



Sangomore's at Forest Dunes

STARTERS

Seared Camembert

Camembert cheese wheel glazed with honey and pecans; toast points and fresh fruits.

17

Hummus & Naan

Roasted red pepper hummus served with sliced vegetables and naan bread.

12

Spinach Artichoke Dip

A creamy blend of artichoke hearts, baby spinach, and Italian cheeses; served with naan bread.

12

Oysters Rockefeller

Oysters on a half shell, topped with spinach Florentine, bacon and seasonings.

3.50 each

Wings

Bone-in or boneless wings served with your choice of Buffalo, Parmesan garlic, or barbecue.

13

Calamari

Lightly breaded, flash fried and served with house made marinara.

14

 — *Gluten Free Selection*

** Cooked to Order — Notice: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

SOUPS

Forest Dunes Chili

Lightly smoked tenderloin, chilies, onions, peppers and red beans with our blend of chili spices.

9

French Onion

Caramelized Vidalia onions deglazed and simmered in beef stock; topped with toast points, provolone and Parmesan cheeses.

7

Soup du Jour

Ask your server about today's special offering.

8

SALADS

Classic Caesar

Fresh chopped romaine mixed with Parmesan cheese, croutons and creamy garlic dressing.

11 / with chicken 15
with shrimp 18 / with salmon 20

Pecan Chicken

Pecan encrusted chicken breast, dried cranberries, mandarin oranges and strawberries with a drizzle of raspberry vinaigrette.

16

Steak Salad

Fresh mixed greens topped with tomatoes, mushrooms, sliced peppers, blue cheese, hard-boiled egg and our hand sliced seasoned steak.

16

Caprese

Tomatoes, fresh mozzarella and mixed greens tossed with our house made balsamic vinaigrette.

9 / with chicken 13







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ENTRÉES

All entrées are accompanied with dinner bread and your choice of soup or side salad, vegetable and starch.
French onion soup (3) or Caesar salad (3) may be substituted for an additional cost.

- Vegetables**  no seasoning
- seasonal selection
 - asparagus
 - mixed fruit

- Starches**
- garlic mashed potatoes
 - roasted redskin potatoes
 - smoked mac & cheese
 - onion rings
 - sweet potato fries
 - french fries

- Surf add-ons**  no seasoning
- scallops - 12
 - grilled shrimp skewer - 10



Beef Filet — 8 oz*

Fresh cut, seasoned and grilled to order; drizzled with our house made au jus.
42

Prime Ribeye — 12 oz.*

Fresh center cut; cold smoked; char grilled to order.
40

Honey Bourbon Salmon

Roasted salmon filet glazed with a honey bourbon sauce; topped with sliced lemon, lime and orange.
28

Blackened Walleye

Our famous walleye broiled or sauteed with lemon basil butter.
30

Chicken Florentine

Grilled chicken breast topped with house made Florentine sauce and Parmesan cheese;
served with rice. *(Does not include starch side)*
18

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Smoked Baby Back Ribs

Smoked pork ribs, dry rubbed with our barbecue sauce.

Half 19 / Full 29

Fish and Chips

Lightly battered cod deep fried and served with french fries and tartar sauce.

17

Blue Crab Mac & Cheese

Smoked cheddar cheese sauce and cavatappi noodles. *(Does not include starch side)*

25 / without crab 17

Fruiti Di Mare

Shrimp and scallops sauteed and tossed in a vodka cream sauce; served over linguine noodles and topped with fresh mozzarella. *(Does not include starch side)*

24

The Dunes Burger *

In-house, seasoned 8 oz. blend of tenderloin, ribeye and brisket trimmings; served on a butter grilled bun with lettuce, tomatoes and sweet onions.

16

DESSERTS

Add a scoop of vanilla ice cream to any dessert (2)

Strawberry Shortcake

Strawberry cake layered and topped with a thick layer of whipped topping.

8

Cheesecake

Our house cheesecake with a drizzle of fruit glaze.

7

Tuxedo Truffle Cake

Moist marbled cake separated by layers of dark and white chocolate mousse.

8

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LIQUOR

Vodka

Belvedere
Ciroc Peach
Grey Goose
Ketel One
New Amsterdam*
Stoli
Tito's Handmade

Gin

Beefeater
Bombay
Bombay Sapphire
Hendrick's
New Amsterdam*
Tanqueray
Tanqueray Rangpur

Tequila

Giro Gold *
Jose Cuervo Silver
Jose Cuervo Tradicional
Patron Silver

Crown Royal
Crown Royal Apple
Crown Royal Black
Crown Royal Reserve
Cutty Sark
Dalmore 12 yr
Dewar's 12 yr
Dewar's White Label

Johnnie Walker Black
Maker's Mark
Old Grand Dad*
Seagram's 7
Woodford Reserve

* well pour

Whiskeys & Scotches

Bowmore 12 yr
Bowmore 18 yr
Bulleit
Bulleit Rye
Canadian Club
Canadian Club 12 yr
Chivas
Christen Brothers
Clan MacGregor *

Fireball
Glenlivet 12 yr
J & B
Jack Daniels No. 7
Jagermeister
Jameson
Jim Beam
Jim Beam Red Stag
Johnnie Walker Red

Rum

Bacardi*
Bacardi Limon
Captain Morgan Spiced
Malibu Coconut
Myer's Dark
Mt. Gay
Rum Chata

Cordials

Amaretto
Baileys
Cointreau
Chombord
Drambuie
Kahlua
Sambuca
Southern Comfort

WINE

Cabernet Sauvignon

Glass Bottle

Caymus (Napa Valley, California) 159
Silver Oak (Alexander Valley, California) 149
Cakebread (Napa Valley, California) 139
Duckhorn (Napa Valley, California) 135
Jordan (Alexander Valley, California) 125
Stags' Leap (Napa Valley, California) 105
Alexander Valley Vineyards (Alexander Valley, California) ... 65
Coppola Directors Cut (Sonoma County, California) 10 35
Sterling Vinters (Coastal) 8 35
Canyon Road* 7 25

Red Blend

Stags' Leap Investor (Napa Valley, California) 95
Celani Family Robusto (Napa Valley, California) 60
Decoy by Duckhorn (Sonoma, California) 50
True Grit Petite Sirah (Mendocino County, California) 45
Monte Antico (Italy) 13 45

Merlots

Cakebread (Napa Valley, California) 100
Duckhorn (Napa Valley, California) 85
Alexander Valley Vineyards (Alexander Valley, California) .. 45
Coppola Director's Cut (Alexander Valley, California) 10 35
Canyon Road* 7 25

Pinot Noir

Glass Bottle

J Vineyards (Russian River Valley, California) 75
Napa Cellars (Napa Valley, California) 50
Decoy by Duckhorn (Sonoma County, California) 50
MacMurray (Russian River Valley, California) 8 40
Canyon Road* 7 25

Pinot Grigio

Santa Margarita (Italy) 10 35
Chloe (Italy) 8 28
Canyon Road* 7 25

Chardonnay

Edna Valley Vineyards (Edna Valley, California) 9 40
Darkhorse (Coastal) 8 35
Canyon Road* 7 25

Sauvignon Blanc

Whitehaven (Marlborough, New Zealand) 9 40
Starborough (Marlborough, New Zealand) 9 40
Canyon Road* 7 25

Riesling

Sofia by Francis Coppola (Monterey County, California) .. 10 45
Bower's Harbor Late Harvest (Michigan) 9 40

* house selection

