

DINNER

RAILSIDE GOLF CLUB | 2500 76TH | BYRON CENTER, MI | 49315 | (616) 878-1140 | RAILSIDEGOLF.COM

SHAREABLES

BISTRO SHRIMP | \$15

Nine Crispy Coconut Shrimp.
Horseradish-Orange Marmalade

BRUSSELS | \$12

Fried Brussel Sprouts. Sweet Chili. Parmesan.
Hardwood Smoked Bacon (GF)

DIP TRIO | \$10

Housemade Tortilla Chips. Guacamole. Salsa. Queso Blanco

GRILLED BRIE | \$13

Danish Cheese. Olive Oil. Sea Salt. Nantucket Crostini.
Michigan Cherry Chutney (VG)

MUSHROOM BRUSCHETTA | \$14

Local Pebble Creek Mushrooms. Toasted Crostini.
Goat Cheese. Balsamic Reduction (VG)

NANTUCKET ARTISAN ROLLS | \$5

Four Rolls per Basket

ENTRÉES

ADD HALF HOUSE OR CAESAR SALAD \$5

CHICKEN FETTUCCHINE ALFREDO | \$19

Fettuccine. Alfredo Sauce. Garlic. Broccoli.
Pebble Creek Mushroom (VG)

BLACK PEARL SALMON | \$29

Sustainably Farmed. Black Pearl Salmon Filet.
Sun Dried Tomato Pesto. Roasted Marble Potatoes.
Vegetable Medley

STEAK AND FRITES | \$32

12 oz Grilled New York Strip. Bistro fries. Au Poivre

PERCH & CHIPS | \$20

Half Pound of Lake Michigan Perch. Hand Breaded & Deep Fried.
*Bistro Fries. House Made Tartar. Coleslaw

HALIBUT | \$32

Pan Roasted Halibut. Lemon Caper Sauce.
Creamed Corn & Spinach Risotto

FILET | \$39

7oz Choice Filet Grilled to Temperature of Choice
Roasted Redskin Potatoes. Vegetable Medley

SALAD

ADD CHICKEN \$5 | ADD SALMON \$7
ADD CHICKEN SALAD \$6

SOUPS | BOWL \$6

Creamy Tomato Basil & Goat Cheese (VG)
Seasonal Selection

HOUSE SALAD | \$10

Spring Mix. Tomato. Cucumber. Red Onion.
Carrot. Croutons. House Made Buttermilk Ranch

TOSSED CAESAR | \$10

Romaine. Shaved Parmesan. Croutons. Caesar dressing

KALE SALAD | \$12

Flowering Kale. Dried Cherries. Goat Cheese.
Candied Pecan. Pink Lady Apple. Cider Vinaigrette (VG)

WEDGE SALAD | \$12

Iceberg Lettuce. Pickled Red Onion. Bleu Cheese Crumble.
Tomato. Bacon. House Made Bleu Cheese

DESSERT

MAKE A LA MODE \$2

PEANUT BUTTER PIE | \$7

FIVE LAYER CHOCOLATE CAKE | \$12

Perfect for Two

COOKIES & MOUSSE | \$7

CREME BRULEE CHEESECAKE | \$7

JANUARY DINNER FEATURES

POT ROAST | \$28

AVAILABLE FOR THE MONTH OF JANUARY

8oz Pot Roast. Pebble Creek Mushroom Demi Glaze.
Mashed Potatoes. Seasonal Vegetable

PRIME RIB | \$36

AVAILABLE FRIDAY & SATURDAY NIGHTS ONLY

14 oz Garlic and Herb Encrusted Prime Rib. Slow Roasted too
Medium Rare. Mashed Potatoes. Grilled Asparagus. Au Jus.
Horseradish Cream Sauce

THESE ITEMS ARE COOKED TO ORDER AND MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.