
DINNER ENTREES

SERVED WITH SOUP OR SALAD AND CHEF'S CHOICE OF VEGETABLE AND STARCH
AVAILABLE FROM 6 P.M. - CLOSE

ITALIAN FILET MIGNON

Six ounce Certified Black Angus filet hand-cut to order, served on a braised short rib and topped with osso bucco ravioli and a veal reduction. 34.50

NEW YORK STRIP

Charbroiled 12 ounce Certified Black Angus New York strip steak hand-cut to order, topped with French triple cream cheese, and roasted mushrooms, drizzled with truffle vinaigrette, served over natural veal jus. 26.50

KOREAN STYLE SEA BASS

Seared Chilean sea bass, topped with shrimp and Korean Chile sesame sauce, served with jasmine steamed rice. 27.50

SOUTHERN PORK CHOP

Oven roasted 12 ounce bone-in center cut pork chop stuffed with pulled pork, cheddar cheese and bacon, then glazed with ginger barbeque sauce. 24.50

HAZELNUT OREGANO CRUSTED HALIBUT

Pan-fried oregano and hazelnut crusted halibut with brown butter sauce. 27.00

SEARED SEA SCALLOPS

Five seared sea scallops with sweet corn sauce, grape tomatoes and white truffle oil. 26.50

PORTERHOUSE STEAK

Charbroiled Certified Black Angus 16 ounce porterhouse steak with herb infused wine sauce, topped with truffle butter. 33.00

VEAL SCALLOPINE

Sauteed veal with a portabella mushroom wine reduction and crumbled herbed cheese. 28.95

TERIYAKI SALMON

Grilled Norwegian salmon with teriyaki sauce, served with orange rice. 26.50

CHEESE STUFFED CHICKEN SUPREME

Chicken supreme stuffed with smoked gouda and sun-dried tomatoes, pan-fried and served over marinara sauce. 22.95

CHICKEN LINGUINI CARBONARA

Sauteed chicken breast, broccoli and linguine tossed with pancetta, scallions and Parmesan cream sauce. 21.95

SYCAMORE HILLS GOLF CLUB

CARRY OUT MENU

11836 Covington Road, Fort Wayne, IN 46814 • 260.625.4324 • sycamorehillsgolfclub.com

APPETIZERS

MUSHROOM RAVIOLI

Five pasta pillows filled with diced mushrooms and lightly pan fried, topped with Parmesan cheese, chives and drizzled with truffle oil. 9.95

SHRIMP COCKTAIL

Five jumbo prawns, served with orange tomato cocktail sauce. 14.25

SOUTHERN FRIED CHICKEN TENDERS

Five breaded chicken tenders, served with barbeque sauce. 9.75

CHICKEN QUESADILLAS

Grilled flour tortillas stuffed with chicken, black beans, salsa, cilantro and jalapeno cheese, served with salsa. 9.95

PORTABELLA AND BEEF MEDALLIONS

Medallions of beef served on top of a grilled portabella mushroom cap and topped with grilled onions, Boursin cheese and balsamic syrup. 12.75

PETITE ENTREES

SHELLS, CHEESE AND BACON GRATINEE

Pasta shells baked with four cheese sauce and bacon crumbles. 10.50

STEAK BRUSCHETTA

Two slices of rustic bread topped with steak, bleu cheese, sun-dried tomato spread, port wine onion marmalade and bacon crumbles. 12.95

BRAISED SHORT RIBS

Boneless beef short ribs, served with red wine sauce, horeradish cream and herbed cheese mashed potatoes. 14.25

SHRIMP RICE BOWL

Shrimp sauteed with lemon grass, tamarind and chiles, tossed with sesame shiitake mushrooms, served with orange rice. 12.25

SPLIT ENTREE FEE \$3.00

SALADS

SYCAMORE VILLAGER

Romaine and iceberg lettuce, mandarin oranges, pecans and raisins, topped with your choice of grilled herb marinated chicken breast or New York steak. Served with your choice of Pommery honey mustard or raspberry vinaigrette on the side. Chicken 13.95 or Steak 15.95

SWEET FRENCH SALAD

Spinach, mesclun, arugula, strawberries, blueberries, candied pecans, grilled herb marinated chicken breast and goat cheese tossed in sweet French vinaigrette. 14.50

CHOP SALAD

Mesclun, romaine lettuce, bacon, olives, cucumbers, tomatoes, grated Parmesan cheese and house-made croutons tossed in roasted red pepper garlic vinaigrette and drizzled with balsamic syrup. 9.95
Grilled herb marinated chicken breast 13.95
Grilled Hawaiian tuna steak 16.50

ROASTED BEET SALAD

Mesclun, roasted beets, pistachio nuts and diced grilled herb marinated chicken breast tossed in white balsamic vinaigrette, topped with crumbled feta cheese. 14.95

SYCAMORE COBB SALAD

Iceberg and romaine lettuce with bacon, egg, cheddar cheese, tomatoes and grilled chicken, served with your choice of dressing. 13.95

