



FAREWAYS GRILL

— CANTIGNY GOLF —

SHARABLES

- GRILLED CHICKEN QUESADILLA** | 16
Ancho and Guajillo brined Amish grilled chicken with Chihuahua cheese, fire-roasted peppers & onions, and avocado. Served with house-made roasted tomato salsa and cilantro crema.
- SMOKED BRISKET NACHOS** | 15
Smoked brisket, Wisconsin cheddar sauce and shredded cheddar, green leaf lettuce, beefsteak tomatoes, red onion, and house-made pickled jalapenos. Served with fire-roasted tomato salsa and cilantro crema.
- HOUSE SMOKED CHICKEN WINGS** | 15
One pound of chicken wings tossed in your choice of house dry BBQ rub, garlic sweet chili, Parmesan garlic, or Buffalo style. Served with choice of ranch or blue cheese dressing.
- MEXICAN STREET CORN DIP** | 11
Grilled fresh corn in a creamy Mexican chili spiced cream topped with cotija cheese and cilantro. Served with house-made tortilla chips.
- WISCONSIN CHEESE CURDS** | 12
Golden brown and delicious fried cheese curds served with Cantigny signature herb sauce and honey mustard.

SOUPS & SALADS

- CANTIGNY KALE CAESAR SALAD** | 11
Tender romaine and crisp baby kale tossed with creamy Caesar dressing and topped with shaved Parmesan and house-made garlic Parmesan croutons.
Add chicken **5**, or shrimp **6**
- STRAWBERRY CHICKEN SALAD** | 15
Tender grilled chicken breast, fresh mixed greens, sliced strawberries, red onion, goat cheese, and candied walnuts with strawberry balsamic dressing.
- SOUTHWEST SALAD** | 20
Grilled chili rubbed NY strip prepared to order, crisp romaine, roasted corn, black beans, crispy tortilla strips, tomatoes, green onions, avocado, Chihuahua cheese, and cilantro tossed with chipotle ranch.
- SOUP OF THE DAY** | 4 CUP, 6 BOWL
Our chef's daily creation, served with crackers.

HANDHELDS

Served with seasoned fries, sweet potato fries, kettle chips, or fruit cup.

- CLASSIC BLT** | 17
Toasted country sourdough piled high with seven strips of applewood smoked bacon, thick-cut beefsteak tomatoes, green-leaf lettuce, and mayonnaise.
- FRENCH DIP** | 22
Shaved slow-roasted prime rib on toasted French bread with caramelized Vidalia onions and melted Gruyère. Served *au jus*.
- BUFFALO CHICKEN** | 17
Hand-dipped buttermilk brined fried chicken with Maytag bleu cheese and scallion spread, garlic Buffalo sauce, beefsteak tomatoes, green-leaf lettuce, and celery carrot confetti. Served on an old-fashioned potato bun.
- SALMON BLT** | 20
Grilled Atlantic salmon with applewood smoked bacon, garlic basil aioli, fried green tomato, and arugula. Served on toasted asiago ciabatta.
- CHICKEN OR TUNA SALAD CROISSANT** | 15
House-made chicken or tuna salad served on a fresh-baked croissant.
- RUEBEN** | 19
House-made corned beef, sauerkraut, house-made thousand island, and Swiss on grilled seeded rye.
- CANTIGNY CLUB WRAP** | 16
Flour tortilla with applewood smoked ham and bacon, in-house roasted turkey, green-leaf lettuce, beefsteak tomatoes, and charred scallion aioli.
- CANTIGNY BURGER** | 18
Juicy half-pound burger prepared to order and topped with American cheese, beefsteak tomato, green-leaf lettuce, Vidalia onions, dill pickles, and our signature sauce. Served on an old-fashioned potato bun.
- BLACK BEAN BURGER** | 16
House-made black bean patty grilled to perfection and topped with crisp green-leaf lettuce, beefsteak tomato, avocado, Vidalia onion, pepper-jack cheese, and smoked chili aioli. Served on an old-fashioned potato bun.

