



# THE MANSION at Pete Dye

## The Pete Dye Course at French Lick

### ***The History***

Once billed as the highest point in the Hoosier State, Mt. Airie was home to Buerk's Observatory, a 100-foot-tall tower that afforded visitors a beautiful panoramic view of the area. Thomas Taggart acquired the Mt. Airie site when he purchased French Lick Springs Hotel in 1901. He eventually dismantled the observation tower (materials were later used to construct stables on property) and set about creating a brick copy of the family's other residence in Hyannis Port, Massachusetts. The home, which he named Mt. Airie, was built for his son, Thomas D. Taggart. Construction began in 1928 and the home was completed in September 1929. The house has always intrigued guests with its underground tunnels, hidden passageways, widow's walk and other unique features.

It was under Tom Taggart's imaginative leadership that French Lick Springs Hotel rocketed to international prominence. In 1907, Taggart hired Tom Bendelow to design the hotel's first championship golf course, now known as the Valley Links Course. Ten years later, Taggart opened another course just two miles south of the hotel. That course, designed by famed architect Donald Ross, was home of the 1924 PGA Championship won by Walter Hagen.

### ***Course Development***

In 2005, Cook Group, a Bloomington, Indiana-based medical device company, spearheaded the multimillion-dollar restoration of French Lick Springs Hotel and West Baden Springs Hotel, uniting the two as French Lick Resort. It was determined that golf would play an important role in the resort's overall success. To achieve this, a second championship course needed to be built.

Research began and numerous golf architects were consulted, including Pete Dye. Arguably the world's top course architect, Dye is the creator of six top-20 courses in the United States. He visited the property in late 2005, walked the grounds of Mt. Airie and gave an alarming diagnosis: there was no way to build a course on the property due to the severity of the slopes and rugged terrain. However, less than 24 hours later, Dye scheduled a second visit. He quickly changed his mind and was determined to "build the course whether they want me to or not."

Additional pre-construction visits followed and finally, during breakfast at a local restaurant, Dye sketched the only drawing of the course on a paper napkin — the start of one of the greatest modern courses in the world.



**FRENCH LICK RESORT®**  
FRENCH LICK & WEST BADEN · INDIANA



## Starters

### BLT Deviled Eggs - 16

A half dozen of this delicious twist on a classic with avocado, applewood smoked bacon, tomatoes and a balsamic reduction.

### Loaded Cheese Fries - 15

Crispy french fries smothered with Monterey cheddar and Gouda cheese, bacon, tomatoes, banana peppers, green onions and sour cream.

## Salads

### Cobb Salad - 18

Spring mix, applewood smoked bacon, blue cheese crumbles, hard-boiled egg, avocado, tomatoes, diced onions and choice of dressing. *Add grilled chicken breast - 10.*

### Chicken Salad - 17

All-white meat house-made chicken salad sprinkled with candied walnuts, served in a tomato atop spring mix and surrounded with an array of fresh seasonal fruit.

## Sandwiches and Wraps

*Served with choice of house-made chips, fries, or fresh fruit cup.*

### Clubhouse Wagyu Burger - 22

Wagyu beef patty topped with lettuce, tomato, onion and pickle on a brioche bun.

*Add American, cheddar, Swiss, or smoked Gouda cheese - 1.50.*

*Add bacon - 2. Add sautéed onions - 1.*

### Indiana Signature Pork Tenderloin Sandwich - 18

Choice of grilled or fried, topped with lettuce, tomato, onion and pickle. *Add American, cheddar, Swiss, or smoked Gouda cheese - 1.50.*

*Add bacon - 2. Add sautéed onions - 1.*

### Crispy Fish Sandwich - 17

One piece of hand-breaded fresh Icelandic cod on a brioche bun, topped with lettuce, tomato, onion and pickle. Served with house-made tartar sauce.

*Add American, cheddar, Swiss, or smoked Gouda cheese - 1.50.*

*Add bacon - 2.*

### Cajun Chicken Sandwich - 18

Grilled Cajun chicken breast with lettuce, tomato, red onion, pickle and garlic aioli on a brioche bun.

*Add American, cheddar, Swiss, or smoked Gouda cheese - 1.50.*

### Cajun Chicken Wrap - 17

Grilled Cajun chicken with romaine lettuce, shredded cheddar cheese, bacon bits and diced red tomatoes in a tomato basil tortilla wrap.

### Classic Club - 17

Roasted turkey, hardwood smoked ham, applewood smoked bacon, Swiss and cheddar cheeses, lettuce, tomato and mayonnaise on wheat berry bread.

### Pete Dye Signature Grilled Cheese - 15

Mozzarella and gouda cheese, spinach, tomato and pesto spread on focaccia bread. *Add ham, turkey or applewood smoked bacon - 2 each.*

## Order by Phone

Call (812) 936-8044 to place your order on #9 or #18.

Indoor and outdoor dining is available at the mansion, or pick up your order to go.

*For parties of 8 or more, a 15% gratuity and applicable taxes will be added to your check.*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Nuts, shellfish, gluten products, dairy and eggs are used in this kitchen.