

# MENU AMES GOLF AND COUNTRY CLUB

## **APPETIZERS**

#### cheese curds v 11 ranch or marinara pretzel bites v 11 cheese sauce | honey mustard wings | traditional or boneless 15 | 11 buffalo | sweet chili | bbq creamy parmesan | honey mustard carrots | celery | ranch or blue cheese 12 quesadilla 2.0 jalapeno corn | chorizo | pickled red onion chimichurri | monterey jack | lime crema 14 shrimp cocktail (8) gf creole poached jumbo shrimp | cocktail sauce parsley 14 smoked salmon dip atlantic salmon | spinach | cream cheese pickled red onion | capers | parsley | pita 13 pork dumplings (7) ginger-soy glaze | chili crisp | scallions 11 toasted ravioli (9) v breaded | five cheese ravioli | parmesan marinara | parsley 11 calamari lightly breaded | pickled peppers | marinara

### SALADS

simple salad vigf w/no croutons	8
greens   tomato   cucumber   red onion croutons   choice of dressing	
kale caesar gfw/no breadcrumbs	10
parmesan   paprika toasted breadcrumbs black pepper   charred lemon caesar dressing	
apple & goat cheese v/gf	11
spinach   pistachios   goat cheese   dried cherries honey crisp apple   apple-rosemary vinaigrette	
heirloom tomato salad v/gf	12
burrata   basil   olive oil   balsamic syrup black pepper	
falafel salad v/gf w/no pita	12
greens   cucumber-yogurt dressing   red onion tomato   feta   jalapeno roasted corn   pita	
miso salmon*	17
cold soba noodle salad   edamame   radish shredded carrots   green onion   cilantro sesame seeds   sake-miso glaze   soy vinaigrette	
egg roll quinoa bowl 🛭 gf	15
tri-color quinoa   chinese turkey sausage   carrots cabbage   soy-egg   bell pepper   chili crisp ginger-soy glaze   sesame seeds   scallions	
dressing options extra dressing	.50
ranch   creamy parmesan   apple-rosemary vinaig honey mustard   blue cheese   charred lemon cae:	
add-ons	
grilled chicken	6
salmon*	7

ENTRÉES includes 1 side		
bbq chicken melt grilled chicken breast   bl bacon   cheddar   texas t	•	15
meatball sub		13
marinara   mozzarella   p hoagie	pepperoncini	
shrimp & grits blackened shrimp   grit co andouille sweet pepper g		16
reuben corned beef   russian dre kraut   marble rye	ssing   swiss	15
pesto grilled chee	se v	11
mozzarella   sliced tomate sourdough		
baja fish tacos		15
beer battered cod   chipo radish   feta   lime   cilan		
burger*		17
two 4 oz. patties   americ red onion   thick cut map dijonaisse   potato bun		
pork tenderloin		13
cracker crumbs   pickles   lettuce   potato bun		
blackened salmon*		16
bacon   remoulade sauce   tomato arugula   potato bun		
pork belly bao		16
steamed buns   braised p korean bbq   cilantro	oork belly   kimchi	
buffalo chicken wrap breaded or grilled   romaine   cheddar   ranch		12
SIDES		4
french fries	potato salad	
waffle fries	1/2 simple salad	
sweet potato fries	fresh fruit	
cottage cheese veggies and ranch	coleslaw	
veggies and ranch		

## **PIZZAS**

#### build your own

thick 15 | thin 14 | personal 8 | 1.5 per topping marinara | ranch | bbq beef | sausage | pepperoni | canadian bacon | chicken mushrooms | black olives | bell peppers | peppedew peppers red onion | jalapeños | sauerkraut | pineapple

#### hawaiian

thick 18 | thin 14 | personal 8 marinara | canadian bacon | pineapple peppadew peppers | mozzarella

#### all the meats

thick 19 | thin 17 | personal 8 marinara | sausage | pepperoni | beef canadian bacon | mozzarella

#### vegetable v

thick 16 | thin 15 | personal 9 marinara | red onion | tomato | bell pepper black olive | mushroom | mozzarella

#### buffalo chicken

thick 17 | thin 16 | personal 10 ranch | mozzarella | celery

### bacon cheeseburger

thick 18 | thin 17 | personal 11 mustard-marinara | beef | bacon | pickles mozzarella | american cheese

#### honey garlic

thick 17 | thin 16 | personal 10 garlic cream sauce | mozzarella honey drizzle

## **KIDS**

6.5

includes 1 side | age 12 and under

cheeseburger\*

cheese pizza  $\nu$ mac and cheese  $\nu$ chicken bites with ranch

mini corn dogs

grilled chicken, apple, and cheddar wrap

<sup>\*</sup>consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. \*\*we do our best to prevent cross-contamination of food allergens, but we cannot guarantee it, as these products are used throughout our kitchen. by ordering from our menu, the customer assumes these risks.

<sup>\*\*\*</sup>v designates vegetarian and gf designates gluten-free. Please inquire service staff with any further questions.