

The **R**
Refuge
Golf Club

Sunday Brunch
10:00 to 3:00

All brunch items will include a complimentary glass of orange juice, champagne or mimosa and house-made muffins.

Classic Egg's Benedict \$13.00

Two large poached eggs atop English muffins, Canadian bacon and hollandaise sauce with home fries.

Cheese Blintzes \$9.00

French crêpes filled with a brown sugared lemon cream cheese topped with seasonal fruit and melba sauce.

Blueberry Buttermilk Pancakes \$12.00

Three buttermilk pancakes chock full of plump Michigan blueberries, served with Applewood smoked bacon, two eggs any style, our orange honey butter and warm Canadian maple syrup. Fresh fruit accompanies.

Steak-N-Eggs \$16.00

Ancho chile rubbed steak, thinly sliced with scrambled eggs, flour tortillas, grilled red onions, sour cream and avocado relish.

Rustic Pecan & Raisin French Toast \$11.00

Three slices of Artisanal Old Country bread served with Applewood smoked bacon, two eggs any style, our orange honey butter and warm Canadian maple syrup. Fresh fruit accompanies.

Buttermilk Pancakes \$11.00

Three fluffy buttermilk pancakes served with Applewood smoked bacon, two eggs any style, our orange honey butter and warm Canadian maple syrup. Fresh fruit accompanies.

The 
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Refuge Breakfast \$9.00

Two eggs any style, served with Black Forest ham, Applewood smoked bacon or sausage, home fries and toast.

Breakfast Burrito \$6.00

Scrambled eggs with bacon, ham, home fries, cheddar and Monterey jack cheese with Jan's homemade salsa and sour cream.

Rustic Pecan & Raisin French Toast \$11.00

Three slices of Artisanal Old Country bread served with Applewood smoked bacon, two eggs any style, our orange honey butter and warm Canadian maple syrup. Fresh fruit accompanies.

Fried Egg Sandwich \$6.00

Two eggs with ham, bacon or sausage and shredded jack and cheddar cheese on your choice of bread.

Lunch

Refuge House Salad

A field of fresh baby greens tossed with iceberg, romaine with slow roasted Roma's, red onions, English cucumbers, radishes and toasted pine nuts

\$6.00

Traditional Caesar Salad

Crisp Romaine tossed with our house made dressing and shaved Asiago cheese and crotons

\$8.00 or add chicken \$4.00

French Dip

Thinly sliced roast beef with melted provolone on a crisp roll and aujus for dipping sided with

Dijon mustard

\$9.00

Chicken Cordon Bleu

Boneless, skinless breast of chicken, charbroiled and topped with deli style ham and Swiss cheese on a grilled Kaiser roll

\$9.00

Refuge Club

Piled high with ham, turkey, provolone, lettuce, tomatoes and applewood smoked bacon.

Served on your choice of bread

\$9.00

BLT

Applewood smoked bacon, iceberg lettuce, juicy sliced tomatoes on toasted bread of your choice with or with/out mayo

\$6.00

Classic Hot Dog

Grilled Jumbo Hot Dog on a potato bun with Potato Salad

\$5.00

All sandwiches are accompanied with French fries. You may substitute with cottage cheese, potato salad, coleslaw or fresh fruit.

Parties of eight or more will receive one check

Lunch

Hamburger

Half Pound of lean ground sirloin with steak fries and a grilled Kaiser roll with either Swiss, American, Provolone, Cheddar or Blue cheese

\$9.00 add bacon \$2.00

Beef or Chicken Quesadilla

Oversized flour pressed tortilla filled with a savory mixture of black beans, shredded cheddar cheese and succulent morsels of

Beef or chicken sided with a jalapeno sour cream & Jan's homemade salsa

\$8.00

Chicken Caesar Wrap

Fried chicken strips tossed in Romaine lettuce, Caesar dressing on a garlic herb wrap.

\$7.00

Chicken Wings

A dozen wings tossed in Buffalo hot sauce with celery and your choice of Ranch or Blue

Cheese dressing

\$8.00

Tuna Melt

Fancy White Albacore tuna salad on grilled sourdough with melted Swiss cheese. Served open faced.

