hazelnuts

HANDHELDS

[gluten free bun available +2]

LEGENDARY TURF. BURGER* [GF] 22 8oz. prime short rib, brisket, & angus blend nueske's bacon aged cheddar chipotle aioli leaf lettuce red onion toasted brioche bun dill pickle french fries
BLACKENED CHICKEN QUESADILLA 18 roasted poblano peppers avocado manchego & jack cheese vidalia onion roasted garlic crema pico de gallo [add-ons: smoked brisket +6 chorizo +5]
TURF. TACOS 18 smoked brisket or chicken crisp onion straws baja slaw guajillo bbq sauce cilantro corn tortillas, flour tortillas or bibb lettuce chips
CAPRESE SANDWICH [V N] 18 burrata heirloom tomatoes pistachio basil pesto arugala baguette french fries
PLAYER'S PORK 16 smoked pork carolina-style bbq sauce bread & butter pickle creamy coleslaw texas toast french fries
B.A.L.T 16 bacon avocado lettuce non-smoked turkey tomato garlic aioli toasted whole grain bread french fries
THE PITMASTER 17 smoked brisket fried onions bread & butter pickles nashville bbq sauce toasted brioche bun french fries
NASHVILLE HOT CHICKEN 18 buttermilk fried chicken breast chipotle hot sauce creamy coleslaw bread & butter pickles toasted brioche bun french fries
FRENCH DIP 24 shaved prime rib mozzarella horseradish cream au jus baguette french fries [add-on: giardiniera +1]

DINNER

SHAREABLES

- TURF. CHICKEN NACHOS** 18
blackened chicken | tajin dusted tortilla chips | queso blanco | pico de gallo | guacamole | cumin crema | candied jalapeño
[add-on: smoked brisket +6 | chorizo +3 | chicken +5]
- WISCONSIN CHEESE CURDS [v]** 14
roasted jalapeño ranch
- KOREAN BBQ PORK RIBLETS** 17
spicy & tangy bbq sauce | scallion | toasted sesame
- HOUSE-CRAFTED CHORIQUESO** 14
white queso | house-roasted chorizo | pico de gallo | tajin dusted tortilla chips
- FRIED CHICKEN WINGS** 16
choice of buffalo, barbecue, sweet thai sauce or dry rub
- COCONUT SHRIMP** 16
sweet thai sauce
- ARTICHOKE SPINACH DIP [v]** 16
house-made spinach artichoke dip | crostini
- WHIPPED HOUSE-CRAFTED RICOTTA [v | N]** 18
broccolini | delicata squash | honey | roasted hazelnuts | crostini



GREENS [add-on: chicken +5 | salmon +16 | steak +18]

- WINTER CAESAR** 16
baby red romaine | delicata squash | bacon | tomato | parmesan crisp | roasted garlic vinaigrette
- FALL HARVEST [v | N]** 18
mixed greens | butternut squash | raisins | candied walnuts | goat cheese | apple cider vinaigrette
- BEEF & GOAT CHEESE [v | N]** 18
mixed greens | roasted beets | goat cheese | candied pecans | honey | shaved fennel | balsamic dressing
- AHI TUNA POKE BOWL*** 24
sushi rice | wakame | cucumber & carrot kimchi | avocado | pickled onion | edamame | sesame ponzu
- SOUTHWEST COBB [GF]** 15
crisp romaine | avocado | cherry tomato | wisconsin bleu cheese | hard boiled egg | crisp bacon | buttermilk ranch

ON THE SIDE

- FRIED BRUSSELS SPROUTS [N]** 12
maple balsamic glaze | crisp bacon | candied pecan | parmesan
- BAKED MAC & CHEESE [v]** 10
herbed panko topping
- TRUFFLE FRIES [v]** 10
grated parmesan | fresh parsley | truffle oil
- SAUTÉED BROCCOLINI [v | GF | N]** 11
shallot | garlic oil | hazelnut
- BAKED POTATO [v]** 6
[loaded: bacon | cheddar | green onions +3]