DRAFT BEER

CANTIGNY KOLSCH Wheated Kolsch, 5.4%

STELLA ARTOIS Pale Lager, 5.2%

SPATEN MARZEN Marzen Lager, 5.9%

GUINNESS Irish Stout, 4.2%

Please ask your server about rotating draft selections

BOTTLE BEER

GOOSE ISLAND 312

American Wheat Ale, 4.2%

LAGUNITAS IPA

Indian Pale Ale, 6.2%

BELL'S AMBER

Amber Ale, 5.8%

FOUNDERS ALL DAY IPA

Indian Pale Ale, 4.7%

THREE FLOYDS GUMBALLHEAD

American Wheat Pale Ale, 5.6%

LEFT HAND MILK STOUT

Sweet Stout, 5.2%

FRANZISKANER

Hefeweizen, 5%

CLAUSTHAULER

Non-alcoholic Lager, 0.5%

CANNED BEER

CANTIGNY KOLSCH Wheated Kolsch, 5.4%

ALTER AMBIGRAM New England IPA, 6.5%

HALF ACRE DAISY CUTTER American Pale Ale, 5.5%

BELL'S OBERON Summer Wheat Ale, 5.8%

BELL'S TWO HEARTED Indian Pale Ale, 7%

ALLAGASH WHITE Witbier, 5.2%

MONTUCKY COLD SNACK American Lager, 4.1%

TRES IZQUIERDAS Mexican Lager, 5.2%

STELLA ARTOIS Pale Lager, 5.2%

LEINENKUGEL'S SUMMER SHANDY Shandy, 4.2%

MICHELOB ULTRA Light Pale Ale, 4.2%

COORS LIGHT Light Pale Lager, 4.2%

LABATT BLUE LIGHT Light Pale Lager, 4.2%

WHITE CLAW BLACK CHERRY Hard Seltzer, 5%

NUTRL PINEAPPLE/ORANGE Vodka Seltzer, 4.5%

KURES ORANGE CREAM VODKA POP

Vodka Seltzer, 7%

WHITE WINE

SAND POINT California | 9/34

Pinot Grigio, Sauvignon Blanc, Chardonnay

ROBERT MONDAVI | 10/38

California
Pinot Grigio, Chardonnay

CHATEAU ST MICHELLE | 11/42

Washington
Riesling

CUPCAKE Italy | 9/40

Prosecco

RED WINE

SAND POINT California | 9/34

Merlot, Pinot Noir, Cabernet

ROBERT MONDAVI | 11/42

California
Pinot Noir, Cabernet

FEATURED COCKTAILS

CANTIGNY MARTINI | 13
Grey Goose, Chambord, Pineapple Juice

SMOKED OLD FASHIONED | 14
Bulleit Bourbon, Fee Brothers Orange Bitters, Simple Syrup, Luxardo Cherry

SARRANO OLD FASHIONED | 14
Knob Creek, Disaronno, Fee Brothers Orange Bitters, Simple Syrup, Luxardo Cherry

BLACK MANHATTAN | 15
Angels Envy, Foro Amoro, Agnostura Bitters, Luxardo Cherry

THE OAXACAN | 14
Del Maguey Mezcal, Simple Syrup, Chocolate Bitters, Angostura Bitters

CUCUMBER FRESCA | 12
Ketel One, Cucumber-Lime puree, Lemonade, Simple Syrup, Cucumber

BLACKBERRY BREEZE | 12
Tito's, BlackBerry Syrup, Lemon Juice, Ginger Ale

PINEAPPLE JALAPENO MARGARITA | 13
Authentico Reposado, Cointreau, Agave Nectar, Lemonade, Pineapple Juice, Jalapeño Simple Syrup

BLOOD ORANGE MARGARITA | 13
Authentico Reposado, Cointreau, Lemonade, Blood Orange Simple Syrup, Orange Juice

EL JEFE | 14
Dobel Añejo, Drambuie, Grapefruit Orange Simple Syrup, Angostura Bitters, Lemon

STRAWBERRY GIN SMASH | 13
Hendricks Gin, Lime Juice, Fresh Mint, Strawberry Nectar, Club Soda

ORANGE MULE | 12
Ketel Orange, Strawberry Nectar, Lime Juice, Ginger Beer

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.