Baggers PUB

terradynecountryclub.com 316-425-5181

APPETIZERS

BONE-IN WINGS
Bone-In Drums & Flats Tossed in BBQ, Buffalo, or Sweet Chili Thai Sauce. Served with Carrots, Celery, and Choice of Ranch or Bleu Cheese. Half Pound | 11 Full Pound | 17

CHEESE CURDS
Ranch seasoned Fried Cheese Curds with Marinara Dipping Sauce. 10

QUESO BLANCO
Served with Bavarian Pretzel Bites | 12 or Tortilla Chips 8 | Add Salsa 3

TERRADYNE NACHOS
Seasoned Ground Beef or Chicken, Queso Blanco, Shredded Cheese, Shredded Lettuce, Pico de Gallo, Grilled Jalapeños, Salsa and Sour Cream Served on a Bed of House-Made Tortilla Chips. 14

SOUTHWEST EGGROLLS
Crispy Fried Tortillas filled with Shredded Chicken, Black Beans, Corn, Jalapeños, Red Peppers & Shredded Cheese. Served with Chipotle Ranch. 12

CRISPY COCONUT SHRIMP
Served with a Sweet Thai Chili Sauce. 11

AHI TUNA*
Seared Ahi Tuna served with Red Pepper Aioli, Soy Ginger Sauce, Wasabi, and Pickled Ginger. 15

FRIED PICKLES
Fried Pickles with Buttermilk Ranch Dressing. 9

ON THE GREEN

AHI TUNA SALAD*
Seared Ahi Tuna Filet, Cucumber and Red Onion. Topped with Crispy Wontons. Served on a Bed of Crispy Greens in a Ginger Vinaigrette. 16

CAESAR SALAD
Chopped Romaine with Parmesan Cheese and Croutons. Tossed in a Creamy Caesar Dressing. Small | 6 Large | 10

HOUSE SALAD
Chopped Romaine, Cucumber, Grape Tomato, Red Onion, Shredded Cheese, Egg, and Croutons. Small | 6 Large | 10

WATERMELON SALAD
Sweet Watermelon, Red Onions, English Cucumbers & Feta Cheese on a bed of mixed Baby Spinach & fresh Mint. Served with a side of Lemon Mint Vinaigrette dressing. Small | 8 Large | 14

ADD-ONS

Crispy Chicken | $6 Grilled Salmon* | $13

Grilled Chicken | $6 Grilled Shrimp | $10

Beef Tips* | $11

HANDHELDS SERVED WITH CHOICE OF SIDE | GLUTEN FREE BUNS AVAILABLE

BUFFALO or CAESAR WRAP
Choice of Grilled or Crispy Chicken. 16
Buffalo- Romaine, Red Onion, Pickles, and Ranch.
Caesar- Romaine, Shaved Parmesan and Caesar Dressing.

ITALIAN HOAGIE
Salami, Pepperoni, Capicola, Ham, and Provolone on a Ciabatta Hoagie with Arugula, Tomatoes, Red Onion, Spicy Cherry Peppers and Garlic Aioli. 16

CLUB SANDWICH
Turkey, Ham, Bacon, Lettuce, Tomato, Mayo and Cheddar Cheese on Wheatberry Bread. 16

CHICKEN SALAD CROISSANT
Chicken Salad with Dried Cranberries and Lettuce. 15

BACON BIRDIE
Turkey, Bacon, Swiss and Honey Mustard on Toasted White Bread. 14

REUBEN
Slow Cooked Corn Beef, and Swiss Cheese Piled High with Sauerkraut, & Russian Dressing on Rye Bread. 15

FRENCH DIP
Shaved Ribeye and Provolone on a Ciabatta Hoagie. Served with a Side of Jus and Horseradish Cream. 15

NASHVILLE HOT CHICKEN
Crispy Chicken Breast tossed in a Nashville Hot Sauce with Pickle Chips on a Brioche Bun. 16

THE DYNE BURGER
Choice of ½ Pound Burger, Grilled or Crispy Chicken. Served with Lettuce, Onion, Pickle and Tomato. Choice of Swiss, American, Cheddar or Pepper Jack Cheese. 16 Add Bacon 2

SMASH BURGER
2 Smashed Beef Patties with Grilled Onions, Pickles, American Cheese and Mayo. 16

SIDES

House Chips	Green Beans
Seasoned Fries	Broccoli
Sweet Potato Waffle Fries	Crispy Brussel Sprouts
Shoestring Fries	Mashed Potatoes
Roasted Potatoes	Mexican or White Rice

