

# DINNER

*Railside*  
GOLF CLUB

## APPETIZERS

### ASIAN LETTUCE WRAPS – \$14 **GF**

SHREDDED CHICKEN. PEPPERS. ONIONS.  
HOUSEMADE GENERAL TSO SAUCE. ROMAINE HEARTS

### CHEESE CURDS – \$11

WISCONSIN BREADED CHEESE CURDS. DEEP FRIED.  
RANCH & MARINARA

### CHIPS & SALSA – \$6

HOUSEMADE TORTILLA CHIPS & SALSA

### GRILLED BRIE – \$13 **V**

DANISH CHEESE. OLIVE OIL. SEA SALT.  
NANTUCKET CROSTINI. MICHIGAN CHERRY CHUTNEY

### TRUFFLE FRIES – \$6

CRISPY WAFFLE FRIES. TRUFFLE OIL.  
SHAVED PARMESAN. PARSLEY

### WINGS – \$14

EIGHT BONE-IN WINGS. CELERY. RANCH  
SAUCES: KOREAN. BBQ. BUFFALO. CAJUN DRY RUB

### MUSHROOM BRUSCHETTA – \$14 **V**

LOCAL PEBBLE CREEK MUSHROOMS. TOASTED CROSTINI.  
GOAT CHEESE SPREAD. BALSAMIC REDUCTION

### HUMMUS PLATE – \$15 **V**

ROASTED GARLIC HUMMUS. OLIVE OIL.  
GRILLED PITA. CRUDITÉ

### CHEESY BREAD – \$11

STONE FIRED FLATBREAD. GARLIC BUTTER.  
MOZZARELLA. WARM MARINARA

### SESAME SHRIMP – \$15

BATTERED & FRIED SHRIMP. SESAME HONEY GLAZE.  
CASHEW & CURRY SLAW. SRIRACHA AIOLI

## SOUP & SALAD

### CAESAR – FULL \$12 / HALF \$6 **GF**

ROMAINE. SHAVED PARMESAN. CROUTONS. CAESAR DRESSING

### RAILSIDE COBB – \$12 **GF**

LETTUCE BLEND. TOMATO. AVOCADO. BLEU CHEESE.  
PICKLED RED ONION. AVOCADO RANCH. BACON. CUCUMBER

### HOUSE SALAD – FULL \$12 / HALF \$6 **GF**

SPRING MIX. TOMATO. CUCUMBER. RED ONION. CARROT.  
CROUTONS. HOUSEMADE BUTTERMILK RANCH

### BOWL OF SOUP – \$6

- SEASONAL SELECTION
- CREAMY TOMATO BASIL WITH A HINT OF GOAT CHEESE **V**

### Chicken \$5 / Salmon \$9 / Chicken Salad \$6

### PICK TWO – \$12

CHOICE: HALF HOUSE OR CAESAR SALAD  
BOWL OF SOUP AND ROLL

### KALE – \$13 **V**

MICHIGAN CHERRIES. PINK LADY APPLES. GOAT CHEESE.  
CANDIED ALMONDS. CHERRY VINAIGRETTE

### TACO SALAD – \$15

ADOBO CHICKEN. ROMAINE. PICO DE GALLO. CHEDDAR CHEESE  
ROASTED BLACK BEANS & CORN. AVOCADO RANCH

## FLATBREADS

### BBQ CHICKEN – \$15

GRILLED CHICKEN. BBQ. MOZZARELLA. RED ONION. PINEAPPLE

### PEPPERONI – \$13

MARINARA. MOZZARELLA. PEPPERONI

### MEAT LOVER – \$16

MARINARA. MOZZARELLA. BACON. SAUSAGE.  
APPLEWOOD SMOKED HAM. PEPPERONI

### MARGARITA – \$13

MARINARA. MOZZARELLA. TOMATO. FRESH BASIL

**V** – VEGETARIAN (MAY CONTAIN DAIRY OR EGGS)   **GF** – GLUTEN-FREE   **GF0** – GLUTEN-FREE OPTION BY REQUEST

RAILSIDE GOLF CLUB | BYRON CENTER, MI | (616) 878-1140 | RAILSIDEGOLF.COM/DINING

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# ENTRÉES

Add Half House or Caesar Salad \$6

## BLACK PEARL SALMON – \$31 **GF**

PAN ROASTED FAROE ISLAND SALMON.  
LEMON COMPOUND HERB BUTTER. VEGETABLE MEDLEY.  
PEBBLE CREEK MUSHROOM RISOTTO

## FILET – \$41 **GF**

7 OZ CHOICE OF FILET. ROASTED REDSKIN POTATOES. VEGETABLE MEDLEY

## KOREAN STICKY RICE BOWL – \$28

BRAISED BEEF SHORT RIB. PEBBLE CREEK MUSHROOM.  
CUCUMBER. CARROT. EDAMAME. CILANTRO. STICKY RICE.  
SPICY KOREAN BBQ SAUCE

