

HOUSE WINE

Woodbridge by Robert Mondavi \$6
Chardonnay ~ Pinot Grigio ~
White Zinfandel ~ Cabernet ~ Merlot

DOMESTIC & IMPORT BOTTLED BEER

Budweiser ~ Bud Light ~ Miller Lite
Coors Light ~ O'Doul's (NA)
Heineken ~ Guinness Draught

ON TAP

Miller Genuine Draft ~ Michelob Ultra
Oak Creek Amber Ale

Mulligan's

~ grille on the green ~



Appetizers

Oysters on the Half Shell (6)

Served with cocktail sauce and fresh lemon slices
Please allow 20 min for preparation \$9

Baked Brie & Crostini

Oven-warmed brie served with toasted baguette slices
fresh apple, dried apricots, walnuts & strawberries \$10

Bruschetta

French bread slices topped with tomatoes, shallots, garlic, extra
virgin olive oil, two cheeses and a balsamic reduction \$8

Tempura Shrimp

Four jumbo shrimp deep fried in tempura batter and
served with Asian dipping sauce. \$8

Shrimp Martini

Six tender jumbo shrimp served with tangy cocktail sauce,
garnished with lemon and lime slices \$11

Lumpmeat Crab Cakes

Two crab cakes served with an apple-onion slaw and whole grain
mustard sauce. \$9

Mulligan's Buffalo Wings

Ten jumbo chicken wings smothered in Frank's original sauce,
served with bleu cheese and celery.
An American tradition! \$9

Macho Nacho Platter

Freshly made tortilla chips, layered with seasoned ground beef,
or shredded chicken, black beans, tomatoes, onions, fresh jalapenos, black
olives and shredded jack and cheddar cheese.
Served with sour cream, salsa and guacamole. \$10

Beverages

Freshly Ground Coffee Regular or Decaf \$2*

Freshly Brewed Iced Tea glass \$2* pitcher \$5 (no free refills)

Arnold Palmer (freshly brewed iced tea and lemonade)
glass \$2 pitcher \$6

Hot Chocolate with whipped cream reg \$2 large \$3

Milk reg \$2 lg \$3

Amazing Fruit Smoothies: \$5 Strawberry, Mango & Peach

Crispy Chicken Fingers

Four Tender breaded chicken fingers, deep fried and served with
ranch dressing or barbeque sauce \$8

Mozzarella sticks

Six breaded mozzarella sticks, deep fried and served with a
marinara sauce \$7

Chips & Black Bean Salsa

Fresh tortilla chips with Mulligan's black bean salsa. \$6

Pizza Bread

Our French baguettes, grilled open faced with olive oil and garlic to
a crispy golden brown, and topped with a thin coat of
Marinara, mozzarella cheese and a sprinkle of
fresh basil & parmesan cheese \$7
add roasted vegetables \$2

Quesadilla \$7

With tomato, olive, green onion, jack & cheddar cheese.
Add: Chicken \$2 Roasted Vegetables \$2

Grilled Shrimp \$3

Served with sour cream, salsa and avocado cream sauce.

Rueben Quesadilla \$9

Corned beef, zesty sauerkraut, 1000 island dressing and Swiss cheese
grilled on a flour tortilla with a side of 1000 island.

Arizona Iced Tea (raspberry or lemon) \$3

Gatorade \$3

Soft Drinks glass \$2* pitcher \$5 (no free refills)
Pepsi, Diet Pepsi, Dr Pepper, Sierra Mist, Mountain Dew,
Rootbeer, Lemonade

Juices sm \$2 lg \$3
Apple, Cranberry, Grapefruit, Orange & Tomato

Specialty Salads

Generous portions of our specialty salads served with freshly baked bread

Cobb Salad \$13 half \$8

Sliced avocado, bacon, hard boiled egg, jack cheese, black olives, grilled chicken, tomato and topped with bleu cheese crumbles. Served on a bed of baby field greens.

Traditional Caesar Salad \$9 half \$6

Crisp Romaine leaves, herb croutons, parmesan cheese with a traditional New York dressing.

Add: Chicken \$3 Shrimp (3) \$4 Salmon (4 oz) \$5

Southwest Caesar Salad \$9 half \$6

Crisp Romaine leaves, herb croutons, parmesan cheese tossed in roasted red pepper Caesar dressing and sprinkled with cumin-fried tortilla strips.

Add: Chicken \$3 Shrimp (3) \$4 Salmon (4 oz) \$5

Mulligan's Spinach Salad \$10 half \$7

Baby spinach leaves tossed with a raspberry vinaigrette, sliced mushrooms, feta cheese, walnuts and dried cranberries.

Add: Chicken \$3 Shrimp (3) \$4 Salmon (4 oz) \$5

Asian Chicken Salad \$11 half \$8

Slices of marinated grilled chicken breast on a mountain of Napa cabbage, carrots, green onions, crispy Asian noodles, wasabi peas, chopped cucumbers drizzled with a sweet Asian dressing.

