# TARTAN FIELDS

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## STARTERS AND SHARED PLATES

# SALT AND PEPPER SHRIMP 10.75

Crispy Fried Shrimp, Chili De Arbol, Rice Noodles, Garlic, Chives, and Mustard Dipping Sauce

### SLOPPY BRISKET SLIDER JOES 11.95

Sharp Cheddar, Bleu Cheese Cole Slaw, and Sweet Slider Buns

### CHESAPEAKE DIP 11.75

Warm Naan Bread, Pimento Cheese, Lump Crab Meat, Shrimp and House Pickle

### DOUBLE CRUNCH O-RINGS 5.95

Hand Cut Onions, Buttermilk Marinade, and Spicy Remoulade

### MONDO TOTS 7.75

Crispy Tots, Bacon, Sharp Cheddar, Roasted Red Pepper, Grilled Onions, Chives, Fried Egg and Ranch Dip

### **SMOKED WINGS 10.5**

Bleu Cheese and Hot Sauce Brined, Hickory Smoked, Bleu Cheese and Celery

### MUSHROOM SPICY GOAT CHEESE FLAT BREAD 10

# PEPPERONI FLAT BREAD 11

Pepperoni, Asiago and Basil Oil

### TWO FRIENDS 11.95

Black-eyed Pea Hummus, Spicy Goat Cheese, Veggies and Warm Naan

# CHICKEN LETTUCE WRAPS 9.95

Lettuce, Rice Noodles, and Spicy Dipping Sauce

### SOUP OF THE DAY 4

## HAND FOODS AND GREENS

### TARTAN BURGER 11.75

Angus Reserve Beef, Cheese, Lettuce, Tomato and Side

### MONSTER BURGER 13.75

Angus Reserve Beef, Smoked Bacon, Brisket Sloppy Joes, Pimento Cheese and Brioche Bun

### PRIME RIB SANDWICH 13.75

Slow Roasted Prime Rib, Provolone Cheese, Dijon Boursin Spread, Carmelized Onions, Baguette and Side

### SALMON CLUB 13.75

Tarragon Lemon Aioli, Bacon, Lettuce, Tomato, House Pickles, Focaccia and Side

### CAESAR SALAD 8

Romaine, Parmesan Crisp, Tomatoes, Garlic Croutons, and Caesar Dressing

#### BABY GREEN WRAPS 8

Baby Greens, Goat Cheese, Carrots, Tomatoes, Dried Cherries, Pinenuts, Cucumber and Citrus Vinaigrette

#### FARM HOUSE COBB 8

Romaine, Iceberg Carrots, Gorgonzola, Bacon, Eggs, Tomato, Pickled Corn, Sunflower Seeds, Croutons and Bleu Cheese Dressing

# BLACKENED CHICKEN PANZANELLA SALAD 11.75

Baby Greens, Garlic Croutons, Grilled Tomatoes, Roasted Red Pepper, Capers, Blackened Chicken, Sweet Garlic Vinaigrette

# STRAWBERRY PECAN SALAD 10.75

Romaine, Iceberg, Strawberries, Gorgonzola, Celery, Bacon, Candied Pecans and Sweet and Sour Dressing



# TARTAN FIELDS

# GOLFCUB

# ENTREES

## TENDERLOIN MEDALLIONS 30

Wild Mushroom Ragout, Sea Salt, Gorgonzola - Port Butter and Side

### NATHAN'S MOM'S MEATLOAF 16.75

Buttermilk Mashed, Charred Onion Whiskey Glaze and Double Crunch Onion Ring

### CEDAR SMOKED SALMON 20

Herb Crust, Charred Lemon, Citrus Cream and Side

### ARNIE'S STRIP 28.95

10oz NY Strip, Pepper Crust, Cognac, Boursin, Herbs, Double Crunch Onion Ring and Side

### KOREAN STIR FRY 15.75

Asian Vegetables, Rice Noodles, Shiitake Mushrooms, Almonds, Korean BBQ Sauce and Cilantro Oil

### SUMMER SEAFOOD CARBONARA 19.75

Spaghetti, Shrimp, Crab, Bacon, Roasted Tomato, Corn, Asiago, Butter, and Cured Egg Yolk

### CHICKEN AND THE GOAT 18

Spicy Goat Cheese, Blistered Tomatoes, Cilantro Oil, Corn and Side

# SIDES

#### BUTTERMILK MASHED 4

Buttermilk, Butter and Cream

#### COLCANNON 4.5

Mashed Potato, Cabbage and Bacon

### FINGERLING CONFIT 4.5

Butter, Garlic and Herbs

#### CORN OFF THE COB 4.25

Corn, Basil and Jalapeno Lime Creme Fraiche

### SZECHUAN GREEN BEANS 4

Sesame Oil and Soy

#### FRESH CUT TRUFFLE FRIES 5

VEGETABLE OF THE DAY 4

BLEU CHEESE COLESLAW 4

FRESH FRUIT 3.5