

MULLIGANS

Grille on the Green

at Oakcreek Country Club



DINNER

Served Daily

5pm

APPETIZERS

OYSTERS ON THE HALF SHELL

Served with pink peppercorn mignonette,
Please allow 20 min for preparation \$ 7.95

BAKED BRIE CROSTINI

Served with French bread,
fresh apple, dried apricots & strawberries. \$ 9.95

BRUSCHETTA

French bread slices topped with tomatoes, shallots, garlic,
extra virgin olive oil, two cheeses and a balsamic reduction
\$ 6.95

TEMPURA SHRIMP

Four jumbo shrimp deep fried in tempura batter and
served with Asian dipping sauce. \$ 7.95

SHRIMP MARTINI

Six tender shrimp served with Grand Marnier cocktail
sauce, fresh fruit salsa. \$ 9.95

LUMPMEAT CRAB CAKES

Two crab cakes served with an apple-onion slaw and whole
grain mustard sauce. \$ 8.95

MULLIGANS BUFFALO WINGS

Ten jumbo chicken wings smothered in Frank's original
sauce, served with bleu cheese and celery.
An American tradition! \$ 7.95

CRISPY CHICKEN FINGERS

Four Tender breaded chicken fingers, deep fried and served
with ranch dressing. \$ 6.95

MOZZARELLA STICKS

Six breaded mozzarella sticks, deep fried and served with a
marinara sauce \$ 5.95

CHICKEN QUESADILLA

With tomato, olive, green onion, jack & cheddar cheese. \$ 8.95

CHEESE QUESADILLA

With tomato, olive, green onion, jack & cheddar cheese.
Served with salsa and sour cream \$ 6.95

CHIPS & BLACK BEAN SALSA

Freshly made tortilla chips with Mulligan's homemade
black bean salsa. \$ 5.95

MULLIGANS

SPECIALTY SALADS

Generous portions of our specialty salads served with freshly baked
bread & butter

Cobb Salad

\$ 10.95

Sliced avocado, bacon, hard boiled egg, jack cheese, black olives,
grilled chicken, tomato and topped with bleu cheese crumbles.
Served on a bed of baby field greens.

Traditional Caesar Salad

\$ 7.95

Crisp Romaine leaves, herb croutons, parmesan cheese with a tra-
ditional New York dressing.

Served with a char-broiled chicken breast

\$ 10.95

Southwest Caesar Salad

\$ 7.95

Crisp Romaine leaves, herb croutons, parmesan cheese tossed in
roasted red pepper Caesar dressing and sprinkled with cumin-
fried tortilla strips.

Add chunks of char-broiled chicken breast

\$ 10.95

Add three grilled jumbo shrimp

\$ 12.95

Mulligan's Spinach Salad

\$ 9.95

Baby spinach leaves tossed with a citrus vinaigrette, roasted
mushrooms, farfalle pasta, strawberries & bacon lardons.

Add 4 oz of grilled salmon

\$ 14.95

Mediterranean Salad

\$ 10.95

Marinated artichoke hearts, pepperocini, Kalamata olives, Genoa
salami, red onion, Provolone and feta cheese tossed in romaine
lettuce and balsamic vinaigrette.

Asian Chicken Salad

\$ 10.95

Slices of marinated grilled chicken breast on a mountain of Napa
cabbage, carrots, green onions, crispy Asian noodles, cucumbers
drizzled with a sweet Asian dressing.

Oakcreek Salad

\$ 7.95

Salad greens tossed with fresh strawberries, mandarin
oranges, sugar-toasted almonds and a light poppy seed dressing.

Add chunks of char-broiled chicken breast

\$ 10.95

Add three grilled jumbo shrimp

\$ 12.95

SOUP OF THE DAY

Cup \$ 3.25 Bowl \$ 4.75

Served with freshly baked bread & butter

Add a tossed green salad for just \$2.95

For parties of 6 or more and coupons, 18% gratuity will be
added to your check.
There is a split plate charge of \$4 on all meals. Thank you.

Consumption of raw or undercooked eggs and meat products can be a hazard to your health. We will prepare all items at your
request, but ask that you order undercooked food at your own risk.

MULLIGANS DINNERS

All entrees are served with choice of soup or salad.

BEEF

USDA Choice Beef, professionally prepared

Black Angus Filet Mignon 6 oz \$ 21.95

A six ounce premium filet, glazed with a red wine sauce and served with potato gratini and house vegetable sauté. Our tender best.

8 oz \$ 26.95

Black Angus Top Sirloin 8 oz \$ 15.95

A lean, tender cut. Served with potato gratini and house vegetable sauté.

6 oz \$ 12.95

Rosemary-Garlic Rubbed Delmonico Steak

Our tender ribeye rubbed with minced garlic and rosemary. Served with a potato gratini and house vegetable sauté.

