

LAMB'S

Meal Starters

Served daily from 11am until close

Sampler Platter 15

Hand-battered onion rings, fried mushrooms, fried dill pickle fries and mozzarella sticks served with sides of ranch, Marinara and Jimmy Jam sauces

Smoked Wings 12

Six deliciously Smoked Wings with your choice of the following sauces - Buffalo, Mississippi Bourbon BBQ or Fire-Roasted Mango Habanero

Giant Pretzel with Meat & Cheese 15

An extra-large toasted pretzel served with an array of cheeses and cured meats, served with fig spread, our house Queso and a trio of mustards

Brisket Nachos 12

A platter of warm, white corn tortilla chips piled high with Smoked Brisket and topped with Colby Jack cheese, lettuce, vine-ripened tomatoes, jalapenos and red onions. *Substitute the Brisket with BBQ Smoked Pork or BBQ Smoked Chicken at no additional charge.*

Pit Master's Chips 12

A basket of our house-made chips with your choice of Pulled Pork, Smoked Chicken or Brisket topped with BBQ sauce and Colby jack cheese

Smoked Chicken Lip Dip 12

Smoked Buffalo Chicken Lip Dip served with fresh tortilla chips, celery and carrots

Chips & Salsa 6

Freshly-made warm tortilla chips served with your choice of Mild Smoked Vine-ripened tomato or Medium Ranchera salsa

Smoked poblano Queso sauce add 4 Guacamole...4

Soups + Mac & Cheese

10 Pepper Smoked Brisket Chili Soup 7

This medium-spiced, Texas-style chili is created with smoked Roma tomatoes, smoked brisket and pork then combined with garlic, onions and a balance of ten different peppers. To top it off, we add tortilla strips, sour cream, Pico de Gallo, and guacamole

Loaded Baked Potato Soup 6

Creamy, cubed russet potatoes combined with bacon, chicken stock, butter, celery, and onion. Topped with more bacon, shredded Colby Jack, sour cream and chives

Mac-N-Cheese Bowl 8

A piping hot bowl of our signature Smoked Poblano Mac-N-Cheese topped with Pico de Gallo, cilantro and fresh guacamole. Spice it up further by adding Brisket, Smoked Pork or Smoked Chicken 3

Ask About Our Mac-N-Cheese Weekly Special

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

Green Choices

Served daily from 11am until close

Dressing choices include Ranch, Bleu Cheese, Raspberry Vinaigrette, Thousand Island, Caesar, Chipotle Ranch, French or Sesame Ginger

Spring Greens 6 | Large Salad 8

Fresh, crisp baby greens, vine-ripened tomato, cucumber, carrots

Add Chicken 3 | Add grilled Shrimp 5

Southwestern Cobb Salad 13

A bed of Iceberg/Romaine greens is the base for our perfectly-seasoned Blackened Chicken breast, tortilla strips, chopped bacon, diced vine-ripened tomatoes, hard boiled eggs, blue cheese crumbles and avocados.

Served with Chipotle Ranch dressing

Chef Salad 12

Sliced ham and turkey, bacon, vine-ripened tomatoes, cucumbers, carrot crunchies, shredded Colby Jack cheese and hard-boiled eggs served on a bed of Iceberg/Romaine mixed greens

Tasty Tacos

Green Chili Chicken 4

Grilled flour tortilla stuffed with Smoked Chicken and topped with Smoked Poblano queso, mild green chili sauce, shredded Iceberg lettuce and homemade Pico de Gallo

Baja Crispy Shrimp 4.50

Grilled flour tortilla stuffed with fried shrimp topped with Colby Jack cheese, cilantro lime crema, guacamole and Pico de Gallo

Brisket Taco 4.50

Grilled flour tortilla stuffed with slow-smoked Brisket topped with Colby Jack cheese, grilled red onion, our signature Mississippi Bourbon BBQ sauce and Pico de Gallo

Sandwiches

Any of our sandwiches can be served as a wrap. Just ask.

