



GREATSHOTS

EATS

AND

TREATS

APPS AND SHAREABLES



GF = Gluten Free V = Vegetarian

CHIPS & DIPS TRIO \$8⁵⁰

House Made Salsa, Guacamole & Queso served with Tortilla Chips

GF Chips available

GS HOUSEMADE BUFFALO DIP \$10⁵⁰

GS Classic Buffalo Chicken Dip served with House Fried Tortilla Chips & Grilled Pita

GF Chips available

HUMMUS \$9⁵⁰

Traditional Roasted Garlic & Black Bean Hummus served with Grilled Pita Chips

GF Chips available V

BLISTERED EDAMAME \$7⁵⁰

Charred & Tossed with Chili, Lime and Garlic ***GF/V***

CHISLIC \$12⁵⁰ Beef \$15 Buffalo

Fried or Grilled. BBQ and Smoked Balsamic ***GF***

GRILLED BUFFALO CAULIFLOWER \$8

Hand Tossed in Buffalo Sauce. Served with Bleu Cheese or Ranch ***GF/V***

GREAT WINGS \$11

Bone In or Boneless served with Bleu Cheese or Ranch

choice of: BBQ, Buffalo, Thai Ginger, Spicy Garlic, Korean BBQ

PRETZEL BITES \$8

Honey Mustard or Queso

WHITE CHEESE CURDS \$9

Chipotle Ranch

KOREAN LETTUCE WRAPS (BULGOGI) \$12⁵⁰

Marinated Grilled Beef Short Ribs, Cucumber, Carrots, Sprouts, Green Onion & Quick Kimchi ***GF***

SALADS

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Add Chicken \$5 Add Shrimp \$6

SIOUX FALLS MIXED \$6⁵⁰

Mixed Greens, Grape Tomato, Red Cabbage, Cucumber,
Cheddar Cheese, Croutons

SOUTHWEST CHICKEN \$14

Mixed Greens, Blackened Spiced Grilled Chicken, Roasted Corn &
Black Bean Salsa, Crispy Onions, tossed in a Chile Lime Vinaigrette **GF**

COBB \$14

Grilled Chicken, Crisp Romaine, Chopped Bacon, Tomatoes, Bleu Cheese Crumbles, Sliced
Avocado, Hardboiled Egg, tossed in Blue Cheese Dressing **GF**

CHEF'S SPIN \$13

Spinach Leaf, Herbed Chevre, Pickled Onions, Charred Tomato Jam,
Honey Roasted Pecans, tossed in a Champagne Vinaigrette **GF**

CHICKEN CAESAR \$12⁵⁰

Romaine, Grilled Chicken, Parmesan, Croutons, tossed in Classic Caesar Dressing



SLIDERS

GF = Gluten Free V = Vegetarian

CHOOSE 3 SLIDERS \$15

Sliders come with choice of:

French Fries • Sweet Potato Fries • Fresh Fruit Cup • Soup Cup

Side Salad add \$1 • Crispy Mac & Cheese add \$2

SMOKED PORK

Slow Smoked Seasoned Pork Butt, Rich BBQ Sauce

CHICKEN PESTO PARMESAN

Grilled Pesto Marinated Chicken Breast, Marinara, Parmesan Cheese

BACON CHEESE BURGER*

House Blend Mini Patties, Cheddar Cheese, Smoked Bacon

GRILLED PORTABELLA BAHN MI

French Roll, Grilled and Sliced Asian Marinated Portabella Cap, Pickled Vegetables, Sriracha Sauce V

VEGETARIAN NAAN

Cucumber Yogurt Sauce, Pickled Vegetables, Fresh Mint Leaves V



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SANDWICHES & WRAPS

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Sandwiches and Wraps come with choice of:

French Fries • Sweet Potato Fries • Fresh Fruit Cup • Soup Cup

Side Salad add \$1 • Crispy Mac & Cheese add \$2

GOLF CLUB \$13⁵⁰

Turkey, Bacon, Lettuce, Swiss Cheese, Cheddar Cheese, Roasted Garlic Mayo, Charred Tomato Jam on Toasted Sourdough
Available as a Wrap

RUEBEN \$13⁵⁰

Thinly Sliced House Cured Corned Beef with Sauerkraut, Dressing, Swiss Cheese on Toasted Whole Grain Rye

BRAISED SHORT RIB MELT \$16

Braised Short Rib, Grilled Portabella, Grilled Onions, Smoked Gouda, Sriracha Sauce on Naan

