



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 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.

Starters

- Shrimp Cocktail**  
Served with Cocktail Sauce and Lemon Wedge. **18**
- Mozzarella Sticks**  
Breaded with House-Blended Mixture of Bread Crumbs and Italian Seasoning. **14**
- Chili Cheese Fries**  
Topped with House-Made Chili and Melted Cheddar Cheese. **12**
- Chili**  
House-Made Chili topped with Cheddar Cheese. **10**

Salads

- Pete Dye Signature Salad**  
Spring Mix, Romaine Lettuce, Bacon, Cherry Tomatoes, Shredded Cheddar Cheese and Toasted Almonds with a side of Smoky Tomato Dressing. **15**  
*Add Salmon - 10 | Add Shrimp - 8 | Add Chicken - 6*
- Caesar Salad**  
Chopped Romaine Lettuce, Parmesan Cheese and Croutons tossed in Caesar Dressing. **14**  
*Add Salmon - 10 | Add Shrimp - 8 | Add Chicken - 6*

Sandwiches and Burgers

- Served with choice of House-Made Chips, Fries or Fresh Fruit Cup.*  
*Any sandwich can be made into a wrap at no additional charge.*
- Pete Dye Signature Jalapeño Burger**  
8 oz. Wagyu Burger topped with Bacon, Cheese, Caramelized Onions and Jalapeño Jelly on a Potato Bun. **25**
- Pete Dye Burger**  
8 oz. Wagyu Burger topped with Spring Mix, Tomato, Onion and Pickle on a Potato Bun. **23**
- Blackened Salmon BST**  
6 oz. Blackened Salmon Fillet with Bacon, Spring Mix, Tomato, and a Red Pepper Aioli on Toasted Wheat Berry Bread. **22**
- Chicken Avocado Club**  
8 oz. Marinated Grilled Chicken Breast topped with Avocado, Bacon, Spring Mix, Tomato and Basil Aioli on Toasted Focaccia Bread. **21**
- Reuben**  
Boar’s Head Corned Beef, Sauerkraut, Thousand Island Dressing and Pepper Jack Cheese on Toasted Dark Rye. **20**
- Rachel**  
Boar’s Head Roasted Maple Honey Turkey, Sauerkraut, Thousand Island Dressing and Pepper Jack Cheese on Toasted Dark Rye. **20**

**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.

- Pete Dye Club**  
Boar’s Head Roasted Maple Honey Turkey, Hardwood Smoked Ham, Applewood Smoked Bacon, Swiss Cheese, Cheddar Cheese, Lettuce, Tomato and Honey Mustard on Toasted Wheat Berry Bread. **19**
- Grilled Chicken Sandwich**  
8 oz. Marinated Grilled Chicken Breast topped with Spring Mix, Tomato, Onion and Pickle on a Potato Bun. **18**
- Chicken Caesar Wrap**  
Marinated Grilled Chicken Breast with Romaine Lettuce, Parmesan Cheese, Croutons and Caesar Dressing in a Sun-Dried Tomato Wrap. **18**