10 oz \$ 16.95

12 oz \$ 18.95

Beef Liver & Caramelized Onions \$ 12.95

Grilled with caramelized onions & peppered bacon. Served with smashed red bliss potatoes and house vegetable sauté.

Ground Chuck Burgers \$ 8.95

Half pound, hand-pressed, ground chuck patty served with lettuce, tomato, pickle and red onion on a grilled ciabatta roll. Add items: cheese, green chili, sautéed mushrooms, bacon, avocado, ranch dressing for .65 each. Meatless Patty Available Upon Request.

POULTRY

Chicken Alfredo \$ 14.95

A tender chicken breast sautéed garlic, and served with pasta tossed with our house vegetable sauté in a rich Alfredo sauce.

Monterrey Chicken \$ 13.95

A skinless chicken breast, grilled then topped with green chile avocado, and Monterrey jack cheese served with our wild rice blend and house vegetable sauté.

Buttermilk and Cornmeal

Crusted Chicken Breast \$ 13.95

Served with our house vegetable sauté, red bliss smashed potatoes and country gravy.

BBQ Chicken Sandwich \$ 9.95

Grilled chicken breast with our signature plum barbeque sauce, topped with peppered bacon, and melted Swiss cheese on a ciabatta roll. Served with your choice of French fries, soup or salad.

PORK & LAMB

BBQ Spare Ribs—full slab \$ 18.95

Delicious, tender & basted in a rich and dark bbq sauce. Served with a baked potato and house vegetable sauté.

1/2 slab \$ 14.95

Maple-Pecan Crusted

Pork Tenderloin \$ 17.95

Served with red bliss smashed potatoes, whole grain mustard butter and house vegetable sauté.

Grilled Pork Chop \$ 14.95

One 8 oz center cut pork chop, marinated in fresh thyme, shallots and garlic, grilled then topped with a tomato and Ancho chile sauce. Served with smashed red bliss potatoes, and sautéed spinach

Braised Lamb Shank \$ 14.95

Served with red bliss smashed potatoes, and house vegetable sauté.

SEAFOOD

Golden Fried Shrimp \$ 16.95

Five jumbo shrimp, butterflied dipped in tempura batter and, then deep fried to a gold brown—a house favorite! Served with your choice of potato or rice and house vegetable sauté.

Shrimp Scampi \$ 16.95

Five jumbo shrimp, basted and sautéed with garlic, lemon & tomatoes in white wine and butter. Served over fettuccini.

Pan Seared Halibut \$ 22.95

A delicate white filet, pan seared then topped with a porcini cream, and accompanied by red bliss smashed potatoes, and house vegetable sauté.

Seared Salmon \$ 18.95

A 7 oz filet of salmon seared and served with a sweet curry sauce and accompanied by wild rice pilaf, house vegetable sauté.

Grilled Icelandic Cod \$ 12.95

A thick filet of delicate cod lightly grilled, served with a crispy potato cake, house vegetable sauté, chive butter beurre blanc.

Beer-Battered Icelandic Cod \$ 12.95

Thick filets of cod, hand-battered and deep fried, served with your choice of potato or rice and house vegetable sauté.

Friday Night Special—All-You-Can-Eat Just \$12.95

VOCA Members... Please present your card to receive your 10% discount. Thank You!

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Delightful Desserts

Carrot Cake	\$ 4.95
Moist and spicy with a cream cheese frosting	
Mulligans Cheesecake	\$ 4.95
Home made, light and decadent.	
Bourbon Pecan Pie	\$ 4.95
Banana Cream Pie	\$ 4.95
Home made & creamy with fresh bananas	
Coconut Cream Pie	\$ 4.95
Home made & creamy with a sprinkle of toasted coconut	
Chocolate Thunder Cake	\$ 4.95
Chocolate decadence!	
Ice Cream or Rainbow Sherbet	
one scoop	\$ 2.25
two scoops	\$ 3.75
Ice Cream Sundae	
Two scoops of ice cream, topped with chocolate syrup, chopped nuts, whipped cream & cherry	
	\$ 4.25

BEVERAGES

Freshly Ground Coffee	
Regular or Decaf \$ 1.95*	
Freshly Brewed Iced Tea	glass \$ 1.95* pitcher \$ 4.75
Arnold Palmer	
(freshly brewed iced tea and Minute Maid lemonade)	
glass	\$ 1.95 pitcher \$ 5.50
Hot Chocolate with whipped cream \$ 1.95	
Milk	sm \$ 1.25 lg \$ 1.95
Arizona Iced Tea (raspberry or lemon)	\$ 2.25
Minute Maid Lemonade	\$ 2.50
Gatorade	\$ 2.25
Soft Drinks	glass \$ 1.95* pitcher \$ 4.75
Coke, Diet Coke, Sprite, Mr. Pibb	
Juices	sm \$ 1.50 lg \$ 2.50
Apple, Cranberry, Grapefruit, Orange & Tomato	

Thank you for dining with us.

