Appetizers They're a Hole In One!

New!

Prairie Woods' Signature \$8.00 Mozzarella Sticks

4 Large sticks of mozzarella cheese, stuffed with chef's homemade pesto & wrapped in eggroll wrappers.

Served with marinara sauce.

House Favorite Loaded Nachos \$9.00

Crispy homemade tortilla chips loaded with PW's famous chili & melted cheese then topped with homemade pico de gallo, guacamole, sour cream & black olives.

Classic Basket

8 pc. Chicken Wings tossed
with buffalo or BBQ sauce
Homemade Club Chips
French Fry Basket
5 pc. Chicken Strips
\$3.50

New! Chef Jill's Crab Artichoke Dip \$9.00

Chef's 3 cheese blend, mixed with herbs & spices, LOADED with lump crab & artichokes. Served with our homemade corn tortilla chips.

Homemade Tortilla Chips & Guac \$7.00

The perfect snack, homemade corn tortilla chips & homemade guacamole.

Your Favorite Quesadilla

Flour tortilla filled with cheese, Mexican seasoned onions & bell peppers. Served with lettuce, sour cream, guacamole & pico de gallo.

Add Chicken \$1.00

Soups, Salads, The Sides

Dressings: French, Ranch, Thousand Island, Blue Cheese or Caesar

The Greens

Deluxe Chef Salad

\$10.00

Mixed greens layered with ham, turkey, cheese, tomato, onion & avocado with your choice of dressing.

Classic Caesar Salad \$8.00

Chopped romaine lettuce tossed with homemade croutons, shredded parmesan cheese & caesar dressing. Topped with a homemade parmesan crisp.

Add Grilled Chicken Breast \$2.00

Mixed Greens Side Salad \$3.75

Mixed greens, tomato, red onion, cucumber & homemade croutons with your choice of dressing.

Add Ons

Add Avacado or Guacamole \$2.00
Add Bacon, Ham or Turkey \$1.50 each
Add Cheese \$1.00
Grilled Mushrooms or Caramelized Onions \$.75
Extra Dressing or Dipping Sauce \$.75

Leaderboard Soups

Homemade Soup of the Day

Cup \$3.00 Bowl \$4.00

Homemade Chili Deluxe

Topped with cheese, onion & sour cream Cup **\$4.00** Bowl **\$5.00**

Home Stretch Desserts



Chef's Choice Assorted Cheesecake

\$6.00

\$7.00

Chef will make a new flavor every week, come on in to see what this week's cheesecake will be!

Mile High Triple Chocolate Mousse Cake

\$6.00

Dark chocolate cake layered with chocolate mousse then topped with a bittersweet chocolate ganache.



Sandwich Bourd Chips or Fries come with every sandwich

Bread Selection: House made wheat, rye, white bread or flour tortilla wrap.

EAGLE COLD SANDWICHES

Wisconsin Cranberry Macadamia Nut Chicken Salad \$9.00

Chef's seasoned, baked & diced chicken breast tossed with celery, onion, cranberries, chopped macadamias & mayo sauce.

Served with lettuce & tomato.

Deli Turkey or Ham \$8.00

Sliced turkey or ham stacked high with cheese, lettuce, tomato with mayo.

Prairie's Grilled Caprese Panini \$8.00

Fresh sliced tomatoes, fresh basil leaves, provolone & havarti with balsamic reduction sauce.

Triple Decker Classic Club \$9.50

Sliced turkey and ham with bacon, American cheese, lettuce, tomato & mayo. Served on your choice of toasted bread.

