



# DINNER MENU

WHISTLING



S·T·R·A·I·T·S



In the midst of a wildly beautiful landscape is an inviting refuge.  
Within these magnificent stone walls, a Celtic illustration is brought to life.  
Reminiscent of a grand countryside manor in the British Isles,  
Whistling Straits® Clubhouse is a feast of architectural detail,  
rustic ambience, and a historical tribute to a time-honored game.

In this relaxed setting of intriguing timelessness and spectacular panoramas,  
enjoy the tastes of distinctive American cuisine with an Irish flair.

The adjacent fieldstone barn is like an ancient Irish legend.  
The east wall is entirely open to the elements with a captivating view of The  
Straits® course and Lake Michigan. Available for private parties.

## STARTERS

### Charcuterie and Cheese Board

served with cornichons, house-pickled vegetables,  
stone-ground mustard, French bread

Capicola | Smoked Duck Breast | Cold-Smoked Salami  
Summer Sausage | Hook's Five-Year Cheddar | SarVecchio Parmesan  
Roth Grand Cru Gruyère | Carr Valley Glacier Point Blue

choose three \$15 - choose five \$20 - whole board \$32

### WS Sautéed Escargot

Jones Dairy Farm cherrywood-smoked bacon,  
forest mushroom ragout, phyllo cup

\$15

### F/I/T Jumbo Shrimp Cocktail

garden vegetable relish, charred lemon, celery seed cocktail sauce

\$17

### Smoked Bacon and Apple Flatbread

thick-cut bacon, Granny Smith apples, caramelized onion,  
Gorgonzola cheese, fig glaze

\$14

### Lump Crab Cakes

shaved fennel salad, piquillo pepper sauce

\$15

## SOUPS

### WS Potato Leek

cream sherry, chive oil  
\$6 cup \$8 bowl

### Chef's Soup of the Day

\$6 cup \$8 bowl

## SALADS

### Wedge

baby iceberg, roasted tomatoes, rosemary peppercorn bacon,  
pearl onions, buttermilk ranch dressing

\$10

### Mixed Greens

Burrata cheese, compressed melon, sourdough crouton, basil vinaigrette

\$10

### F/I/T Baby Arugula

roasted beets, orange segments, LaClare Farms goat's cheese,  
toasted pistachios, balsamic vinaigrette

WS - Signature Item

F/I/T - Items created lower in calories, sodium, and added sugar.

\$10

## ENTRÉES

select two sides to accompany your entrée

### 6-Oz Prime Beef Tenderloin

port wine demi-glace

\$42

### Roasted Black Cod

carrot ginger emulsion

\$36

### 14-Oz Grilled Rib Eye

whole grain mustard cream

\$52

### F/I/T Seared Sea Scallops

melted leek fondue

\$41

### BBQ Spice-Rubbed Pork Porterhouse

apple butter

\$34

### WS Roast Garlic-Crusted Strauss Lamb Rack

With Lamb Jus

\$53

### F/I/T Pan-Seared Salmon

blood orange beurre blanc

\$30

### Smoked Ham and Leek Stuffed Quail

quince glaze

\$30

## SIDES

Sour Cream and Chive Whipped Potatoes | Sweet Potato Pavé  
Garlic-Smashed Fingerling Potatoes | Farro and Cranberry Pilaf  
Sea Salt-Roasted Asparagus | Wilted Baby Spinach  
Grilled French Green Beans | Honey-Glazed Baby Carrots

## ADDITIONS

Seared Scallops (2) \$21 | Jumbo Shrimp (3) \$14

Lump Crab Cake (1) \$10

Vegetarian and gluten-friendly menus available.  
There is a risk of foodborne illness when eating foods of animal origin raw or undercooked.



