



M E N U

SHAREABLES

GINORMOUS PRETZEL

we're not kidding, it's big! served with hot cheese sauce and honey mustard | 10.95

CHICKEN WINGS ^{gf}

seven jumbo wings tossed in our signature buffalo sauce or homemade arrowhead bbq sauce. served with celery and choice of bleu cheese or ranch dressing | 11.95

BUFFALO CHICKEN

QUESADILLAS \rightarrow

crispy chicken tenders tossed in homemade buffalo sauce, in a flour tortilla with our mexican cheese blend, fresh cilantro and green onion. guacamole, salsa and sour cream served on the side | 13.95

NACHOS

house-fried tortilla chips with seasoned beef, our mexican cheese blend, lettuce, tomato, cilantro, jalapeño and green onion; topped with guacamole, fire roasted salsa and sour cream | 12.95

SALADS

HARVESTER CHOP ^{gf} \rightarrow

romaine, chicken, bacon, tomato, avocado, red onion, bleu cheese, citrus-herb vinaigrette | 13.95

SUMMER POWER ^{gf}

baby kale, spinach, sundried fruit, toasted walnuts, red quinoa, goat cheese, honey-avocado dressing | 13.95

SHANGHAI CHICKEN

romaine, napa cabbage, chicken, cilantro, wonton crisps, cashew, sesame seeds, chinese mustard vinaigrette | 13.95

CAESAR

romaine, parmesan, cheese, crouton, caesar dressing | 6.95

ADD TO YOUR CAESAR SALAD

grilled chicken breast | 5

grilled salmon | 8

Arrowhead will be open daily, weather permitting.
Limited seating available with reservations at arrowheadgolfclub.org.

MAINS

NASHVILLE HOT CHICKEN

crispy fried chicken breast tossed in "nashville hot" sauce, pickle slices and dash of cool ranch on a toasted brioche bun, with fries and a pickle spear | 13.95

*also available crispy chicken sandwich
also available "buffalo" style*

CLASSIC BURGER //

the original all beef patty, american cheese, lettuce, tomato, onion, toasted brioche bun, fries and a pickle spear | 13.95

AMY'S CHICAGO STYLE \rightarrow

chef amy's take on the classic burger with pepperjack cheese, applewood smoked bacon, fried egg, crispy onion ring, sriracha mayo, toasted pretzel bun, fries and a pickle spear | 15.95

BBQ SALMON ^{gf} \rightarrow

hand-cut fresh atlantic salmon grilled with our arrowhead bourbon-bbq sauce, served with garlicky spinach and mushrooms, and crispy onion hay | 22.95

FISH TACOS

sautéed Cajun tilapia, salsa, crema, lettuce, cilantro, green onion, flour tortilla, tortilla chips | 13.95

gluten free corn tortilla available

MR. HOGAN'S REUBEN //

lean corned beef with sauerkraut, swiss cheese and thousand island on toasted marble rye, fries and a pickle spear | 13.95

CHICKEN CRIOLLO

cilantro and lime mojo marinated grilled chicken breast, oven roasted potatoes, grilled asparagus and chimichurri | 18.95

SHRIMP SCAMPI

ribbon pasta, lemon, basil, thyme, butter, garden tomato, parmesan and garlic | 19.95

FISH FRY

flaky beer battered cod with french fries and a side of remoulade sauce | 14.95

SIDES | 5.95 EACH

fries
garlic green beans
tater tots
herb roasted potatoes
onion rings
sweet potato fries

KIDS MENU

OPTIONS | 6.99

12 & under

chicken tenders
kraft® mac-n-cheese
kids cheeseburger
grilled chicken breast
hot dog

kids meals come with choice of tots, fries, green beans, or roasted potatoes

\rightarrow an arrowhead staff favorite

^{gf} items with this symbol are gluten free

// becomes gluten free with gluten free bun and roasted potatoes for +1

notice: the consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may cause serious illness.



FALL FEATURES

CHEF'S SPECIALS

CRAB CAKE SANDWICH

Maryland style crab cake served on a toasted brioche bun with housemade Cajun remoulade, lettuce, tomato and onion. Served with fries and a pickle spear | 16.95

CUBAN SANDWICH

Rum and citrus marinated roast pork, shaved ham, pickles, yellow mustard and Swiss cheese pressed in a soft roll. Served with fries and a pickle spear | 12.95

SHORT RIB

Sleepy dog wet snout peanut butter stout braised short rib, natural jus, roasted potatoes, pickled red onions and blue cheese crumbles | 24.95

SALMON BURGER

Atlantic salmon with ginger, scallion, soy and sesame oil, topped with a garden cucumber salad slaw and wasabi aioli on a toasted brioche bun. Served with fries and a pickle spear | 13.95

FILET MIGNON SLIDERS

Three 2 oz beef sliders with red onion & bacon jam, baby kale and smoked cheddar cheese on mini brioche buns | 14.95

PRIME RIB (Friday & Saturday after 4P)

Herb crusted, slow roasted prime rib served au jus with baked potato and garlicky green beans.

Princess cut (10 oz) | 20.95

Queen cut (12 oz) | 23.95

King cut (15 oz) | 28.95

BAR SPECIALS

HUNCH PUNCH

Ole smoky Tennessee moonshine, triple sec, lemonade, Sierra Mist | 9

PASSION PALMER

Freshly brewed Tazo passionfruit tea, deep eddy vodka, lemonade | 9

APEROL SPRITZ

Aperol, Amaretto Prosecco, Soda | 9

CUCUMBER COOLER

Effen cucumber vodka, fresh lime, simple syrup and soda | 8

ST. GERMAIN SPRITZ

St. Germain elderflower liqueur, Wycliff sparkling wine, soda | 8

ARROWHEAD OLD FASHIONED

Whiskey Acres bourbon (DeKalb, IL), Regan's orange bitters no. 6, simple syrup, Luxardo cherry, sugar swizzle stick | 12

ARROWHEAD MANHATTAN

Whiskey Acres rye (DeKalb, IL), Carpano Antica Formula sweet vermouth, Angostura bitters, Luxardo cherry | 12

BITTER END

Jeppson's malört (Chicago, IL), Stiegl grapefruit radler, Ruby Red grapefruit juice | 10

FEATURED DESSERTS

TOFFEE CHOCOLATE BROWNIE CRUNCH

Topped with vanilla ice cream and housemade caramel sauce | 7.95

CRÈME BRULÉE CHEESECAKE

With strawberry-mint relish | 7.95

KEY LIME PIE

With raspberry and candied lime | 7.95

ROOT BEER FLOAT

Gale's root beer (Chicago, IL) and vanilla ice cream | 6.50

ICE CREAM & SORBETS | 4.50

Lemon sorbet | Raspberry sorbet | Chocolate ice cream | Vanilla ice cream