

STARTERS

JUMBO WINGS AGF

10 pc & 20 pc 16.00 & 25.00

Traditional bone in wings, marinated and fried until golden crispy. Served with celery sticks and ranch dressing for dipping.

BONELESS WINGS

1lb 14.00

Juicy chunks of chicken, breaded and deep fried. Served with celery sticks and ranch dressing for dipping.

Flavors: BBQ, Buffalo, Mango Habanero, Tropical Jerk, Garlic Parmesan, Carolina Gold, Lemon Pepper, Voodoo

BLUFF NACHOS AGF

15.00

Fresh house made tortilla chips layered with cheddar cheese sauce and shredded Mexican cheese blend. Topped with steak, roasted corn black bean salsa, jalapenos, tomato, & lettuce. Drizzled with a cilantro avocado cream sauce and a chipotle cream sauce.

Sub- Fries or tater tots 2.00

SOUTHWEST QUESADILLA AGF

13.00

A giant flour tortilla filled with a seasoned blend of Mexican cheeses & roasted corn black bean salsa. Drizzled with a chipotle cream sauce and served with lettuce and avocado cream sauce.

Enhance with chicken or steak for 6.00

ONION RING TOWER

10.50

Thick cut onion rings, battered and deep fried to perfection. Piled high and served with a zesty dipping sauce.

CHIP SHOTS

12.00

White cheddar cheese curds, battered and fried til golden brown. Served with a house made marinara for dipping.

ROASTED BRUSSELS SPROUTS AGF

12.50

Oven roasted Brussels sprouts, tossed with crispy bacon and sweet onion. Topped with Parmesan cheese and a house made honey balsamic glaze.

SIGNATURE TACOS

BLACKENED FISH TACO GF

15.00

Order of 3 corn shell tacos
Blackened filet of Mahi, roasted corn, pickled red onion, chipotle cream sauce.
Served with chips and pico de gallo.

Consuming raw or undercooked meat, poultry, seafood, shellfish, egg or any product containing these raw or undercooked food items may increase the risk of foodborne illness especially if you have certain medical conditions

SOUPS

All soups served with a dinner roll

CREAM OF CHICKEN & WILD RICE

Cup or Bowl 5.00 & 8.00

SALADS

CLASSIC CAESAR SALAD AGF 12.50

Romaine lettuce tossed in a Caesar dressing. Topped with shredded Parmesan and focaccia croutons

Enhance with chicken for 6.00

BBQ CHICKEN SALAD 16.50

Mixed greens tossed in ranch dressing. Topped with roasted corn, tomato, crispy onion straws, white cheddar cheese, and charbroiled BBQ chicken breast.

PRAIRIE BLUFF CHOPPED SALAD AGF 16.00

Mixed greens tossed in a dressing of your choice along with diced ham, cucumber, bacon, egg, grilled chicken, red onion, tomato and cheese.

SIDE SALAD GF 6.00

Mixed greens tossed in a dressing of your choice. Topped with cucumber, red onion, tomato, and focaccia croutons.

Salad Dressings: Buttermilk Ranch, Creamy Garlic, 1000 Island, Catalina, Honey Balsamic, Blue Cheese, House Italian, Caesar.

SIDES

4.00

GARLIC MASH

FRENCH FRIES

**SWEET POTATO
WAFFLE FRIES**

BROCCOLI

ROASTED VEGGIES

TATER TOTS

CHEESE CURDS

ONION RINGS

[MAINS] HOUSE SPECIALTIES

PRAIRIE BLUFF POT ROAST 20.00

Served with garlic mash. Beef chuck, slowly roasted with our own blend of herbs and spices with tender roasted carrot, onion, and celery.

SAUSAGE DINNER 18.00

Served with side salad. Sautéed Italian sausage, peppers, and onion. With garlic and spices, in a white wine reduction and a touch of tomato.

BLUFF SLIDERS AGF 20.00

Served with fries. 3 pan seared beef tenderloin medallions on mini slider. Topped with white cheddar cheese, caramelized onions, & a roasted garlic horseradish aioli.