ENTREES

TERIYAKI CHICKEN
Six Ounce Grilled Chicken Breast with a Teriyaki Glaze. Served with Steamed Broccoli and Rice. 18

POBLANO BOWL*
Your Choice of Cajun Chicken, Shrimp or Beef Tips on a Bed of Mexican Rice, Caramelized Onions and Shredded Cheese. Topped with Poblano Sauce and Pico De Gallo. 19

GUMBO
Chicken and Andouille Sausage Gumbo over Rice with Cornbread. 18

CHICKEN TENDERS
Buttermilk Battered Chicken Tenders Served with Choice of Side and Dipping Sauce. 15

FISH & CHIPS
Beer-Battered Cod Filets Served with Seasoned Fries, Tartar Sauce and Malt Vinegar. 18

BUFFALO MACARONI & CHEESE
Cavatappi Pasta tossed in a Creamy Cheese Sauce with Crispy Buffalo Chicken and Green Onion, topped with Shredded Cheese. 17

LUNCH SPECIAL 11-3 PM
$11 8" ONE TOPPING PIZZA & HOUSE OR CAESAR SALAD

PENNE PASTA
Penne Pasta with a choice of Marinara or Alfredo Sauce and a Choice of Beef, Chicken or Shrimp. Served with a Garlic Knot 18

SHRIMP PRIMAVERA
Angel Hair Pasta with Grilled Shrimp, Squash, Zucchini, Carrots tossed in Herb Butter. 18

BLACKENED SALMON
Blackened Salmon served with Roasted Potatoes and Broccoli with a side of Dill Cream Sauce. 22

CHICKEN FRIED STEAK
Breaded Steak Cutlets topped with Country Gravy served with Mashed Potatoes and Green Beans. 19

PORK RIBEYE
8 ounce Pork Ribeye with Mashed Potatoes and Broccoli topped with Shitake Mushrooms and Herb Butter. 24

FILET*
Eight Ounce Filet, Served with Mashed Potatoes and Broccoli. 38

PIZZA

	8 INCH	12 INCH
CHEESE	$10	$14
1 TOPPING	$12	$16
2 TOPPING	$14	$18

TOPPINGS
PEPPERONI, SAUSAGE, BACON, MUSHROOMS, ONIONS, PEPPERS

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

CAN BEERS

BUDWEISER | 4
BUD LIGHT | 4
BUD LIGHT CHELADA | 4
BLUE MOON | 5
BUSCH LIGHT | 4
BUSH N/A | 4
COORS LIGHT | 4
SPACE CAMPER N/A | 4.5
MILLER LITE | 4
MICHELOB ULTRA | 4.5
STELLA ARTOIS | 5
TANK 7 | 6
VOODOO RANGER IPA | 6
VOODOO RANGER JUICY HAZE IPA | 6
WARBEARD | 5.5
YUENGLING LAGER | 5
YUENGLING FLIGHT | 5

COCKTAILS (*doubles and premium liquor additional charge)

THE CLUB SPECIAL | Vodka, Sprite, lemonade, soda 8*

TRANSFUSION | Vodka OR Tequila, grape juice, ginger ale 8*

THE JOHN DALY | Vodka, lemonade, iced tea 8*

LINKS LEMONADE | Vodka, Sprite, lemonade, cranberry 10*

THE SCORPION | Crown Royal, Amaretto, French vanilla, whipped cream 9*

WATER HAZARD | Vodka, Blue Gatorade, lemonade, splash of Sprite. 10*

OLD FASHIONED | Makers Mark, orange bitters, Amarena cherry, orange. 12*

SELTZERS

WHITE CLAW | 5
HIGH NOON | 5.45
QUIRK | 5
ARIZONA HARD TEA | 5.45
MONACO | 6.5

WINE

SPARKLING

WYCLIFF Brut | California 7/26

CHARDONNAY

OAK GROVE | California 7/26

MORE WHITES

OAK GROVE Sauvignon Blanc | California 7/26
OAK GROVE Pinot Grigio | California 7/26
CHATEAU STE. MICHELLE Riesling | California 8/30
CANDONI Moscato | Italy 9/34

PINOT NOIR

OAK GROVE | California 7/26

MERLOT

OAK GROVE | California 7/26

CABERNET SAUVIGNON

OAK GROVE | California 7/26

MORE REDS

OAK GROVE Red Blend | California 7/26

HAPPY HOUR

TUESDAY - FRIDAY 3PM-6PM

$4 HOUSE WINE BY THE GLASS | $4 WELL DRINKS | $3 MILLER LITE