

BULL VALLEY GOLF CLUB



DINNER MENU

Available Thursday-Saturday 5pm-8:30pm

STARTERS

BVGC Wings

Choice of Bone-In or Boneless

5pc/\$9 10pc/\$17 20pc/\$26

Breaded Jumbo Wings, Tossed in Buffalo Sauce, BBQ Sauce, Sweet Chili Sauce, BVGC Signature Sauce, BVGC Hot Sauce, Sriracha Honey, Garlic Parm

Fried Cheese Curds \$12

With Marinara Sauce

B.Y.O. Flatbread \$10

Toppings \$.50 ea.

Pepperoni, Sausage, Bell Peppers, Mushroom, Onion, Black or Green Olives, Bacon, Tomato, Basil

Bang Bang Shrimp \$16

Breaded Shrimp Tossed in Bang Bang Sauce

General Tso's Cauliflower \$12

Tempura battered Cauliflower Tossed in General Tso Sauce

Beef Sliders \$16

Four all Beef 2oz Patties Seared w/ Cheddar Cheese & Pickles

Zucchini Parmesan Fries \$18

Fried Zucchini Fries, Tossed with Parmesan Cheese & Served with Roasted Red Pepper Aioli

SALADS

Buffalo Chicken Wedge Salad \$16

Three Buffalo Chicken Tenders, Bibb Lettuce, Bacon, Cherry Tomato, Red Onion, Shredded Carrots, Bule Cheese Crumble & Ranch Dressing

BVGC Fall Salad \$16

Mixed Greens, Diced Butternut Squash, Diced Granny Smith Apples, Feta Cheese, Candied Pecans & Choice of Dressing

Street Corn Salad \$15

Mixed Greens, Roasted Corn, Queso Fresco, Cilantro, Chipotle Aioli

PROTEIN

All Proteins come with a choice of Garden Salad, House Soup, Chili, or Caesar Salad

Filet of Beef \$34

Grilled 8oz Filet of Beef

Sirloin Center Cut / Wagyu \$25

Seared 10oz Sirloin

Bone-in Ribeye \$66

Pan Seared 17oz Bone-in Ribeye w/ Herb Butter

Halibut \$22

Seared 8oz Halibut Filet in Brown Butter

Herb Marinated Salmon \$18

8oz Salmon Marinated w/ Herbs & Baked

Shrimp \$6

Six Shrimp Pan Seared in Herb Butter

Chicken Breast \$5

8oz Chicken Breast Grilled or Blackened

VEGETABLES

Brussel Sprouts \$10

Sauteed Brussels w/ Bacon & Goat Cheese

Cajun Smothered Squash & Zucchini \$8

Diced Squash & Zucchini in a Cajun Sauce

Sauteed Mushroom Caps \$7

Mushrooms Sauteed in Butter, Garlic & Rosemary

Tri Colored Glazed Baby Carrots \$12

Carrots Glazed w/ Brown Sugar & Maple Syrup

Roasted Cauliflower \$6

Cauliflower Roasted off w/ Garlic oil & Parsley

Starches

Honey Roasted Sweet Potatoes \$6

Sweet Potatoes tossed in Honey then Roasted

Loaded Twice Bake Potato \$12

Loaded w/ Bacon, Cheddar Cheese & Chives

Three Cheese Sliced Potato Stack \$12

Cheddar, Parmesan & Mozzarella Cheese

Potato Croquette \$10

Mash Potatoes Breaded & Deep Fried

Buttery whipped Potatoes \$8

Idaho Potatoes Boiled then whipped w/ Butter

Pasta

Creamy Chipotle Chicken Pasta \$22

Grilled 8oz Chicken Breast, Creamy Tomato / Chipotle Pepper Sauce, Peas over Gemelli Pasta

Fall Vegetable Pasta \$16

Squash, Zucchini, Butternut Squash & Cauliflower. Roasted Garlic & Tomato Sauce over Linguine