



SHARES AND SALADS

CEVICHE SHRIMP COCKTAIL

poached white shrimp, jicama, cucumber,
tomatoes, avocado, lime juice, cilantro, chili paste,
tortilla chips
11

KALAHAR CAESAR SALAD**

romaine, classic dressing, house made brioche
croutons, parmesan reggiano
half 7 | whole 11

MAJORS MICHIGAN MIXED GREENS

baby heirloom tomatoes, avocado, citrus, asparagus,
cucumbers, shallots, red wine vinaigrette
half 7 | whole 12

WERNER WINGS**

beer-brined grilled or fried wings
with choice of sauce:
red hot, jerk, sweet chili, bourbon cherry BBQ
pickled vegetables
half 6 | whole 11

IRON SKILLET AHI TUNA NICOISE

baby spinach, perfect egg, new potatoes, green
beans, baby heirloom tomatoes, anchovies,
olive and roasted tomato emulsion
13

MICHIGAN CHERRY CHICKEN

cherry chicken salad served with seasonal
fruit or in a wrap
12

Add chicken, steak, salmon | 6
Add cherry chicken salad | 5

SOUPS

ROASTED HEIRLOOM TOMATO BISQUE

SOUP DU JOUR

cup 5 | bowl 7

SIDES

craft tequila salsa & lime zest chips
8

Sweet potato waffle fries
5

Beer battered french fries
5

fancy slaw
5

seasonal fruit cup
5

Parmesan garlic herb fries with Jalapeno aioli
6

BURGERS AND SANDWICHES

ALL SANDWICHES AND BURGERS COME WITH BISTRO CHIPS AND A KOSHER DILL PICKLE SPEAR.
SUB FANCY SLAW OR FRIES \$2

*BOGEY SHORT RIB BURGER

1/3 pound burger, arugula, beefsteak tomato, pickled
onion, garlic aioli, brioche bun
13

add
bacon 2
cheese 1
wild mushroom demi-glace 1.5

GRILLED CHICKEN

white cheddar, peppered bacon, arugula
beefsteak tomato, pickled onion,
chipotle aioli, toasted ciabatta
13

BLACKENED FISH

harissa, avocado, pickled onion, arugula, garlic aioli,
toasted ciabatta
13

OPEN FACED PRIME RIB

wild mushroom demi-glace, buttermilk onion straws,
grilled garlic focaccia bread
15

LUMP CRAB ROLL

arugula, shallots, fresh herbs, capers,
red wine vinaigrette, garlic aioli, brioche bun
14

TREUBEN

turkey pastrami, Swiss, bacon 1000 island,
sauerkraut, rye bread
12

BOYNE COUNTRY CLUB

rosemary ham, turkey pastrami, peppered bacon,
romaine, beefsteak tomato, avocado,
whole grain aioli, artisanal sourdough
12

BREAKFAST SANDY

sunny side up egg, pork sausage patty, arugula,
chipotle aioli, brioche bun
10

SUMMER VEGETABLE WRAP

grilled tortilla, baby spinach, hass avocado, beefsteak
tomato, pickled vegetables, grilled mushroom, sundried
tomato balsamic vinaigrette
13

GRILLED CHEESE AND TOMATO BISQUE

gruyere, goat cheese tomato fondue, 9 grain wheat, mayo butter
11

add
rosemary ham 2

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

** Named in Honor of our 2016 Club Champions: Cathy Kalahar and Steve Werner