

Lunch Menu

Appetizers

SOUP OF THE DAY	CUP...\$4	BOWL...\$6	CHEESE CURDS	\$14
the greenskeeper's own recipe made daily			fresh battered deep fried Ellsworth Creamery white cheddar cheese curds, served with house-made ranch and hot honey	
LOADED CLUBHOUSE NACHOS		\$18	COACHMAN'S ONION DIP	\$10
house-made tortilla chips topped with blackened chicken, pickled red onion, candied jalapeños, 28 queso, pico de gallo, radishes, cilantro lime crema and Cotija cheese			french onion dip with caramelized onions and chives, served with house-made potato chips and hot honey	
BEER BATTERED CAULIFLOWER		\$14	PRETZEL BITES	\$12
Spotted Cow battered, deep-fried cauliflower, served with choice of 28 BBQ, buffalo, black garlic parmesan, sweet chili, house-made ranch or bleu cheese sauce			soft and warm bite-sized pretzel nuggets served with whole grain mustard and 28 queso	
SMOKED WINGS		\$18	QUESADILLA	\$10
nine smoked chicken wings, served naked or tossed in 28 BBQ, buffalo, black garlic parmesan, sweet chili, or 28 fire sauce, served with side of house-made ranch or bleu cheese dipping sauces			four-cheese blend, bell peppers, onions, chipotle aioli and pico de gallo in grilled flour tortilla, served with sour cream and salsa	
add chicken - \$4 * add steak - \$9				

Salads

COACHMAN'S BERRY SALAD	\$15
blackberries, strawberries, blueberries, pickled red onion, goat cheese, and candied pecans on top bed of spring mix, served with wildberry dressing	
SUNRISE GREENS	\$16
grilled pineapple, avocado, red onion, jalapeño, toasted coconut, Cotija cheese on top of bed of spring mix, served with jalapeño-citrus vinaigrette	
ORCHARD BLEU SALAD	\$15
arugula topped with bleu cheese, honeycrisp apples, toasted pepitas and bacon, served with apple cider vinaigrette	
CAESAR SALAD	\$15
fresh romaine lettuce tossed with rich, creamy house Caesar dressing, croutons, SarVecchio parmesan and fried capers	
add grilled chicken \$4 *add salmon - \$8 *add steak - \$9	

Wraps

-All wraps served with house-made potato chips. Upgrade with french fries, , soup or garden salad for \$1, Caesar salad or sweet potato fries for \$2, onion rings for \$3 or cheese curds for \$4.

CHICKEN CAESAR WRAP	\$14
grilled chicken breast, romaine lettuce, house Caesar dressing, SarVecchio parmesan, croutons and fried capers in flour tortilla, served with pickle spear	
BUFFALO CHICKEN WRAP	\$14
grilled chicken breast, spring mix, four-cheese blend, tomato, red onion, buffalo sauce in flour tortilla, served with pickle spear	
THE BLEU 9 WRAP	\$16
flank steak, arugula, caramelized onions, bleu cheese, roasted garlic aioli in flour tortilla	

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.

Handhelds

-All handhelds served with house-made potato chips. Upgrade with french fries, soup or garden salad for \$1, Caesar salad or sweet potato fries, for \$2, onion rings for \$3 or cheese curds for \$4.

-Substitute grilled chicken or turkey burger

-Substitute gluten-free bun \$2

*TWENTY 8 SIGNATURE	\$18
third-pound angus beef patty topped with American cheese, shredded lettuce, caramelized onions, tomato, Spotted Cow pickles and 28 sauce on toasted brioche bun, served with pickle spear	
*COACHMAN'S CLASSIC BURGER	\$15
third-pound angus beef patty topped with cheddar cheese, lettuce, tomato, onion and mayonnaise on toasted brioche, served with pickle spear	
*FIELD & FOREST BURGER	\$18
third-pound angus beef patty topped with gruyere cheese, baby bella mushrooms, oyster mushrooms, shiitake mushrooms, arugula and roasted garlic aioli on toasted brioche bun, served with pickle spear	
*FIRECRACKER BURGER WRAP	\$18
third-pound angus beef patty crusted with red pepper spices, jalapeños, bacon, cheddar and pepperjack cheeses and chipotle aioli wrapped in a flour tortilla, served with pickle spear	
TWENTY 8 HOT CHICKEN SANDWICH	\$16
crispy chicken thigh topped with coleslaw, Spotted Cow pickles, house fire sauce on toasted brioche bun, served with pickle spear	
REUBEN	\$18
sliced smoked corned beef, cider-braised kraut, gruyere cheese and 28 sauce on toasted marble rye, served with pickle spear	
HONEYCRISP TURKEY MELT	\$16
roasted turkey, bacon, honeycrisp apple, smoked gouda, arugula, whole grain mustard aioli on toasted wheat bread, served with pickle spear	
TWENTY 8 CHEDDAR DOG	\$14
grilled cheddar peppercorn sausage topped with 28 queso, strawberry-fig jam and pickled red onion on a New England brioche bun, served with pickle spear	
DELUXE GRILLED CHEESE	\$12
American, cheddar, provolone and Swiss cheese with grilled tomato, jalapeños and crispy bacon on toasted panini bread, served with pickle spear	
COACHMAN'S BLT	\$12
crispy bacon, lettuce, tomato and mayonnaise on toasted panini bread, served with pickle spear	

Our products may contain wheat, egg, dairy, soy or fish **allergens**.

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Automatic 20% gratuity may be added to parties of 8 or more.

JOIN US!!

~ FRIDAY FISH FRY ~

Served 4:00 – 9:00

Beer battered perch, walleye and cod and \$5 Old Fashioneds!

~ SATURDAY NIGHT PRIME RIB SPECIALS ~

Served 5:00 – 9:00

Slow roasted herb garlic prime rib roast

~ SUNDAY BRUNCH ~

Served 9:00 – 2:00

Join us every Sunday for the area's best brunch featuring smoked salmon, fabulous dinner and breakfast entrees, our FAMOUS sticky buns, wonderful assortment of fruit and desserts and MORE!

BLOODY MARY AND MIMOSA SPECIALS!

CHECK OUT OUR NEW DAILY SPECIALS!