CHICKEN MARSALA AGF 22.00

Served with side salad and over linguine. Sautéed breast of chicken, topped with sliced mushrooms and shallots, in a creamy Marsala wine reduction.

CHICKEN PICCATA AGF 23.00

Served with side salad and over angel hair pasta. Pan seared breast of chicken, topped with artichoke hearts, capers, & shallots, in a citrus beurre blanc sauce.

Consuming raw or undercooked meat, poultry, seafood, shellfish, egg or any product containing these raw or undercooked food items may increase the risk of foodborne illness especially if you have certain medical conditions

WRAPS

MEDITERRANEAN CHICKEN WRAP AGF

15.00

Grilled marinated chicken breast, roasted tomato, fresh mozzarella, shredded lettuce and pesto in a garlic & herb wrap. Fries.

CUBANO WRAP AGF

15.00

Smoked pulled pork, shaved ham, Swiss cheese, pickles, and stone ground mustard in a giant flour tortilla. Sweet potato waffle fries.

PHILLY WRAP AGF

15.00

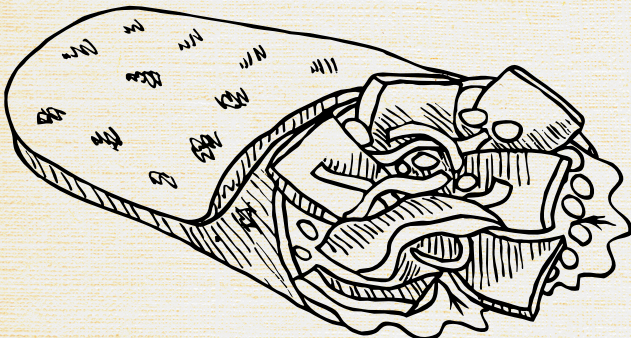
Shaved ribeye, caramelized onion, sweet peppers, and provolone cheese in a giant flour tortilla. Fries.

BUFFALO BILL WRAP AGF

15.00

Crispy chicken tenders tossed in buffalo sauce, with shredded Romaine lettuce, red onion, carrots, and ranch dressing in a giant jalapeño cheddar tortilla wrap. Seasoned tater tots.

GF Wrap Upcharge +5.00



SANDWICHES

GF PRAIRIE BLUFF CLUB SANDWICH AGF

15.00

Ham, turkey, bacon, cheddar cheese, lettuce, tomato, & mayo layered on toasted coty sourdough bread. Fries and pickle.

POT ROAST SANDWICH

16.00

Our famous slow simmered pot roast on a toasted brioche bun. Topped with crispy onions, provolone cheese, and a roasted garlic horseradish aioli. Fries.

ITALIAN SAUSAGE SANDWICH

13.00

White wine braised Italian sausage, topped with grilled peppers & onions, mozzarella cheese, and marinara sauce. Toasted French loaf. Fries.

GF Bread Upcharge +5.00

Consuming raw or undercooked meat, poultry, seafood, shellfish, egg or any product containing these raw or undercooked food items may increase the risk of foodborne illness especially if you have certain medical conditions

BURGERS

ROADHOUSE BURGER

15.00

1/2lb patty, brioche bun. Fries and pickle. Topped with cheddar cheese, lettuce, tomato, jalapeno, bacon, crispy onion straws, BBQ sauce.

|||||

SWEET ONION MUSHROOM SWISS BURGER

15.00

1/2lb patty, brioche bun. Fries and pickle. Topped with caramelized onions, sautéed mushrooms, mayo, and Swiss cheese.

