



The Drake Room at Twin Beach Country Club

Featuring Executive Chef Craig Bryant


STARTERS

Shrimp Cocktail **GF** - Chilled Shrimp served in a Frosted Martini Glass complemented with a Fresh Lemon Wedge and Cocktail Sauce 12

Bang Bang Shrimp - Breaded Shrimp tossed in our homemade Bang Bang Sauce 13

Pairs well with a Ten Collins

Bavarian Pretzel - Jumbo Twist Soft Pretzel served with a succulent Beer Cheese Sauce 1 For 7
2 For 12

 **Edamame** **V GF** - Steamed & topped with sea salt. Choose from traditional or spicy 7

Cheese Sticks **V** - 6 Cheese Sticks served with Chef's Homemade Marinara or Ranch Dressing 8

Chips & Remoulade **GF** - Homemade Potato Chips with a Smokey Caramelized Onion Remoulade Sauce 9

Sesame Chicken - Crispy Sesame Chicken Spears tossed in our Sweet Orange Sauce 10

Brussel Sprouts **V GF** - Crispy and tossed in Pumpkin Seeds, Dried Cranberries and Balsamic Vinegar 11

Chicken Wings - Jumbo Bone-in Chicken Wings served with your choice of Ranch, BBQ or Buffalo dipping sauce 6 for 8
9 for 12

Detroit Dog - All Kosher beef hotdog 6
Add chili, onion, and yellow mustard 2

SOUP

Beef Chili 5 / 7


Soup du Jour 5 / 7

To-Go Soups Available

SALADS

Caesar Salad - Crispy Romaine Heart served with Shaved Parmesan Cheese, Caesar Dressing and Seasoned Croutons Half 9 / Full 14

Chicken Cobb **GF** - Grilled Chicken, Grape Tomatoes, Chopped Bacon, Mild Cheddar, English Cucumber, Sliced Avocado and chopped Romaine Lettuce Half 10 / Full 15

 **Greek Salad** **V GF** - Green Peppers, Tomatoes, Black Olives, Red Onions, Feta Cheese, English Cucumbers tossed together with Chef's Homemade Greek Dressing

Half 11 / Full 16

Fall Harvest Salad **V GF** - Boston Lettuce topped with Dried Cranberries, Apple Slivers, Candied Pecans served with Maple Dressing on the side Half 9 / Full 14

Par 3 **GF** - Homemade Chicken Salad, Tuna Salad and Egg Salad served with Tomato, Cucumber and Red Onion on a bed of romaine lettuce Half 10 / Full 15

Add to any salad:

Chicken 5

Salmon 6

Shrimp 7

Homemade Dressings:

Poppyseed

Ranch

Italian

Caesar

Greek

Maple



Chef's Favorite

GF - Gluten Free

V - Vegetarian

Please ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BURGERS, SANDWICHES & WRAPS

Served with fries, coleslaw, or Great Lakes potato chips. Upgrade to sweet potato fries for 1 or Onion Rings for 2.


Substitute a cup of soup for 1.50

Twin Beach Burger - Tomato Slices, Crisp Lettuce, Sweet Red Onion and a side of Creamy Mayo 12

Salmon Burger - Tomato Slices, Crisp Lettuce, Sweet Red Onion and a side of Creamy Mayo 13

Beyond Burger **V** - Sliced Tomato, Crispy Lettuce, Fresh Avocado and a Sweet Chipotle Mayo 16

Add Bacon, Fried Egg, Sautéed Mushrooms, Crispy Onions or Cheese for only 1 each. Cheese Options: American, Cheddar, Swiss, Pepper Jack or Provolone

 **Philly Cheesesteak** - Hand-cut Lean beef topped with Sautéed mushrooms, onions, peppers, swiss and provolone cheeses 14

BLT - Your choice of Toasted White, Wheat or Rye Bread stuffed with Crispy Bacon, Sliced Tomato, Crisp Lettuce and a side of Creamy Mayo 13

Turkey or Corned Beef Rueben - Your choice of grilled turkey or corned beef topped with coleslaw, swiss cheese, thousand island dressing and served on rye bread 13

Gourmet Grilled Cheese **V** - Toasted White, Wheat, Rye or Multigrain Bread stuffed with Tomato, Cheddar, Swiss and Provolone Cheeses 11

Add Bacon or Ham 1

Tuna Melt - Your choice of Toasted White, Wheat or Rye Bread filled with Tuna Salad and topped with Swiss Cheese, Sliced Tomato and Crispy Lettuce 12


Blackened Fish Sandwich - Blackened Cod on a Brioche Bun topped with Shredded Lettuce, Tomato and a side of Homemade Tartar Sauce 16

Perch Sandwich - Sautéed and topped with leaf lettuce, tomato, served on a Brioche Bun with our homemade tartar sauce on the side 13

Chicken Sandwich - Grilled chicken breast topped with Sliced Tomato, Lettuce, Red Onion and a side of Creamy Mayo served on a Brioche Bun 13

Chicken Caesar Wrap - Grilled Chicken Breast, Lettuce, and Grated Parmesan with Creamy Caesar Dressing 11

Buffalo Chicken Wrap - Grilled Chicken Breast, Lettuce, Blue Cheese, and onion tossed in buffalo sauce 11

 **Turkey Focaccia** - Sliced Turkey, Roasted Tomatoes, Arugula, Gouda Cheese and rosemary Mayo served on an Herb Tomato Focaccia 16

Smashed Chickpea Wrap **V** - Chef's famous vegetarian wrap seasoned and topped with a sweet curry mayo, red onion, tomato, and cucumber strips 15

ENTREES


All entrees are served with a side salad or cup of soup

Salmon - Seared Salmon with Savory White Rice and roasted butternut squash topped with a lemon cream sauce 26

Pairs well with a glass of Nautilus Sauvignon Blanc

Fish 'n Chips - Beer Battered Cod Loin Fried and served with Fries, Coleslaw and Homemade Tartar Sauce 17

Perch - Pan-fried and served with Mashed Potatoes and Colorful Mixed Vegetables topped with Beurre Blanc 19

 **Crab Cakes** **GF** - Two warm homemade crab cakes served with Rice Pilaf on a bed of veggie slaw 29


Pairs well with a glass of Siduri Pinot Noir

Butternut Squash Ravioli **V** - Ravioli Stuffed with Pureed Butternut Squash topped with a Garlic Alfredo and Asparagus 19


Pairs well The Kraken Black Spiced Rum

Chicken Parmesan - Spaghetti noodles tossed with homemade marinara and topped with a Parmesan encrusted chicken breast served with garlic sautéed Brussel sprouts 22

Herb Roasted Half Chicken - All Natural Juicy Half chicken served with roasted acorn squash and French Green Beans 24

 **Texas Steak** **GF** - 10oz Sirloin Steak Grilled to your favorite temperature served with Mashed Potatoes and French Green Beans 27

Add Bang-Bang Shrimp Topping for only 7

 **Spaghetti & Meatballs** - Spaghetti noodles tossed in marinara and topped with meatballs and freshly grated parmesan cheese 16

Chutney Apple Pork Chop **GF** - Juicy 10oz bone-in Tomahawk Pork Chop with an Apple Chutney served with Braised Red Cabbage and Roasted Fingerlings 27

Pairs well with a glass of Proverb Pinot Noir

