
Starters

Deviled Scotch Eggs	12
Michigan pork sausage, panko, egg yolk farce, smoked paprika, chive	
Basil Pesto Hummus	10
Baby carrots, celery, naan	
Salmon Bruschetta	13
House cured Faroe Island salmon, red onion, garlic, basil, balsamic, caper berry, Fustini's Tuscan oil, maldon, brioche	
Ahi Tuna GF	14
Blackened tuna, tuna tartare, avocado, orange, cilantro, Fustini's avocado oil, maldon	

Soup & Salads

All salads accompanied with warm bread & butter.

*Caesar	10
Revolution Farms romaine, parmesan, croutons & parmesan crisps served with Caesar dressing ~Anchovies by request	
House	7
Revolution Farms baby greens, cucumber, tomato, red onion, croutons with choice of dressing	
The Wuskowhan Chopped Salad GF	9
Iceberg lettuce, praline bacon, Maytag bleu cheese, tomato, ranch dressing	
Baby Artisan Greens GF	11
Revolution Farms baby greens, Fuji apple, dried blueberry, fennel, pecans, shallot, red wine vinaigrette	

For all salads: Add Chicken \$5

Soup of the Day

Ask your server for today's offerings

Cup 5 Bowl 7

Alternatives

All Sandwiches accompanied with house made chips.

Substitute fries or fresh fruit for an additional \$2.00

Lobster Roll	15
Butter poached lobster, maldon, micro greens, brioche bun	
Beer Braised Beef Brisket Melt	14
Beer braised Michigan beef brisket, horseradish farmers cheese, Field & Fire Levain sourdough	
* The Players Burger	13
Grilled prime grade 8 oz. burger, lettuce, tomato, red onion, pickle, choice of cheese, potato bun	

Play & Dine golfers are required to order an entrée as part of the Play & Dine program.

Entrees

Lobster Shepherd's Pie	27
Lobster, carrot, celery, onion, English peas, lobster sauce, truffled potatoes, asparagus	
Alaskan Halibut GF	29
Tuscan spiced, cauliflower risotto, asparagus-tomato salad	
* Filet of Angus Beef	39
Bone marrow whipped potatoes, asparagus, baby carrots, red wine demi, crispy shallots	
Angus Beef Ribeye GF	36
Porcini crusted, fingerling potatoes, bacon lardons, greens beans, chimichurri	
Creswick Farm's Pork Tenderloin GF	28
Marinated and grilled tenderloin, Cuban style grits, black beans, cilantro, lime	
Heffron Farm's Chicken Pappardelle	24
Chicken leg confit, herb pappardelle, asparagus, tomato, kale, Fustini's Tuscan oil, pine nuts, parmesan reggiano	
Quinoa & Kale GF & Vegan	19
Red quinoa, tuscano kale, sweet potatoes, cilantro-lime dressing, pepitas	

**Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food illness.
Ask your server about gluten free options.*