



DINING • COCKTAILS • GOLF • EVENTS



The
PARTY
BARN

MENU

WARM UPS

PIMENTO CHEESE DIP | \$12

A PTB salute to the Masters

House-made pimento cheese dip served with pita chips.

"BIRDIES" | \$17

Slow-smoked jumbo wings served with your choice of sauce: PT Whiskey BBQ, buffalo, Calabrian hot honey, sesame-ginger, or sweet pecan rub.

JUMBO GERMAN PRETZEL | \$14

House-made German-style pretzel served with horseradish honey mustard and white cheese sauce.
*Upgrade to Wisconsin Charcuterie – \$7
Cheese curds and smoked sausage.*

WHITE CHEDDAR MELTS | \$12

Hand-battered Wisconsin cheese curds served with ranch and PT Whiskey BBQ sauce.

CHEESY FRIED PICKLES | \$13

Pickle spears, provolone cheese, and bacon in fried egg roll wrappers.

CHICKEN BACON RANCH EGGROLLS | \$14

Grilled chicken, provolone cheese, chopped bacon, and chives in a fried egg roll wrapper, served with ranch dressing.

NACHOS | \$19

Tortilla chips topped with your choice of shredded pork or ground beef, white cheese sauce, pico de gallo, red salsa, cilantro-lime crema, and shredded cheddar cheese.

HAND-BREADED CHICKEN TENDERS | \$18

Brined, ranch-seasoned chicken tenders, served with choice of ranch or PT Whiskey BBQ sauce.

BACON JAM MINIS | \$18

Ground beef, Gorgonzola cheese, sweet onion jam, house-made pickles, and comeback sauce on slider buns.

DEVILED EGG TRIO | \$13

Topped three ways: pimento cheese, Calabrian chili crisp, and chipotle-jalapeño candied bacon.



GREENS + SOUP

WEDGE BIRDIE | \$19

Iceberg lettuce topped with bacon, tomatoes, red onions, blue cheese dressing, blue cheese, and buffalo wings.

PEPPER SEARED SALMON | \$21

Spring mix with pepper-grilled salmon, balsamic mustard vinaigrette, parmesan cheese, goat cheese, red onions, grape tomatoes, and crostini.

STEAK SALAD | \$22

Spring mix with seared filet tips, horseradish ranch, fried onion rings, grape tomatoes, smoked blue cheese, sweet onion jam, and grilled bread.

DAILY SOUP | CUP \$7 OR BOWL \$9

FLATBREADS

HOT HONEY PEPPERONI | \$15

Natural uncured pepperoni with red sauce, Calabrian hot honey, and five-cheese blend.

SMOKEHOUSE | \$18

Sweet pecan-rubbed BBQ pulled pork with PT Whiskey BBQ sauce, cilantro lime crema, red onions, five-cheese blend, and jalapeños.

CHICKEN BACON RANCH | \$17

Grilled chicken with chopped bacon, a five-cheese blend, shredded cheddar cheese, and chives, topped with ranch dressing.

MARGHERITA | \$14

Mozzarella, heirloom tomatoes, basil, and California extra virgin olive oil.

TACO | \$17

Seasoned ground beef, white cheese sauce, pico de gallo, red salsa, cilantro-lime crema, and cheddar cheese.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, poultry or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

THE TURN | \$12

Smoked sausage link served with shoestring fries.

SANDWICHES

All sandwiches served with your choice of chips, shoestring fries, or coleslaw.

CLUBHOUSE CLASSIC | \$16

Triple-stacked shaved ham and smoked turkey, Swiss, provolone, and American cheeses, bacon, lettuce, tomatoes, and mayonnaise on grilled sourdough.

FRENCH DIP | \$18

Sliced roast beef, provolone cheese, and horseradish cream on a toasted hoagie roll, served with au jus.

SMASH BURGER | \$16

Two smashed beef patties, American cheese, and comeback sauce on a toasted bun.

BUFFALO CHICKEN WRAP | \$15

Diced grilled or fried chicken tossed in buffalo sauce, shredded cheddar cheese, lettuce, tomatoes, and ranch wrapped in a grilled flour tortilla.

CLASSIC REUBEN | \$16

Thinly sliced smoked corned beef, sauerkraut, Swiss cheese, and Thousand Island dressing on grilled marble rye.

PORK TENDERLOIN | \$17

Battered and deep-fried golden brown with lettuce, tomatoes, and red onions on a toasted bun.

PULLED PORK | \$16

Slow-smoked, sweet pecan-rubbed pulled pork, PT Whiskey BBQ sauce, coleslaw, and fried onion rings on a toasted bun.



ENTRÉES

WHISKEY PEPPERCORN SIRLOIN | \$38

9 oz. sirloin served with whiskey peppercorn sauce, mashed potatoes, and sautéed broccolini.

SESAME GINGER SALMON | \$34

Salmon filet with Calabrian chili crunch, buckwheat soba noodles, baby bok choy, edamame, red bell peppers, and soy sesame ginger glaze.

PTB STUFFED CHICKEN | \$27

Lightly breaded chicken breast stuffed with ham and Swiss, over a mustard cream sauce, mashed potatoes, and broccolini.



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CORPORATE & PRIVATE EVENTS

Our event space is the perfect setting for your next outing. With room for up to 220 guests, our chefs can craft a customized menu—ranging from elegant to casual—to fit your occasion.

For more information, ask a team member or visit thepartbarn.com