FRENCH DIP \$14

Shaved Beef, Swiss Cheese, Creamy Horseradish, Au Jus inside a French Roll

TURKEY AVOCADO WRAP \$13

Sliced Turkey, Avocado, Bacon, Lettuce, Cheddar, Charred Tomato Jam, Ranch

THAI GINGER SHRIMP TACOS (3) \$13

Crunchy Shrimp tossed in Thai Ginger Sauce, Toasted Sesame Slaw, Asian Avocado Salsa, Corn Tortilla



BURGERS



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All Burgers come with choice of

French Fries • Sweet Potato Fries • Side Salad

Fresh Fruit Cup • Soup Cup • Tater Tots

Great Shots Burger Blend: 8 oz Brisket & Angus Chuck

All Burgers come with Lettuce, Tomato, Onion and Pickle

GF Buns are available

GREAT SHOTS CLASSIC BURGER* \$10

“BR-INNER” BURGER* \$14

Bacon, Over-Easy Egg, Cheddar Cheese, served on an “Everything Bun”

SD BISON BURGER* \$16

Roasted Garlic & Rosemary Grilled Buffalo Patty, Caramelized Shallots & Boursin Cheese

SOCAL BURGER* \$15

Guacamole, Bacon, Jalapeño, Sriracha Honey, Charred Tomato Jam

CADDIE SHACK MAC ATTACK* \$16

Topped with Crispy Mac & Cheese, Smoked Gouda, Bacon, Sourdough Bun

Additional Toppings:

Guacamole add \$2 • Caramelized Onions add \$1 • Jalapeño add \$1

Fried Egg add \$1 • Sriracha Honey add \$1

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NOODLES & PASTA

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CHICKEN PAD THAI \$17

Chicken, Rice Noodles, Red Peppers, Snap Peas, Bean Sprouts, Green Onion, Garlic and Ginger Pad Thai Sauce

Substitute Shrimp add \$2

CHICKEN ALFREDO \$15

Classic Alfredo with Chicken, Linguini, Creamy Alfredo, Broccoli

Substitute Shrimp add \$2

BRAISED BEEF TORTELLINI \$20

Braised Beef, Garlic, Portabella, Caramelized Onion, Marsala Cream Sauce



PIZZA



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12" Pizzas (8 Slices)

Great Shots Marinara made with Plum Tomatoes

Gluten Free Crust available for an additional \$4

MARGHERITA \$14

Mozzarella, Tomatoes, Basil

CLASSIC PEPPERONI \$14

Mozzarella, Old World Style Pepperoni

BRAISED BEEF \$16

Boursin, Caramelized Onions, Charred Tomato Jam

CHEESE \$12

Mozzarella and Herbed Chevre Cheeses

BUFFALO CHICKEN \$14

Mozzarella, Great Shots Buffalo Sauce, Roasted Chicken,
Blue Cheese Crumbles

VEGI \$13

GF Crust, Blistered Tomato, Grilled Portabella, Caramelized Onions, Mozzarella, Micro
Greens, EVO Drizzle

Additional Toppings:

Bacon \$2 • Pepperoni \$1 • Braised Beef \$5 • Caramelized Onions \$1

Tomato Jam \$1 • Pesto \$1 • Prosciutto \$4 • Grilled Portabella \$2

Jalapeño \$1 • Extra Cheese \$2

BREAKFAST

GF = Gluten Free V = Vegetarian

Everyday 9 am - 11 am

Friday & Saturday 9 pm - close

All Breakfast items served with Charred Potatoes

BREAKFAST BURRITO \$7

Scrambled Egg, Bacon, Peppers, Onions, Queso and a Side of Salsa

MUFFIN MELT \$6

Over-Hard Egg, Sausage, Cheese
Available in GF

FARMER'S BENEDICT* \$10

Biscuits, Chicken Fried Steak, Country Gravy, Over-Easy Eggs

CINNAMON FRENCH TOAST \$6

Classic French Toast dusted with Cinnamon & Sugar,
served with Butter & Maple Syrup

BANANA BREAD FRENCH TOAST \$8

Take our Classic French Toast and mix it up



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KIDS MENU

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Includes choice of:

