



# LUNCH 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

*F/I/T* **Avocado Ranch Dip**  
sweet peppers, carrots, cucumber, tortilla strips  
\$9

**Half-Dozen Crispy Chicken Wings**  
mesquite-seasoned and tossed in classic hot or sweet ginger sauce,  
served with blue cheese dressing and celery  
\$12

**Baked Artichoke Dip**  
Irish cheddar cheese, Peppadew peppers, pita chips  
\$10

**Irish Potato Skins**  
crispy potato skins topped with corned beef, bacon,  
cheddar cheese, scallions, and sour cream  
\$10

**Jumbo Pretzel Board**  
warm baked pretzel, Wisconsin cheese curds, local summer sausage,  
mixed nuts, spicy brown mustard  
\$15

## SOUPS

*ws* **Potato Leek**  
cream sherry, chive oil  
\$6 cup \$8 bowl

**Chef's Soup of the Day**  
\$6 cup \$8 bowl

## ENTRÉE SALADS

**Wedge**  
baby iceberg, roasted tomatoes, rosemary peppercorn bacon,  
pearl onions, buttermilk ranch dressing  
\$10

*F/I/T* **Power Salad**  
mixed greens, shredded kale, quinoa, chickpeas, heirloom tomatoes,  
carrots, sunflower seeds, avocado yogurt dressing  
\$10

**Baby Spinach and Berry Salad**  
strawberries, blueberries, Gorgonzola cheese, candied pecans,  
raspberry poppy seed dressing  
\$10

Add Grilled Chicken Breast or Crispy Chicken Tenders \$4  
Jumbo Shrimp \$14 | Pan-Seared Salmon \$9

*WS* - Signature Item

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

## SANDWICHES

served with your choice of crisp vegetables with hummus,  
house-made potato chips, French fries, seasonal fruit

**Grilled Chicken Breast**  
fresh mozzarella, pesto aioli, arugula, beefsteak tomato, sourdough roll  
\$12

*ws* **House-Made Corned Beef Brisket**  
caraway sauerkraut, Swiss cheese, smoked-bacon mayonnaise,  
grilled dark rye bread  
\$14

**Grilled Sheboygan Double Bratwurst**  
sauerkraut, stewed onions, spicy mustard, Sheboygan hard roll  
\$12

**Wisconsin BLT**  
thick-cut Jones Dairy Farm cherrywood-smoked bacon, arugula,  
beefsteak tomato, tomato-bacon jam, Parmesan-crusteD sourdough bread  
\$14

**Smoked-Turkey Club**  
smoked bacon, Swiss cheese, leaf lettuce, beefsteak tomato,  
red onion, basil aioli, Tuscan bread  
\$14

*ws* **Irish Cheeseburger**  
half-pound patty, smoked bacon, Irish cheddar cheese,  
roasted-tomato sauce, onion rings, brioche bun  
\$16

**Cold-Smoked Salmon**  
thin-sliced smoked salmon, cucumber, radish,  
arugula, garlic dill cheese spread, toasted wheat bread  
\$15

**Crispy-Chicken Wrap**  
cheddar and pepper jack cheese, bacon, lettuce,  
honey chipotle mayonnaise, served warm in a grilled herb tortilla  
\$13

## ENTRÉES

**Fish and Chips**  
Jigger Ale-battered Icelandic haddock, French fries,  
coleslaw, marble rye, malt vinegar tartar sauce  
\$18

*F/I/T* **Pan-Seared Salmon**  
fire-roasted vegetable relish, sautéed baby spinach,  
roasted red pepper sauce  
\$17

**Wisconsin Mac and Cheese**  
shell pasta, three-cheese sauce, smoked bacon, broiled tomatoes  
\$14

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



