

# Black Duck Bistro

## ALL DAY MENU

### Tee Time

#### Club Wings 17

Served with Bleu Cheese Dressing and choice of sauce:  
Coconut Sriracha | Buffalo | Bourbon BBQ | Hot Honey

#### Seasonal Hummus 13

Roasted Garlic Hummus | Sun Dried Tomatoes |  
Crumbled Feta | Herb Trio | Carrots | Celery | Cucumbers |  
Fried Pita Chips

#### BBQ Ribs 15

12 Hour Smoked St. Louis Style | Bourbon BBQ | Herb Trio

#### Blackened Fish Taco Duo\* 14

Blue Corn Tortillas | Mahi Mahi | Pickled Slaw | Avocado  
Jalapeno Crema | Cilantro | Scallions

#### Pollo Asado Taco Duo 12

Blue Corn Tortillas | Corn | Peppers | Black Beans |  
Jalapeno Crema | Cilantro | Scallions

#### Pollo Asado Nachos 16

Corn Chips | Marinated Chicken | Queso Cheese | Pickled  
Onions | Sour Cream | Guacamole | Micro Cilantro

### On the Green

#### Red Pepper Bisque 10

Shaved Parmesan | Pumpnickel Croutons

#### Caesar Salad 13

Romaine Lettuce | Shaved Parmesan | Pumpnickel  
Croutons | House Caesar Dressing  
*Add: Grilled Chicken 8 | Grilled Filet Mignon 12 | Grilled Salmon 10*

#### Willow Creek Salad 15

Arugula & Mixed Greens | Sugared Pecans | Cherry  
Tomatoes | Cucumber | Crumbled Gorgonzola | Dried  
Cranberries | Citrus Agave Vinaigrette  
*Add: Grilled Chicken 8 | Grilled Filet Mignon 12 | Grilled Salmon 10*

### Sand Wedges

#### Bistro Burger\* 19

Angus Burger | Cheddar Cheese | Shaved Iceberg Lettuce |  
Sliced Red Onion | Tomato Jam | Dill Pickles | French Fries

#### Fried Fish Sandwich\* 19

Blackened Corn Flake Mahi Mahi | Shredded Iceberg  
Lettuce | Sliced Red Onion | Tomatoes | Tartar Sauce |  
Cole Slaw

#### Caesar Wrap 18

Romaine | Shaved Parmesan | Pumpnickel Croutons |  
Caesar Dressing | Grilled Whole Wheat Tortilla |  
French Fries  
*Add: Grilled Chicken | Grilled Filet Mignon 12*

#### Birdie Sandwich 19

Marinated Grilled Chicken | Fresh Mozzarella Cheese |  
Bruschetta | Arugula | Balsamic Glaze | Toasted Ciabatta |  
Sweet Potato Fries

#### Black Duck Club 18

Honey Maple Turkey | Smoked Bacon | Shredded Iceberg |  
Tomatoes | Cheddar- | Swiss | Secret Sauce | Kettle Chips

### Par for the Course

#### Au Poivre Filet Mignon\* 34

8 Oz Filet | Au Poivre Demi-Glace | Roasted Sweet  
Fingerling Potatoes in Cinnamon Butter |  
Grilled Asparagus

#### Willow Creek Salmon\* 26

Pan seared Salmon | Teriyaki Glaze | Seaweed Salad |  
Tuxedo Sesames | Roasted Baby Carrots | White Rice

#### Coq Au Vin 24

Slow Braised Chicken Quarters | Smoked Lardon |  
Mushrooms | Creamy Potato Puree | Carrots

#### Linguine Alle Vongole 25

Fresh little neck Clams | White Wine Garlic Sauce |  
Chili Flakes | Lemon | Micro Basil

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.  
Please inform your server if you or anyone in your party has food allergies or special dietary requirements.