Sandwiches served with house made chips. Fruit or Kale Slaw available for \$2.00 extra

Hand-Breaded Tenderloin 10

Your choice of a *Crispy Panko* or *Cracker Crust* tenderloin prepared to perfection. Served on a Brioche bun topped with lettuce, vine-ripened tomato, onion and pickle.

Add an extra bun 1

Help us select "The People's Choice Tenderloin Sandwich" from the two options currently featured on our menu. Come and enjoy both options then cast your vote for the favorite.

The winner will be announced on January 31, 2019.

The Lambo Double Burger 10

Our ever-popular Lambo burger starts with a grilled bun that is topped with two 4-ounce Angus Chuck Beef patties, Cheddar cheese, Applewood smoked bacon, lettuce, tomato, onion, pickle and house-made burger sauce

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Caprese Bacon Chicken 11

Grilled Chicken breast, Applewood smoked bacon, fresh Mozzarella cheese, vine-ripened tomatoes, fresh basil topped with a sweet Balsamic reduction sauce served on an Artisan roll

Three Cheese Brisket 11

Grilled Sourdough piled high with Smoked Brisket, Mississippi Bourbon BBQ sauce, Cheddar, Swiss & American cheeses

Chicken Avocado BLT 11

Grilled Chicken breast, Applewood smoked bacon, avocado, crisp Romaine lettuce and a vine-ripened tomato served on a freshly-grilled bun

The Clubhouse 10

Grilled Sourdough bread is piled high with ham, turkey, Applewood smoked bacon, fresh Romaine lettuce, vine-ripened tomato, Swiss and Cheddar cheese

Tuna Salad 7

White Albacore tuna blended with dill pickle, celery and fresh-squeezed lemon served on Berry Wheat bread. If you prefer to skip the bread and have the Tuna Salad served in a cup, just ask

Soup or Salad & Half-Sandwich 8

Choose your favorite soup or a Spring Green salad to accompany a half-sandwich with ham or turkey

Par Dog 6

A quarter-pound Nathan's all-beef Vienna dog served on a poppy seed bun

Hot Dog – Chicago-Style 8

A quarter-pound Nathan's all-beef Vienna dog topped with a dill pickle spear, sports peppers, green relish, vine-ripened tomatoes and diced onion, served on a poppy seed bun, of course

Ham & Cheddar 7

Sourdough bread topped with five ounces of thinly-shaved ham then topped it with Cheddar cheese

Turkey & Swiss 7

Berry Wheat bread with five ounces of thinly-shaved turkey breast topped with Swiss cheese

Beverages

Fountain Sodas 2.50

Coke, Diet Coke, Cherry Coke, Sprite, Mr. Pibb, Fuze Tea, Mellow Yellow or Minute Maid Lemonade

Juice 3

Orange Juice, Apple, Cranberry or Grapefruit Juice

Coffee, Regular or Decaf 2

Brewed Iced Tea 2.50

Milk 2.50

Hot Chocolate 3

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Pizza

Served daily from 11am until close

Our pizzas are tasty because our dough is fresh and hand-tossed, our sauce is made with vine-ripened California tomatoes, we use fresh Italian herbs and we finish every pie with our signature Four-Cheese Blend before baking it to perfection.

All pizzas are thin-crust, hand-tossed. Available in 14" or 8" personal servings

CREATE YOUR OWN SIGNATURE PIZZA 14" - 17 | 8" - 10

Choose any three ingredients to personalize your pizza: Homemade Italian Sausage, Angus Beef hamburger, Pepperoni, Ham, Bacon, Grilled Chicken, Mushrooms, Vine-ripened tomatoes, Green Peppers, Red Peppers, Onions, Green Onions, Red Onions, Artichokes, Pineapple, Black Olives, Spinach, Bleu Cheese