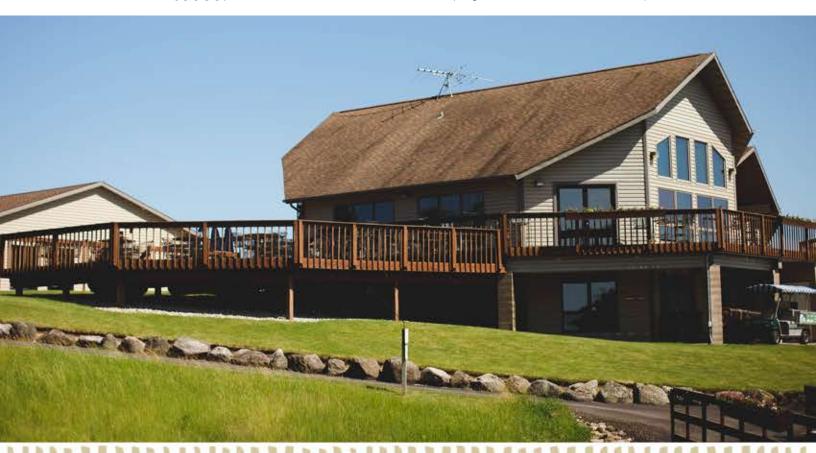
Traditional Tuna Salad \$8.00

Tuna tossed with celery & mayo sauce. Served with lettuce & tomato.

Triple Decker BLT \$8.00

Applewood smoked bacon, lettuce, tomato & mayo.
Served on your choice of toasted bread.

Warning: The consumption of raw or undercooked food items may pose a health risk to people such as the elderly, children under the age of 4, pregnant women and immune-compromised individuals.



PAR CLASSICS

Wisconsin Bratwurst \$7.00

Jumbo Hot Dog \$6.00

Deep fried 1/4 pound all beef frank.

Classic Cheeseburger \$9.50

Black Angus 1/3 pound burger Served on a toasted bun with lettuce, tomato & pickles. Choice of: Cheddar, American, Swiss, Havarti or Provolone

Grilled Chicken Breast Sandwich \$8.50

6oz Grilled Chicken Breast Served on a toasted bun, with lettuce, tomato & mayo.

Learn more about our Golf Course @prairiewoodsgolfcourse.com



DOUBLE EAGLE HOT SANDWICHES

New!

Prairie Woods Signature Pot Roast Wrap

\$8.00

Chef Jill's homemade pot roast, layered with caramelized onions, Swiss cheese & housemade black pepper mayo.

Clubhouse Favorite Reuben or Rachel \$9.00

House cooked & shaved corned beef or turkey, topped with choice of house made coleslaw or sauerkraut, with Swiss cheese & thousand island dressing on grilled rye bread.

The Woods Favorite Rustic Grilled Cheese

\$8.00

Your choice of: American, Swiss, Cheddar, Havarti, or Provolone. Served with a side of serrano chili jam for dipping

Add tomato for .50

Add Ham, Turkey or Bacon for \$1.50 each

Friday Fish Fry Includes a trip to our soup & salad bar with your choice of side.

Side Selection: Potato pancakes, baked potato, chips, fries, rice or vegetable.

Splitting meals are not available on this menu.



Cedar Planked Fresh Salmon

\$18.00

8oz Fresh cut salmon, marinated in brown sugar & whiskey, cooked on a cedar plank & topped with a raspberry coulis sauce. Prefer to have it grilled, no problem.

Jumbo Gulf Shrimp

\$18.00

6 Jumbo gulf shrimp, grilled or hand breaded deep-fried and served with our housemade cocktail sauce or drawn butter.

Pan Fried Walleye

\$18.00

8-10oz walleye filet, lightly floured pan fried & topped with a lemon dill butter sauce.

Served with housemade tarter sauce.

U.S.D.A Choice Angus Sirloin Steak Bruschetta

10oz Center cut choice Angus Sirloin steak grilled to your liking. Topped with a garlic cream sauce & our housemade bruschetta.

Add caramelized mushrooms or onions \$1.00 each Blackened \$2.00

Surf & Turf

\$20.00

8oz U.S.D.A choice Angus Sirloin steak bruschetta topped with grilled shrimp.

Prime Alaskan Cod Fillets

Beer battered served with our house made tartar sauce

 2pc. Fried Cod
 \$12.00

 3pc. Fried Cod
 \$14.00

 5pc. Fried Cod
 \$18.00

Baked Alaskan Cod Filet \$14.00

Baked 8oz served with drawn butter or tartar sauce

Unlimited Soup & Salad Bar \$10.00

Classic Cheeseburger \$12.50

Black Angus $\frac{1}{3}$ pound burger Choice of: Cheddar, American, Swiss, Havarti or Provolone

DESSERTS

Chef's Choice Assorted Cheesecake

\$6.00

Chef will make a different flavor every week

Mile High Triple Chocolate Mousse Cake

\$6.00

Dark chocolate layer with chocolate topped with a decadent chocolate ganache.

