

LUNCH

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

MUSHROOM BRUSCHETTA — \$14 **V**

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

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

CHEESY BREAD — \$11

STONE FIRED FLATBREAD. GARLIC BUTTER.
MOZZARELLA. WARM MARINARA

HUMMUS PLATE — \$15 **V**

ROASTED GARLIC HUMMUS. OLIVE OIL.
GRILLED PITA. CRUDITÉ

SESAME SHRIMP — \$15

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

SOUP & SALAD

CAESAR — FULL \$12 / HALF \$6 **GFO**

ROMAINE. SHAVED PARMESAN. CROUTONS. CAESAR DRESSING

RAILSIDE COBB — \$13 **GF**

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

HOUSE SALAD — FULL \$12 / HALF \$6 **GFO**

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

THE WEDGE — \$13 **GF**

ICEBERG LETTUCE. PICKLED RED ONION.
BLEU CHEESE CRUMBLE. TOMATO. BACON.
HOUSEMADE BLUE CHEESE DRESSING

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

BOWL OF SOUP — \$6

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

PICK TWO — \$12 **V**

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

KALE — \$13

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

TACO SALAD — \$15

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

FLATBREADS

BBQ CHICKEN — \$15

GRILLED CHICKEN. BBQ. MOZZARELLA. RED ONION. PINEAPPLE

MARGARITA — \$13

MARINARA. MOZZARELLA. TOMATO. FRESH BASIL

MEAT LOVER — \$16

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

PEPPERONI — \$13

MARINARA. MOZZARELLA. PEPPERONI

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

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

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. Food is prepared in a common kitchen with the risk of gluten exposure. We cannot guarantee any menu item is completely free of gluten. When placing your order, please let your server know you are ordering a gluten-free item.

LUNCH

HANDHELDS

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

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

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

CHICKEN SALAD WRAP – \$12

HOUSEMADE CHICKEN SALAD.
FLOUR TORTILLA. LETTUCE. TOMATO

CHICKEN STRIPS BASKET – \$14 **GFO**

FIVE FRIED CHICKEN STRIPS ***WAFFLE FRIES**
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**

FIVE CHEESE GRILLED CHEESE – \$15

PARMESAN CRUSTED SOURDOUGH. SMOKED SWISS.
FOUR-YEAR AGED CHEDDAR. FONTINA. GOUDA
***BOWL OF TOMATO BASIL & GOAT CHEESE SOUP**

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

PERCH 'N CHIPS – \$15

6 OZ OF LAKE MICHIGAN PERCH HAND BREADED & DEEP FRIED.
TARTAR. COLESLAW ***WAFFLE FRIES**

BUFFALO CHICKEN WRAP – \$14

CRISPY CHICKEN TOSSED IN BUFFALO SAUCE. CHEDDAR.
TOMATO. LETTUCE. HOUSEMADE BUTTERMILK RANCH

SMASH BURGER – \$18 **GFO**

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

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*

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 A MINT LEAF

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Lunch & Dinner

FALL SPECIALS

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

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