HOLY SMOKES 14" - 19 | 8" - 12

Smoked Brisket, Applewood smoked bacon, Mississippi BBQ sauce, four-cheese blend plus Bleu cheese

MUTZ & MORE CHEESE 14" - 15 | 8" - 9

Vine-ripened California tomato sauce and our signature cheese blend of Mozzarella, Provolone, Parmesan and Romano

THE ALBATROSS 14" - 18 | 8" - 11

Pepperoni, sausage, hamburger, onion, green peppers, mushrooms and our four-cheese pizza blend

THE LOADED VEGETARIAN 14" - 19 | 8" - 12

Mushrooms, vine-ripened tomatoes, green and red peppers, onions, green and red onions, artichokes, black olives and spinach

MARGHERITA 14" - 16 | 8" - 11

Fresh, vine-ripened tomatoes, garlic, fresh basil, olive oil and our signature four-cheese blend

CHICKEN STICK BUFFALO 14" - 19 | 8" - 12

Chicken tenders in Buffalo sauce with celery, green onions, Bleu cheese dressing and our signature blend of four-cheeses

THE GIMME GIMME, GIMME 14" - 19 | 8" - 12

Homemade Italian sausage, bacon, pepperoni, ham and our signature four cheeses

TACO PIZZA 14" - 19 | 8" - 12

Seasoned Hamburger or Grilled Chicken, refried bean sauce, vine-ripened tomatoes, red onions, shredded Iceberg lettuce, Colby Jack cheese, black olives and tortilla chips

PIZZA FOR DESSERT 14" - 19 | 8" - 12

Sweet homemade Cherry or Apple cobbler filling, topped with molasses streusel, custard, and icing

BREAD STICKS Five sticks 7 | Ten sticks 12

Homemade bread sticks glazed in garlic butter and topped with parmesan cheese, served with Marinara dipping sauce

CHEESE STICKS Five sticks 9 | Ten sticks 14

Our signature four-cheese blend melted on top of homemade bread sticks glazed in garlic butter and topped with parmesan cheese. Served with Marinara dipping sauce.

ADD EXTRA TOPPINGS 14" - Range from 1 to 1.75 per topping | 8" - Range from .75 to 1.25 per topping

Cheese, sauce, homemade Italian sausage, Angus Beef hamburger, pepperoni, ham, bacon, grilled chicken, mushrooms, tomatoes, red, green or white onion, green or red peppers, black olives, artichokes, spinach, Bleu cheese, pineapple or BBQ sauce

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Randy Winegard spent his youth doing what most boys do – exploring every nook and cranny of his hometown, Burlington Iowa. There was one piece of land, a 400-acre cattle ranch, which caught his eye. To this young man, the land held a compelling and mystic quality.

In his avid golfer's mind, the rolling hills and natural streams provided the perfect setting for a golf course. So in 1991, when this special place became available, he acquired it and began the implementation of his dream.

Having walked the land for years, he had his own vision for the routing and layout. "I interviewed three architects to design Spirit Hollow," commented Winegard. "Rick Jacobson got the job because he was the only one bold enough to tell me my design was bad."

Jacobson's idea was to replicate the majestic beauty of the Mississippi River Valley already there.

The result of Randy and Rick's collaboration is a course now ranked the #1 Best Course You Can Play in Iowa.

Since its opening in 2001, Spirit Hollow has grown from an 18-hole golf course to a full-service golf destination with the addition of the Lodge, G.G. Conn Pavilion, the Cabins, Competition Court and now the Shankopotamus Golf Academy powered by Toptracer Range.

We are thrilled you have chosen to dine at the new and expanded Lambo's, named to honor a lifelong friend and golf partners who just happened to be one of the first employees at Spirit Hollow.

Our skilled and passionate chef, Scott Glendening, loves nothing more than creating good food you want to eat again and again.

So sit back, relax and enjoy your meal. Then plan to visit again soon.

"One Can't Play Well If One Doesn't Eat Well"
Chef Scott Glendening

LAMBO'S