## STEAK AND FRITES – \$34

12 OZ GRILLED NEW YORK STRIP. AU POIVRE.  
GRILLED TO TEMPERATURE OF CHOICE **\*WAFFLE FRITES**

## PERCH & CHIPS – \$24

HALF POUND OF LAKE MICHIGAN PERCH.  
HAND BREADED & DEEP FRIED. TARTAR. COLESLAW  
**\*WAFFLE FRITES**

## ROASTED CHICKEN – \$28

PAN ROASTED AIRLINE CHICKEN. HARICOT VERTS.  
REDSKIN MASHED POTATOES. BLACKBERRY GASTRIC

## HALIBUT – \$33 **GF**

PAN SEARED HALIBUT. BUTTERNUT SQUASH PUREE.  
CHEF'S VEGETABLE. SAFFRON BEURRE BLANC

## LOBSTER MAC N' CHEESE – \$30

CAVATAPPI. MAINE LOBSTER.  
PANKO PARMESAN CRUST. CREAMY CHEESE SAUCE

# HANDHELDS

**Comes with Salt & Pepper Kettle Chips Unless Noted\***  
**Add Waffle Fries. Sweet Potato Fries \$2.50.**  
**Upgrade to Truffle Fries \$3**

## THE BURGER – \$14 **GFO**

CERTIFIED ANGUS CUSTOM BLEND. LETTUCE.  
TOMATO. ONION. BRIOCHE BUN  
*BURGER ADD-ONS: \$1 SAUTEED MUSHROOMS. SAUTEED ONION.  
SWEET HOT PICKLES. AMERICAN. SWISS. CHEDDAR.  
\$2 HARDWOOD SMOKED BACON. SUB IMPOSSIBLE BURGER \$2  
UPGRADE TO MR. FABULOUS BURGER \$3*

## CALIFORNIA TURKEY REUBEN – \$14 **GFO**

TURKEY BREAST. SOURDOUGH. COLESLAW.  
THOUSAND ISLAND. SWISS CHEESE

## CHICKEN STRIPS BASKET – \$14 **GFO**

FIVE FRIED CHICKEN STRIPS **\*WAFFLE FRITES**  
DIPPING SAUCE: RANCH. BBQ. HONEY MUSTARD. KETCHUP

## FAJITA QUESADILLA – \$14

CHIHUAHUA CHEESE. SAUTEED PEPPERS & ONIONS.  
CHIPOTLE RANCH. SHREDDED FAJITA CHICKEN.  
SOUR CREAM & SALSA **\*TORTILLA CHIPS**

## FRENCH DIP – \$15

THINLY SLICED PRIME RIB. PROVOLONE. CARAMELIZED ONION.  
HORSERADISH CRÈME SAUCE. AU JUS. FRENCH ROLL

## LOBSTER ROLLS – \$20

MAINE LOBSTER. NEW ENGLAND STYLE DRESSING.  
TWO TOASTED NANTUCKET ROLLS

## SMASH BURGER – \$18 **GFO**

TWO SMASH PATTIES. CARAMELIZED ONION. LETTUCE.  
BISTRO SAUCE. TOASTED NANTUCKET BRIOCHE BUN  
**\*WAFFLE FRITES**

## BUFFALO CHICKEN WRAP – \$14

TOSSED IN BUFFALO. CRISPY CHICKEN. LETTUCE.  
CHEDDAR. TOMATO. RANCH

## ADOBO CHICKEN TACOS – \$12

THREE CHICKEN TACOS. PICO. SALSA. SOUR CREAM.  
**\*TORTILLA CHIPS**

# DESSERTS

## BROWNIE SUNDAE – \$10

WARM GOOEY BROWNIE TOPPED WITH A SCOOP OF GELATO OR SORBET  
OF YOUR CHOICE. WHIPPED CREAM. CHOCOLATE DRIZZLE

## CHOCOLATE CAKE – \$12

FIVE-LAYER RICH CHOCOLATE CAKE  
WITH SWEET CHOCOLATE FROSTING

## PEANUT BUTTER PIE – \$7

COOKIE CRUST FILLED WITH PEANUT BUTTER MOUSSE.  
GARNISHED WITH BUTTERFINGER AND REESE'S CUPS

## GELATO – \$6

TWO SCOOPS OF FLAVOR OF YOUR CHOICE:  
TAHITIAN VANILLA & SALTED CARAMEL

## SORBET – \$6

TWO SCOOPS OF FLAVOR OF YOUR CHOICE:  
BLOOD ORANGE & STRAWBERRY

## CRÈME BRULEE – \$10

TOPPED WITH BERRIES AND MINT

**V** – VEGETARIAN (MAY CONTAIN DAIRY OR EGGS)    **GF** – GLUTEN-FREE    **GFO** – GLUTEN-FREE OPTION BY REQUEST

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# Lunch & Dinner

## FALL SPECIALS

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### MAPLE BOURBON CHICKEN SANDWICH

Hand Breaded Fried Chicken. Honey Cured Bacon.  
Housemade Maple Bourbon Sauce. Swiss. Brioche Bun

**15**

### FEATURED FLATBREAD

Pebble Creek Mushroom. Charred Red Onion.  
Goat Cheese. Olive Oil. Microgreens

**14**

### POTATO NACHO

One Pound of Waffle Fries. Queso Blanco. Beef Barbacoa.  
Pico De Gallo. Cilantro. Chipotle Lime Aioli

**16**

## DESSERT

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### BROWNIE SUNDAE

Warm Goopy Brownie Topped with a Scoop of Gelato or  
Sorbet of Your Choice. Whipped Cream. Chocolate Drizzle

**10**

### CRÈME BRULEE

Topped with Berries and a Mint Leaf

**10**

### GELATO

Two Scoops of Flavor of Your Choice:  
Tahitian Vanilla & Salted Caramel

**6**

### SORBET

Two Scoops of Flavor of Your Choice:  
Blood Orange & Strawberry

**6**

