



True North Golf Club

Dinner Menu

Appetizers

DUCK & SCALLION PANCAKE

Slow Roasted Duck Basted in Ginger, Garlic, & Soy | Served Over a Korean Pancake & Drizzled in Thai BBQ.....**\$22**

CRAWFISH HUSHPUPPIES

Crunchy Cornmeal & Crawfish Cakes Fried Golden Brown | Served Over Corn & Coconut Coulis.....**\$20**

TUNA CARPACCIO

Paper-Thin Sliced Ahi Tuna Drizzled in Olive Oil, Mango Salsa, & Seasoned Shallot Rings.....**\$24**

SHRIMP COCKTAIL

Six Jumbo Shrimp Served Chilled with House Cocktail Sauce & Lemon.....**\$24**



Soup

SOUP DU JOUR

Ask your server about our revolving soup choice!.....

Cup	Bowl
\$4	\$6

Salads

HOUSE SALAD

Field Greens | Green Onions | Grape Tomatoes | Carrots | Cucumbers | Homemade Croutons | Choice of Dressing.....**\$12**

CLASSIC CAESAR SALAD

Romaine Lettuce | Kalamata Olives | Parmesan Cheese | Homemade Croutons | Caesar Dressing.....**\$14**

CAPRESE SALAD

Spinach | Grape Tomatoes | Buffalo Mozzarella | Pepitos | Pesto Vinaigrette | Balsamic Glaze.....**\$15**

ADD PROTEIN TO ANY SALAD TO MAKE IT AN ENTRÉE

Chicken \$10 Salmon Lox \$14 Tuna \$14 Shrimp \$16

Dressings available: Ranch, Bleu Cheese, Dijon Vinaigrette, Caesar, & Pesto Vinaigrette

Entrées

CONFIT BAYALDI [Ⓟ]

Ratatouille Vegetables Layered and Baked Over Mushroom Risotto | Served with Marinara & Roasted Herb Garlic Oil.....**\$32**

BOLOGNAISE

Homemade Spaghetti | Tossed with a Rich Tomato-Based Sauce, Cooked Traditionally with Ground Beef, Fresh Herbs, & Trinity Vegetables.....**\$38**

LOBSTER & SHRIMP CREPES

Butter Poached Lobster & Shrimp Folded Into a Fennel Garlic Cream | Served Over Lobster Consommé and Capped with a Poached Lobster Tail.....**\$56**

VEAL PORTERHOUSE

Panko Parmesan Crusted Veal Pan-Fried Medium | Served over Steakhouse Spinach & Mushroom Risotto & with Vegetable du Jour.....**\$44**

LASAGNA CALABRESE

Layers of 'Nduja Sausage | Calabrese Peppers | Fresh Pasta | Gypsy Vodka Sauce | Mozzarella Cheese.....**\$48**

MICHIGAN WALLEYE

Please Ask Your Server How This Dish Will Be Prepared This Evening.....**MARKET**

PORK TOMAHAWK

16 oz Pork Tomahawk Grilled to Medium | Served with Bourbon Apples, Twice Baked Potato, & Vegetable du Jour.....**\$52**

HAND-CUT FILET MIGNON*

6 Ounce Center Cut, Seasoned and Char Grilled to Order | Smothered in Shallots & Baby Portabellos Served with Twice Baked Potato & Vegetable du Jour.....**\$62**

BONE-IN RIBEYE

22 Ounce Behemoth Cooked to Temperature | Smothered in Ramp Butter | Served with Twice Baked Potato & Vegetable du Jour.....**\$60**



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.