French Fries • Tater Tots • Fresh Fruit Cup

HAMBURGER SLIDERS* \$6

2 Sliders

Add Cheese at no charge

CHICKEN TENDERS \$6

GRILLED CHICKEN & RICE BOWL \$6

CHEESE PIZZA \$6

MAC & CHEESE \$6

MINI CORNDOGS \$6



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DESSERT

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COOKIE BROWNIE SKILLET \$6

Chocolate Brownie wrapped in a Chocolate Chip Cookie,
served warm with Vanilla Bean Ice Cream

MAPLE BOURBON BREAD PUDDING \$7

Crème Anglaise, Cinnamon Caramel

SANDTRAP \$12

Wonton Chips tossed in Cinnamon & Sugar, Sides of Chocolate, Caramel, Cream
Cheese Frosting & Dahlberg Farms Honey

FRIED CHEESECAKE & ICE CREAM \$9

Cheesecake Pieces folded in Soft Tortilla & fried,
Served with Vanilla Bean Ice Cream & Warm Cinnamon Caramel Drizzle





**DRINKS
AND
LIBATIONS**



GREATSHOTS

DRAFT BEER

DOMESTIC

Pint \$4⁵⁰ Pitcher \$16

BUD LIGHT

MICHELOB ULTRA

COORS LIGHT

MILLER LITE

IMPORT / CRAFT

Pint \$5⁵⁰ Pitcher \$20

ANGRY ORCHARD

BLUE MOON

CORONA

FERNSON LION'S PAW

SAM ADAMS SEASONAL

SUPER CRAFT

Pint \$7 Pitcher \$26

PIN HIGH

REMEDY QUEEN BEE

SURLY FURIOUS IPA



CAN BEER

Variety Bucket of 6 \$25

BUD LIGHT \$5
16 OZ

BUDWEISER \$5
16 OZ

COORS LIGHT \$5
16 OZ

DOS EQUIS \$4⁵⁰
12 OZ

HEINEKEN 0.0 \$5
12 OZ

KONA BIG WAVE \$5⁵⁰
16 OZ

MILLER LITE \$5
16 OZ

MODELO \$5⁵⁰
16 OZ

MICHELOB ULTRA \$5
16 OZ

MICHELOB GOLDEN LIGHT \$5
16 OZ

NATURAL LIGHT NATURDAYS \$5
16 OZ

PBR \$4
16 OZ

Variety Bucket of 6 \$30

ARNOLD PALMER SPIKED \$6
12 OZ

BLUE MOON \$6
16 OZ

BOULEVARD WHEAT \$6
16 OZ

FERNSON PLAINS \$6⁵⁰
16 OZ

LEINENKUGEL'S (ROTATOR) \$6
16 OZ

LUPULIN HOOEY IPA \$9
16 OZ

NEW BELGIUM (ROTATOR) \$6
12 OZ

SHINER BOCK \$5
12 OZ

SIERRA NEVADA \$5⁵⁰
12 OZ

STELLA ARTOIS \$6
16 OZ

SURLY EXTRA CITRA \$6
16 OZ

TRULY PINEAPPLE \$6
16 OZ

WHITECLAW BLACK CHERRY \$6
16 OZ

**Not available in bucket*

HOUSE SPIRITS & BACK BAR

HOUSE SPIRITS

VODKA

New Amsterdam

GIN

New Amsterdam

TEQUILA

Jose Cuervo Especial Blue Agave Silver

WHISKEY

Canadian Club Premium Extra Aged

BOURBON

Jim Beam

SCOTCH

Cutty Sark Blended

RUM

Cruzan Aged Light

BACK BAR SPIRITS

VODKA

New Amsterdam Pink Whitney

New Amsterdam Vanilla

New Amsterdam Raspberry

Titos

GIN

Bombay

Botanist

Tanqueray

TEQUILA

Jose Cuervo Tradicional Reposada

WHISKEY

Buffalo Trace

Fireball

Jack Daniels

Jameson Irish

Stillhouse Cherry

BOURBON

Bulleit

Makers Mark

Wild Turkey

Woodford Reserve

SCOTCH

Dewars White Label

Johnny Walker Red

Macallan 12 Year

RUM

Bacardi Superior

Bacardi Limon

Captain Morgan Spiced

Malibu

Mount Gay Black Barrel

Pyrat XO

PREMIUM BAR

VODKA

Grey Goose
Grey Goose L'Orange
Ketel One
Ketel One Citron
Ketel One Grapefruit Rose