PEAR AND BLEU CHEESE SALAD

Sliced pears, bleu cheese, sun-dried cranberries and candied walnuts over mesclun, tossed in pear vinaigrette, served with stilton foccacia. 12.95

NEW YORK STEAK SALAD

Mesclun, Maytag bleu cheese and grape tomatoes tossed in balsamic vinaigrette, topped with grilled mushrooms, caramelized onions and New York steak, drizzled with balsamic syrup. 15.95

GRILLED CHICKEN CAESAR

Romaine lettuce, grated Parmesan cheese and house-made croutons tossed in our special Caesar dressing, topped with grilled herb marinated chicken breast. 13.95
Grilled Hawaiian tuna steak 16.50
Grilled salmon 16.50

SMOKED SALMON SALAD

Mesclun, romaine and iceberg lettuces, sliced egg, thinly shaved red onion and capers, tossed in lemon vinaigrette and topped with smoked salmon, served with mini bagel and cream cheese. 18.95

RASPBERRY WALDORF SALAD

Mesclun, romaine lettuce, raspberries, dried cherries, walnuts and red apple slices, topped with grilled herb marinated chicken breast, served with a side of raspberry vinaigrette. 14.25

TOMATO MOZZARELLA SALAD

Roma tomatoes and fresh mozzarella cheese slices, topped with mesclun tossed in sweet and sour basil vinaigrette. 10.50

SWEET FRENCH SALAD

Spinach, mesclun, arugula, strawberries, blueberries, candied pecans, grilled herb marinated chicken breast and goat cheese, tossed in sweet French vinaigrette. 14.50

VEGETARIAN ENTREES

SERVED WITH SOUP OR SALAD

EGGPLANT PARMESAN

Fried eggplant slices, layered with mozzarella and our signature marinara sauce, served with linguine Alfredo. 15.75

THAI VEGETABLE STIR FRY

A combination of broccoli, shiitake mushrooms, asparagus, lemon grass, bell peppers, scallions, onions and stir-fry sauce, served with steamed jasmine rice. 12.95

SPECIALTY SANDWICHES

THE \$20 BURGER

Charbroiled eight ounce Kobe beef patty with St. Andre cheese, red wine caramelized onions and foie gras butter on a house-made bun, with Parmesan and truffle oil French fries. 20.00

GRILLED TILAPIA SANDWICH

Creole seasoned Costa Rican tilapia grilled, served with lettuce, tomato and chipotle tarter sauce on a rustic roll. 10.95

TRIPLE DECKER CLUB

Your choice of turkey or herb marinated chicken breast, with bacon, ham, provolone cheese, lettuce and tomato stacked high on your choice of wheat, white or rye toasted bread. 9.95

LASAGNE GRILLED CHEESE

Grilled house-made bread stuffed with meat lasagne ricotta cheese and mozzarella, served with marinara sauce. 12.75

VIETNAMESE PORK SANDWICH

Shredded pork with cucumbers, shredded carrot, thinly sliced red onion, cilantro and pickled jalapenos on French bread. 13.50

SYCAMORE BURGER

Charbroiled eight ounce certified Black Angus patty served with onion, lettuce, tomato on a Kaiser roll and garnished with a pickle spear. 9.95
Customize your burger with your choice of toppings .75 each

MEATLOAF SANDWICH

Our signature meatloaf, balsamic ketchup, peppered bacon, provolone and Parmesan on toasted house-made bread. 11.95

TURKEY HOT BROWN SANDWICH

Sliced turkey, smoked bacon, tomato, aged cheddar and Mornay sauce on house-made bread. 12.95

CUBAN PANINI

Slow roasted pork, smoked ham, Swiss cheese, banana peppers, pickle mayonnaise, Dijon mustard, served on Cuban bread. 13.50

SOUTHERN-STYLE CHICKEN SANDWICH

Fried chicken breast topped with cheddar cheese, bacon and pepper mayonnaise, served on a buttermilk biscuit. 12.95

SIMPLE CUISINE

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CHICKEN TERIYAKI

Grilled chicken breasts lightly glazed with teriyaki sauce, served with jasmine steamed rice. 18.95

ALMOND CRUSTED WALLEYE

Canadian walleye encrusted with crushed almonds, served with chipotle tarter sauce. 23.95

CHICKEN CAPELLINI

Sauteed Italian marinated chicken breast strips, chicken broth, garlic, grape tomatoes, basil and Parmesan cheese, served with angel hair pasta. 18.95

HOME-STYLE PORK CHOP

Pan roasted 12 ounce bone-in center cut pork chop, topped with brown gravy. 20.95

SEA BASS WITH LEMON CAPER SAUCE

Sauteed Chilean sea bass topped with lemon caper butter sauce. 26.95

MOZZARELLA STUFFED MEATLOAF

An individual free-form meatloaf stuffed with mozzarella cheese, served with mashed potatoes and natural gravy. 15.95