Oakcreek Salad \$9 half \$6

Salad greens tossed with fresh strawberries, mandarin oranges, sugar-toasted almonds and a light poppy seed dressing.

Add: Chicken \$3 Shrimp (3) \$4 Salmon (4 oz) \$5

Mulligan's Chicken Salad \$10 half \$8

Chunks of chicken breast, tossed with diced celery, sliced grapes, dried cranberries and chopped walnuts in a light-curry mayonnaise. Served on a bed of romaine lettuce

Santé Fe Salad \$10 half \$8

Crispy romaine & spring mix topped with our black bean salsa, roasted corn, green onions, tomatoes in a chile-lime vinaigrette, avocado slices, shredded cheddar-jack cheese, fresh cilantro and tortilla strips.

Add: Chicken \$3 Shrimp (3) \$4 Salmon (4 oz) \$5

Soup of the Day

Cup \$3.5 Bowl \$5

Served with freshly baked bread & butter
Add a mixed green salad for just \$3

Sandwiches & Wraps

Served with choice of soup, salad, cottage cheese, Cole slaw or French fries. Sub Onion Rings \$1 Sub Fruit \$1

The Mulligan's Club \$9

Sliced ham, turkey, bacon, lettuce, tomato and American cheese on lightly toasted bread or wrap.

Fat Rueben \$9

Generous slices of hot corned beef, Swiss cheese, 1000 island dressing, zesty sauerkraut, grilled on marble rye bread.

The B.L.T. \$7

Crisp bacon, lettuce and tomato on lightly toasted bread.

Patty Melt \$9

Half pound hand-pressed, ground chuck patty topped with grilled onion, and melted Swiss cheese on rye bread.

Tacos (fish, chicken or beef) \$9

Two flour tortillas filled with your choice of battered & fried cod, shredded chicken or ground beef topped with shredded cheddar-jack cheese, and cucumber & avocado Pico de Gallo. Served with black beans and Mexican rice.

18th Green Wrap Up \$9

Turkey, avocado, tomato drizzled with ranch dressing, and all wrapped up in a spinach wrap and served with the player's choice of sides.

Mulligan's Vegetarian Wrap \$9

Roasted squashes, grilled portabellas, field greens, cucumbers, carrots, avocado, Monterrey Jack cheese, and a balsamic vinaigrette.

Mulligan's Chicken Salad Wrap \$10

Chunks of chicken breast, tossed with diced celery, sliced grapes, dried cranberries and chopped walnuts in a light-curry mayonnaise, and romaine lettuce on your choice of wrap.

Santé Fe Wrap \$10

Crispy romaine & spring mix tossed with grilled chicken, our black bean salsa, corn, green onions, tomatoes in a chile-lime vinaigrette, avocado slices, shredded cheddar-jack cheese, fresh cilantro on your choice of wraps.

Tuna Sandwich \$7

Served on your choice of bread with lettuce & tomato and your choice of side.

Grilled Jumbo Hot Dog \$6

Quarter pound all beef frank, served with your choice of side.

Consumption of raw or undercooked eggs and meat products can be a hazard to your health. We will prepare all items at your request, but ask that you order undercooked food at your own risk.

More Sandwiches...

Served with choice of soup, salad, cottage cheese, Cole slaw or French fries. Sub Onion Rings \$1 Sub Fruit \$1

Beer-Battered Fish Sandwich \$9

A delicate filet of Cod, battered and fried to a golden brown, topped with a slice of American cheese and placed on a soft Hoagie roll. Served with tartar sauce.

Mulligan's French Dip \$9

Slices of our tender, slow-roasted beef piled onto a hoagie roll and served with au jus and horseradish sauce.

Monterrey Turkey Sandwich \$9

Grilled sliced turkey breast, grilled then topped with green chili, avocado and Monterrey jack cheese and served on grilled sourdough bread.

Mulligan's Philly Steak Sandwich \$10

Sliced roast beef, red bell peppers, onions and melted Monterrey jack cheese on a sourdough hoagie.

Charbroiled Steak Sandwich \$12

Six ounce tender top sirloin, charbroiled to your taste and served on a grilled hoagie roll.

BBQ Chicken Sandwich \$9

Grilled chicken breast with our tangy barbeque sauce, topped with peppered bacon, and melted Swiss cheese on a ciabatta roll.

BBQ Pork Tenderloin on a Hoagie \$10

Tender slices of grilled pork tenderloin, sautéed in our tangy barbeque sauce served on a soft Hoagie roll.

Burgers \$8

Half pound, hand-pressed, ground chuck patty or Boca burger served with lettuce, tomato, pickle and red onion on a grilled ciabatta roll or sesame seed bun. available upon request Add items: cheese, green chili, sautéed mushrooms, bacon, avocado, ranch dressing for .65 each.

Turkey Club Croissant \$9

Sliced turkey breast, bacon, Swiss cheese, avocado, lettuce and tomato on a flaky croissant.

Mulligan's Quiche

Our deep dish quiche, filled with sundried tomatoes, spinach, cheeses, bacon and ham.