GIN

Bombay Sapphire
Hendrix

TEQUILA

Casamigos Anejo
Casamigos Reposado
Casamigos Blanco
Patrón Silver

WHISKEY

Basil Hayden
Crown Royal
Crown Royal Apple
Proper #12 Irish

BOURBON

Bookers
Knob Creek
Templeton Rye

SCOTCH

Chivas
Glenlivet 12 year
Johnny Walker Black
Johnny Walker Blue
Laphroag 10 year Islay
Macallan 18 year
Monkey Shoulder

CORDIALS

Amaretto Di Serrano
Bailey's Irish Cream
Campari
Chambord
Cointreau
Drambuie
Frangelico
Goldschläger
Grand Marnier
Hennessy VSOP
Jägermeister
Kahlua
Midori Melon
RumChata
Rumple Minze
Sambuca
Southern Comfort



WINE

PROSECCO

AVISSI \$7⁵⁰ / \$28
Veneto, Italy

CHAMPAGNE

KORBEL \$11 / \$42
Brut, California

VUEVE CLIQUOT \$95
Brut, Champagne, France

ROSÉ

CHARLES & CHARLES \$8 / \$34
Columbia Valley, Washington

PINOT GRIGIO

TRINITY OAKS \$6⁵⁰ / \$24
California

BENVOLIO \$7⁵⁰ / \$28
Friuli DOC, Italy

SAUVIGNON BLANC

POMELO \$8 / \$34
California

**KENDAL JACKSON
VINTNER'S RESERVE** \$12⁵⁰ / \$48
California

CHARDONNAY

TRINITY OAKS \$6⁵⁰ / \$24
California

SEAGLASS "UNOAKED" \$10 / \$38
Santa Barbara County, CA

CLOUDFALL \$11 / \$42
Monterey County, CA

**KENDAL JACKSON
VINTNER'S RESERVE** \$12 / \$48
California

PINOT NOIR

TRINITY OAKS \$6⁵⁰ / \$24
California

MURPHY-GOODE \$10⁵⁰ / \$40
California

RED BLEND

MURPHY-GOODE \$10⁵⁰ / \$40
California

ZINFANDEL

TERRA D' ORO \$11⁷⁵ / \$48
Amador County, CA

MALBEC

DONNA PAULA \$8 / \$34
Los Cardos, Mendoza, Argentina

MERLOT

TRINITY OAKS \$6⁵⁰ / \$24
California

MURPHY-GOODE \$10⁵⁰ / \$40
California

CABERNET SAUVIGNON

TRINITY OAKS \$6⁵⁰ / \$24
California

J. LOHR SEVEN OAKS \$11²⁵ / \$42
Paso Robles, CA

JOEL GOTT \$14 / \$54
California

ARROWOOD \$58
Sonoma Estates

SPECIALTY COCKTAILS

GIMME VODKA OR GIMME GIN \$8

Your choice of Tito's Vodka or Tanqueray Gin with Sliced Cucumbers, Lime Juice and topped with Soda

MULLIGAN MULES

Gosling's Ginger Beer, Lime Juice served in a Copper Mule Mug with your choice of:

Tito's Vodka \$8⁵⁰

Jameson Irish Whiskey \$11

Casamigos Blanco Tequila \$13⁵⁰

Captain Morgan's Spiced Rum \$8

OLD SMOKEY \$10

Knob Creek Old Fashioned, with Maple Syrup served in a Cedar Smoked Glass for the perfect infusion

CHAMPION MATCH MARGARITA \$13

Classic Top Shelf 'Rita with Casamigos Blanco Tequila served with a salted rim

19TH HOLE \$11

Bulleit Bourbon and Campari served on the Rocks, topped with Soda

GREENIE \$11

Crown Royal Apple with Hot Apple Cider, Honey and Cinnamon Stick, perfect for staying "warm"

This Beverage is served hot

EARLY BIRDIE \$11

Jameson Irish Whiskey, Bailey's Irish Cream, Frangelico, Coffee and Nutmeg

This Beverage is served hot



NON-ALCOHOLIC

REDBULL \$4⁵⁰

Original • Tropical • Tangerine • Coconut • Sugar Free

POWERADE \$4

Red • Blue • Yellow • Orange

DASANI \$3

All Fountain Soda, Tea and Coffee Products are \$2⁷⁵ each

COKE

DIET COKE

SPRITE

MR. PIBB

FANTA (Orange)

MELLO YELLO

MINUTE MAID LEMONADE

COFFEE

ICED TEA