|||||

19TH HOLE BREAKFAST BURGER

15.00

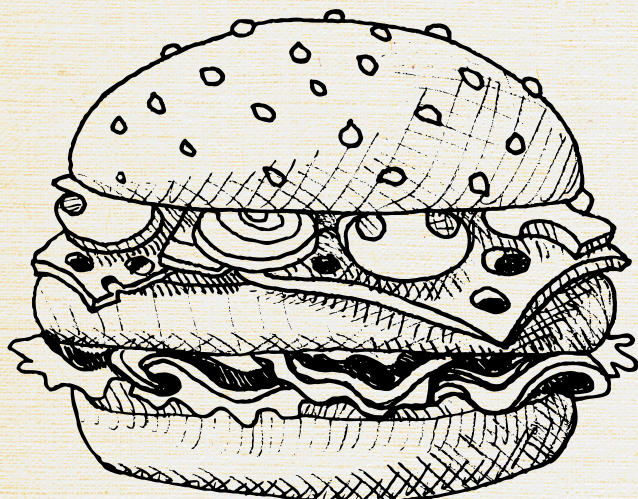
1/2lb patty, English muffin. Fries and pickle. Over easy egg topped with American cheese, bacon, grilled onion, lettuce, tomato, and mayo.

|||||

PUB BURGER

14.00

1/2lb patty, brioche bun. Fries and pickle. American cheese, lettuce, tomato, onion, remoulade sauce.



SIGNATURE FOCACCIAS

BBQ PORK & BACON

14.00

Served on house focaccia. Fries and pickle. House smoked pulled pork, bacon, cheddar cheese, and pickled onion.


|||||

CRISPY CHICKEN

14.00

Served on house focaccia. Fries. Crispy fried chicken breast, hot honey sauce, lettuce, mayo, pickle.

|||||

 Bun upcharge +5.00
Each additional topping +.50¢

Consuming raw or undercooked meat, poultry, seafood, shellfish, egg or any product containing these raw or undercooked food items may increase the risk of foodborne illness especially if you have certain medical conditions

PIZZA

All pizzas are 12"
Rustic Pizza Dough

CHEESE

13.50

SAUSAGE OR PEPPERONI

14.75

SPECIALTY PIZZA

16.00

BBQ: caramelized onion, pulled pork, jalapenos, BBQ sauce

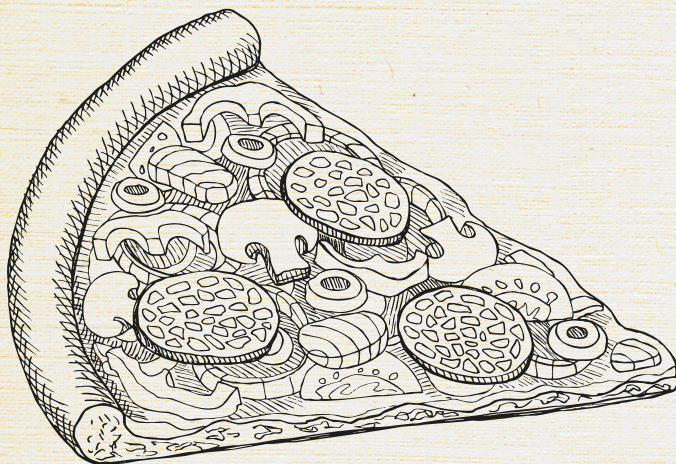
Veggie: pepper, onion, roasted garlic, mushroom, and tomato

Supreme: sausage, pepperoni, mushroom, onion, and sweet pepper

Sicilian: olive oil, garlic, sausage, red onion, and plum tomato

Each additional topping +1.00

GF Cauliflower Crust upcharge +5.00



PASTAS

MAC & CHEESE **AGF** 14.00

Served with side salad and dinner roll. Cavatappi pasta tossed in a 4 cheese cream sauce, topped with seasoned bread crumbs and baked to perfection.

Enhance with Pulled Pork 6.00

CHICKEN ALFREDO **AGF** 23.00

Served with side salad and garlic bread. Pan seared breast of chicken atop fettuccine pasta. Tossed in a 4 cheese Alfredo sauce.

PASTA AL SUGO **AGF** 15.00

Served with side salad and garlic bread. Your choice of pasta tossed in our house made marinara sauce.

Meat Sauce add 2.00 • Alfredo Sauce add 3.00

GF PASTAS Linguine, Penne, Fettuccine Upcharge +5.00
House Pasta, Gnocchi, Penne, Linguine, Angel Hair, Fettuccine • Any add in +1.00

Consuming raw or undercooked meat, poultry, seafood, shellfish, egg or any product containing these raw or undercooked food items may increase the risk of foodborne illness especially if you have certain medical conditions