

THE
Pete Dye
COURSE
AT FRENCH LICK

Soups

Indiana home style Sweet Corn Chowder

A favorite of Pete Dye, a sweet chowder soup topped with crab meat.

French Onion Soup

A homemade onion soup topped with swiss cheese.

Homemade Chili

Our famous chili that not even Texas can beat. Delicious chili topped with cheddar, Monterey jack cheese and sour cream.

Salads

Tomato Mozzarella

A mix of spring greens tossed in a Balsamic Vinaigrette dressing topped with sliced tomatoes, fresh sliced mozzarella and chopped basil.

Cobb Salad

Mixed salad greens topped with grilled marinated chicken, eggs, green beans, bacon, tomatoes, corn and topped with crumbles of bleu cheese.

Salmon Caesar

Chopped romaine lettuce tossed with a Caesar dressing and parmesan cheese. Topped with grilled salmon, seasoned croutons and a lemon wedge.

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Sandwiches

Rueben Sandwich

Sliced corn beef grilled to perfection and served on a Marble Rye with Sauer kraut, Swiss cheese and topped with Thousand Island dressing.

Chicken Caesar Wrap

Grilled marinated chicken breast, topped with chopped romaine lettuce tossed with Caesar Dressing with parmesan cheese, all rolled together in a delicious wheat tortilla.

Salmon B.L.T.

A 6oz salmon filet grilled and served on a croissant. Comes dressed with tomato, lettuce, bacon and dill mayonnaise.

Homemade Chicken or Tuna Salad

Your choice of homemade chicken or tuna salad served on wheat berry bread.

Grilled Chicken Breast

Marinated grilled chicken breast topped with melted swiss cheese, lettuce, tomato and red onion served on a toasted Kaiser roll.

Pete Dye Burger

A grilled Angus beef patty served on a Kaiser Roll with cheddar, Monterey jack or swiss cheese.

Hot Dog

¼ pound all beef hot dog served on a toasted bun topped with our homemade chili, red onions and shredded cheese.

Grilled Breaded Tenderloin

A tender pork tenderloin dusted in seasoned flour and grilled with olive oil. Served with lettuce, tomato, red onion on a Kaiser bun.

Served with Sun Chips

THE
Bite Dye
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Desserts

Crème Brulee

With Fresh Berries

Chocolate Cake

Layered Rich Dark Chocolate with Fresh Berries

Bread Pudding

With Vanilla Bean Ice Cream and Anglaise

Walnut Brownie Sundae

With Chocolate Sauce and Vanilla Bean Ice Cream

THE
Butz Dye
COURSE
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Wine

Syrah 2006:
Alexander Valley Vineyards
Alexander Valley, California

Cabernet Sauvignon 2006:
Alexander Valley Vineyards
Alexander Valley, California

Zinfandel 2007
Bonterra Vineyards
Mendocino County, California

Merlot 2006:
Alexander Valley Vineyards
Alexander Valley, California

Chambourcin Rose 2007:
Creekbend Vineyard
Monroe County, Indiana

Sauvignon Blanc 2007:
Bonterra Vineyards
Mendocino County, California

Chardonnay 2006:
Bonterra Vineyards
Mendocino County, California

Pinot Grigio 2007:
Creekbend Vineyard
Monroe County, Indiana

Beer

Bud Light

Bud Select

Budweiser

Guinness

Michelob Ultra

Miller Light

Cocktails

Blantons Perfect Manhattan

Club House Long Island

**Mt. Airie Signature
Bloody Mary**

**Patron Silver Ultimate
Margarita**

West Baden Cuvee Cocktail

**Woodford Reserve White
Peach Martini**

Non-Alcoholic Beverages

Coke Products

Starbucks Coffee
Freshly Brewed Regular or Decaf

Bottled Water

Juice:
Orange, Cranberry, V-8

Selection of Tazo Teas

Powerade:
Assorted Flavors