Served with small Oakcreek Salad

\$9

Mulligan's Entrées

All entrees are served with choice of soup or salad.

Beef

USDA Choice Beef, professionally prepared

Black Angus Filet Mignon 6 oz \$23

A six ounce premium filet, glazed with a red wine sauce and served with oven roasted red potatoes and house vegetable sauté.

Our tender best **8 oz \$28**

Black Angus Top Sirloin 8 oz \$16

A lean, tender cut. Served with oven roasted red potatoes and house vegetable sauté. **6 oz \$14**

Beef Liver & Caramelized Onions \$14

Grilled with caramelized onions & peppered bacon.

Served with smashed red bliss potatoes and house vegetable sauté.

Mulligan's Meatloaf \$14

Two thick slices of savory ground beef, seasoned with our blend of herbs and spices and blanketed with rich brown gravy. Served with our red bliss smashed potatoes and house vegetable sauté.

Pork & Poultry

BBQ Baby Back Ribs \$19 1/2 \$14

Delicious, tender & basted in a rich and dark bbq sauce. Served with seasoned fries and Cole slaw

Pork Tenderloin with Herbs de Provence \$17

Rolled in our special blend of herbs to marinate, then pan seared with fresh apples. Served with red bliss smashed potatoes and house vegetable sauté.

Grilled Pork Chop \$14

One eight ounce boneless pork chop, marinated and grilled in a chile-lime marinade. Served with oven-roasted red potatoes and house vegetable sauté.

Monterrey Chicken \$15

A skinless chicken breast, grilled then topped with green chile avocado, and Monterrey jack cheese served with our wild rice blend and house vegetable sauté.

Cornmeal Crusted Chicken Breast \$14

Served with our house vegetable sauté, red bliss smashed potatoes and country gravy.

Bruschetta Chicken \$14

Grilled chicken breast topped with tomatoes, shallots, garlic, extra virgin olive oil, two cheeses and a balsamic reduction served over fettuccini pasta.

For parties of 6 or more and coupons, 18% gratuity will be added to your check.

There is a split plate charge of \$4 on all entrees. Thank you.

Menu substitutions available at an additional charge.

More Entrées...

All entrees are served with choice of soup or salad.

Pasta Primavera

Alfredo \$12
Our house vegetables sautéed garlic and olive oil, and served with fettuccini pasta tossed in a rich Alfredo sauce
Add: Chicken \$3 Shrimp (5) \$6 Salmon (4 oz) \$5

Scampi \$12
Our fresh house vegetables sautéed with garlic and lemon in white wine and butter. Served over fettuccini.
Add: Chicken \$3 Shrimp (5) \$6 Salmon (4 oz) \$5

Marinara \$12
Our fresh house vegetables sautéed olive oil, then simmered in our house-made marinara, sprinkled with shredded parmesan cheese and served over fettuccini.
Add: Chicken \$3 Shrimp (5) \$6 Salmon (4 oz) \$5

Grilled Vegetable Lasagna \$13 1/2 \$9
Layers of thick-cut, grilled seasonal vegetables, ricotta and mozzarella cheese, and pasta with our house-made marinara sauce. Topped with a sprinkle of shredded parmesan and fresh basil.

Seafood & Kebabs

Golden Fried Shrimp \$17
Five jumbo shrimp, butterflied dipped in tempura batter and, then deep fried to a gold brown—a house favorite! Served with your choice of potato or rice and house vegetable sauté.

Seared Salmon \$18
A 7 oz filet of salmon seared and served with a sweet curry sauce and accompanied by wild rice pilaf, house vegetable sauté.

Grilled Icelandic Cod \$13
A thick filet of delicate cod lightly grilled, served with a crispy potato cake, house vegetable sauté, chive butter buerre blanc.

Beer-Battered Icelandic Cod \$13
Thick filets of cod, hand-battered and deep fried, served with your choice of potato or rice and house vegetable sauté.
Friday Night Special—All-You-Can-Eat Just \$13

Grilled Kebabs \$13
Two skewers of fresh vegetables and pineapple basted in our pineapple marinade and grilled. Served over our wild rice blend.
Add:
Chicken \$3 Shrimp (5) \$6
Filet Mignon (6 oz) \$10

Delightful Desserts

Carrot Cake \$5
Three layers of moist and spicy cake with a cream cheese frosting

Mulligan's Cheesecake \$5
Home made, light and decadent.

Lemon-Lime Bar \$5
Sweet and tart with a candied fruit garnish and dusting of powdered sugar.

Bourbon Pecan Pie \$5

Banana Cream Pie \$5
Home made & creamy with fresh bananas

Coconut Cream Pie \$5
Home made & creamy with a sprinkle of toasted coconut

Triple Layer Chocolate Cake \$5
Chocolate decadence!

Ice Cream or Rainbow Sherbet
one scoop \$2
two scoops \$4

Ice Cream Sundae
Two scoops of ice cream, topped with chocolate syrup, chopped nuts, whipped cream & cherry \$5

Thank you for dining at
Mulligan's!



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