ENTRÉES

- PAPPARDELLE BOLOGNESE** 33
ground beef | sausage | bacon | buratta | basil
- VEGETABLE LINGUINE [v]** 29
butternut squash | asparagus | broccolini | spinach | pesto
- BRAISED BEEF SHORT RIB** 42
winter vegetable medley | butternut purée | charred onion jus
- FAROE ISLAND SALMON* [GF]** 38
charred asparagus | brown butter seared maitake mushrooms | tequila glaze
- 14oz. NEW YORK STRIP STEAK* [GF]** 58
grilled | chimichurri sauce | truffle frites
- CHICKEN PAILLARD [GF]** 32
arugala | heirloom tomato | caperberries | shaved fennel | parmesan | kalamata olive vinaigrette
- SEARED SCALLOPS** 38
butternut purée | broccolini | baby carrots | asparagus | tomato | petite mixed green salad
- FRENCH DIP SANDWICH** 24
shaved prime rib | mozzarella cheese | horseradish cream | au jus | baguette | fries [add-on: giardiniera +1]
- LEGENDARY TURF BURGER* [GF]** 22
8oz. prime short rib, brisket, & angus blend | nueske's bacon | aged cheddar | chipotle tomato aioli | leaf lettuce | red onion | toasted brioche bun | dill pickle | fries

COCKTAILS

Barrel-Aged Old Fashioned 16
journeyman last feather rye whiskey | maraschino liqueur

PomTini 14
tito's vodka | orange liqueur | pomegranate

Ginger & Pear Affair 16
tequila ocho blanco | pear | lime | ginger

Spiced Fairway Shandy 14
bullet bourbon | lemon | maple syrup | oktoberfest lager

Pumpkin Spice Pick Me Up 15
rush creek coffee vodka | kahlua | wandering bear pumpkin cold brew

The Crisp Spritz 15
aperol | journeyman apple cider liqueur | prosecco

WINE BY THE GLASS

WHITE & SPARKLING WINE

	GLASS	BOTTLE
Michelle Chiarlo Moscato d'Asti Piedmont, Italy 2021	12	44
Conundrum White by Caymus California 2021	13	47
Terlato Pinot Grigio Friuli Friuli-Venezia Giulia, Italy 2022	14	52
The Infamous Goose Sauvignon Blanc Marlborough, New Zealand 2021	14	49
AIX Rosé Provence, France	15	54
Kim Crawford Sauvignon Blanc Marlborough, New Zealand 2021	16	58
Boen 'Tri Appelation' Chardonnay Tri-County, California 2021	11	38
Chat. Buena Vista Chardonnay Carneros, California 2021	14	49
Chandon Brut Rosé Napa Valley, California	18	72

RED WINE

	GLASS	BOTTLE
Erath Resplendent Pinot Noir Oregon, USA 2018	16	58
Boen 'Tri Appelation' Pinot Noir Tri-County, California 2019	14	49
Conundrum Red Blend by Caymus Fairfield, California 2018	13	47
Emmolo Merlot by Caymus Napa Valley, California 2019	19	79
Aviary Vineyards Cabernet Sauvignon Napa Valley, California 2020	15	54
J. Lohr Cabernet Sauvignon Paso Robles, California 2020	11	38
Wagner Family Red Schooner Malbec Mendoza, Argentina	17	69
DAOU "Pessimist" Paso Robles, California 2021	12	44

CRAFT BEER

New Glarus Moon Man No coast pale ale. Bright bold blend of five hops that flirt obligingly with the smooth malty backside.	8.50
Angry Orchard Bright, crisp apple flavor, just like biting into a fresh apple.	7.50
Kona Big Wave Lighter-bodied golden ale with a tropical hop aroma and flavor - smooth, easy drinking, and refreshing.	8.50
Whole Hog Casper White Stout Gold in color, melding the creamy mouthfeel and coffee hints of a stout with the unexpected flavors of Pilsner malt, white chocolate, and vanilla.	9.50
Modelo Especial Well-balanced taste and light hop character with crisp clean finish, defined by orange blossom honey aroma with a hint of herb.	8.00
Three Floyd's Zombie Dust Intensely hoppy American Pale Ale with a well-rounded bitterness.	9.50
Robert The Bruce A full-bodied Scottish-style Ale with a well-rounded malty profile and roasted biscuit-like notes.	9.50
Lagunitas Lil Sumpin' Featuring a strong hop finish on a silky body, it's a hoppy pale wheat ale that is great for IPA fans, but so smooth that hefeweizen fans dig it, too.	8.50



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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.

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GF = gluten free option available V = vegetarian N = contains nuts