

Mulligans

At Woodson Bend

Appetizers

Soups and Salads

Crab Cakes	9
Maryland style crab cake with basil lemon aioli.	
Onion Rings	6
Hand breaded and fried to perfection served with spicy ranch.	
Grilled Shrimp Skewer	9
Served with poblano corn relish and sweet chili glaze.	
Chicken Wings	9
Marinated and fried, tossed with your choice of buffalo sauce, sweet chili glaze or dry rub.	
Fried Green Tomatoes	7
Cornmeal crusted with a red chili aioli.	
Appetizer of Day Ask your server.	Market
Choice of dressings: Balsamic Vinaigrette, Caesar, Blue Cheese, Ranch, Honey Mustard, Oil and Vinegar, Strawberry Vinaigrette	
House Salad	3
House blend of greens, cherry tomatoes, cucumber, croutons.	
Caesar	<i>Small- 5 and Large- 8</i>
Fresh romaine, parmesan, garlic croutons, house made Caesar dressing. <i>Add Chicken 3, Shrimp 6, Salmon 7</i>	
Wedge	8
Iceberg wedge, cherry tomatoes, bacon, blue cheese crumbles.	
Strawberry Salad	7
House greens with strawberries, grapes, feta, red onion, and spiced pecans with strawberry vinaigrette.	
Soup du jour	
<i>Cup – 3</i>	<i>Bowl – 5</i>

Steaks

All steak entrees include choice of:
2 sides and choice of three house made sauces:
bordelaise, bourbon glaze, or béarnaise.

Filet Mignon	28
Ribeye	28
New York Strip	25
Sirloin	18
Grilled Lobster Tail	10
Crab Cake	5

Entrees

All entrees include choice of two sides.

Pork Chop	15
House cut bone in, charbroiled served with a peach bourbon glaze.	
Atlantic Salmon	18
Pan seared and oven roasted with tomato leek beurre blanc.	
Shrimp and Grits	20
Sautéed shrimp in creole bourbon broth with Weisenberger Mills white cheddar grits. Served with one side.	
Fried Whitefish	14
Cornmeal crusted, served with remoulade and hushpuppies.	
Grilled Chicken	15
Grilled ancho chicken breast with poblano-corn relish.	
Catch of the Day	Market Price Ask your server for details.
<i>Caramelized Mushrooms</i>	3
<i>Sautéed Onions</i>	2

Pastas

Served on Linguini.

Chicken Marsala	15
Sautéed chicken breast with mushroom marsala wine sauce.	
Shrimp Scampi	18
Sautéed shrimp tossed in a garlic butter sauce.	
Alfredo	12
Pasta tossed in a butter, cream, and Romano cheese sauce.	
tossed with your choice of pasta.	
<i>Add chicken – 3 Add shrimp – 5</i>	
Lasagna	13
Lasagna sheets layered with Ricotta topped with marinara and mozzarella.	
<i>Add chicken – 3 Add shrimp – 6 Add salmon 7</i>	

Sandwiches

All sandwiches include French fries and condiments.

Pulled Pork	10
Served with bourbon barbeque sauce and pickled red onion.	
Pork Tenderloin	9
Hand breaded pork loin on ciabatta roll.	
Grilled Chicken	11
Bacon, Swiss, bourbon barbeque glaze.	
Fried White Fish	11
Served on a hoagie roll with remoulade sauce.	
Mulligans Cheeseburger	10
Choice of cheddar or Swiss.	
Black and Bleu	12
Mushroom Swiss	12
Shrimp Po' Boy	12
Hand breaded shrimp on hoagie roll with remoulade sauce.	

Sides 3

Yukon Gold mashed potatoes	
Baked potato with butter and sour cream	
Loaded Potato with bacon, cheese, green onions	add 2
Seasoned French fries	
Basmati rice	
Weisenberger Mills white cheddar grits	
Vegetable of the Day	
Sides 3	

Desserts

Tiramisu 8

Served with chocolate sauce and fresh berries.

Chocolate cake 7

Served with vanilla ice cream, fresh berries and raspberry sauce.

Fruit Pie of the Day 5

A la mode

Sundae 4

Choice of vanilla or chocolate ice cream.

Choice of raspberry or chocolate sauce.

Served with chocolate sauce and fresh berries.

Chocolate cake 7

Served with vanilla ice cream, fresh berries and raspberry sauce.

Fruit Pie of the Day 5

A la mode

Sundae 4

Choice of vanilla or chocolate ice cream.

Choice of raspberry or chocolate sauce.

Drinks 2

Coke, Diet Coke, Root Beer, Mellow Yellow,

Sprite Iced Tea

Coffee

We also offer glasses, ice buckets, ice and openers for your personal drinks.

Kids' Menu

All kids' menu items include drink, one side, and sundae.

Chicken tenders 7

Cheeseburger

or 5 Mac &

Cheese 5

Linguini with Marinara 5

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOODS, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Catering Available

The Chefs of Mulligans Restaurant offer a wide range of options for on-site and off-site catering. With a combined 40 + years of restaurant, fine dining, resort and country club experience, we are able to accommodate a wide variety of menus for any event.

For information :

Please contact Chef Michael 606-561-5221

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