\$9.00

Pot Stickers

Wonton stuffed with an oriental pork filling served with Thai ginger sauce

\$9.00

Chicken Tenders

Deep fried lightly breaded chicken tenderloins served with French fries, your choice of BBQ

or Hot sauce

\$7.00

Beverages Ice Tea \$1.95 Soft Drinks \$1.75

An 18% pooled gratuity is automatically added to all checks

Dinner

Appetizers

Bruschetta Pomodoro - 8

Grilled bruschetta topped with diced Roma Tomatoes marinated in Virgin Olive Oil, Garlic and Fresh Basil, finished with a dusting of Asiago cheese

Crab Cocktail - 15

Blue Lump Crab dressed in a southwest style cocktail sauce complemented with meaty Crab Claw Fingers and Water crackers

Drunken Clams - 12

12 manilla clams in a butter, herb, and beer broth. Served with a crispy crostini on the side for broth dipping

Dinner

Salad

Refuge House Salad - 8

A field of Fresh Baby Greens, Iceberg and Romaine Lettuce with Oven roasted Roma Tomatoes, Red Onion, English Cucumbers, and toasted Pine Nuts. Served with your choice of dressing

Refuge Caesar Salad - 8

Crisp Romaine leaves tossed in creamy Caesar dressing with croutons and shaved Asiago cheese

Insalata Caprese - 9

Our version of the Italian classic featuring sliced Roma Tomatoes, Prosciutto Ham, Red Onion, fresh Mozzarella cheese, and Basil. Drizzled with Balsamic vinegar and extra Virgin Olive Oil

Soup du Jour

Cup 4

Bowl 6

Choice of Salad dressings include Ranch, Bleu Cheese, Honey Mustard, Chenin Blanc, Thousand Island, Raspberry vinaigrette, Cabernet Sauvignon vinaigrette

Dinner

Pasta

Pasta Medi - 14

A lighter fare consisting of Artichoke Hearts, Roasted Roma Tomatoes, Black Olives, Scallions, Roasted Red Bell Peppers, and fresh Basil tossed with linguine in Garlic, Red Wine, and Extra Virgin Olive Oil, seasoned to perfection and dusted with shaved Asiago

Fettuccine Alfredo - 14

Served with pan seared Chicken and Garden Peas, our version of this Italian classic sure to please even the most refined palate

Rigatoni Bolognese - 16

Ricotta stuffed Rigatoni pasta in a meaty, traditional Bolognese sauce complemented with Black Olives and Portabella Mushrooms

Smoked Salmon Linguine - 22

Our carefully house smoked salmon atop a generous twist of linguine tossed in Pesto cream and a sprinkle of toasted pine nuts

Dinner

Hot Off The Grill

Filet Mignon - 32

A center cut Tenderloin of Beef wrapped in Applewood smoked bacon and served with Gorgonzola cream dipping sauce.

New York Strip Au Poivre - 28

A delicious New York cut rubbed with cracked peppercorns and smothered in a Brandy peppercorn demi glaze

New Zealand rack of lamb - 34

Tender New Zealand lamb finished with a Cabernet and Cranberry reduction

Southwest Pork Tenderloin - 25

A Savory Pork Tenderloin marinated in a southwest blend of spices, sliced and topped with our special chipotle barbeque sauce

Pan Roasted Chicken - 18

An Airline cut chicken breast, pan seared before being finished in the oven, A Port wine demi glaze is our finished touch to this delicious dish

Create your own Surf and Turf - up

Add a 9oz Rock Lobster to any of the above entrées

All Entrees include - soup or salad, seasonal veggies and choice of a starch which includes Gingered Jasmine Rice, mashed potatoes, or baked potatoes

Consumption of Raw or undercooked foods can lead to food borne illness

Dinner

Seafood

Scottish Salmon - 25

A grilled salmon filet, served over a bed of creamed Leeks

Hazelnut Halibut - 23

A Halibut steak encrusted in crushed roasted Hazelnuts and drizzled with Wasabi tartar sauce.

Lobster Tail - mp

9 ounces of Rock Lobster Tail, seared on the grill and finished in the oven with Garlic White Wine and fresh herbs

Walleye Pancakes - 25

Beer battered Canadian Walleye medallions and Lemon Beurre Blanc.

All Entrees include - soup or salad, seasonal veggies and choice of a starch which includes Gingered Jasmine Rice, mashed potatoes, or baked potatoes

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Dinner

Sweet Finale

White Chocolate Raspberry Cheesecake - 8
Delicious cheesecake accompanied by a chocolate dipped
strawberry

Refuge Tiramisu - 8
Brandy soaked ladyfingers, Mascarpone cheese and shaved
Chocolate

Coconut Crème Brulee - 5
Garnished with fresh mint and strawberries

Fresh Apple Tart - 8
Mini apple tart with a crunchy brown sugar topping,
a scoop of vanilla bean ice cream, and warm caramel
sauce

Ask your server about our wine list and dessert wines

Jane Pridsell
Executive Chef

An 18% gratuity added to each check.
Parties of eight or more will receive one check

MENU

Bogey Burger with cheese.....	\$4.50
Chicken Fingers.....	\$4.50
Grilled Hotdog.....	\$3.75
Grilled Cheese.....	\$2.95
Turkey and Cheese Sandwich.....	\$3.95
Cheese Quesadilla.....	\$3.50
Chicken Quesadilla.....	\$5.00
Orange Juice.....	\$1.50
Lemonade.....	\$1.50
Soda.....	\$1.50
<i>Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper</i>	

The Refuge Golf Club
Little Golfers Menu