

Pitmaster Dinner Selections

Served daily from 5:00pm – 9:00pm

Starter

Sautéed Shrimp 14

Succulent Shrimp prepared with butter, garlic, lemon and hot sauce, served with a side of toasted bread

Salads

BLT Wedge 6

Crisp, fresh Iceberg lettuce served with Applewood smoked bacon, vine-ripened cherry tomatoes and Bleu cheese dressing

Caesar Salad 6

Fresh, crisp Romaine lettuce tossed with creamy Caesar dressing, topped with shaved Parmesan cheese

Spring Greens 6 | Large Salad 8

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

Make any salad your meal by adding: Chicken 6 | Shrimp 8 | Four-ounce Filet 15

From the Grill

Filet Mignon 8 ounce 40

Petite Filet 5 ounce 25

Add any of the following to your steak

Shrimp (3) Jumbo Sautéed or Crispy 9

Bleu Cheese 4

Sautéed Mushrooms 4

Entrée Platters

Thai Steak 31

Perfectly seasoned Thai Steak served with wild rice and seasonal grilled vegetables

Crispy Shrimp 26

Giant Shrimp crusted in Panko coating served with a loaded baked potato, grilled vegetables and cocktail sauce

Grilled Salmon 29

Melt-in-your-mouth grilled Salmon topped with dill cream sauce and served with garlic smashed potatoes

From the Smoker

BBQ Ribs Half Rack 19 | Full Rack 26

St. Louis-style with a sweet dry rub

Smoked Brisket Half Pound 19 | One Pound 26

Tender cut, Mesquite-smoked Brisket prepared with a spicy dry rub

BBQ Platter 28

Enjoy a half-order of our BBQ ribs and a half-pound of Smoked Brisket

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

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Pastas

Cajun Shrimp 23

Giant Shrimp grilled with our house-made Cajun creole seasoning, garlic, green and red peppers and red onion, tossed in our fire roasted vine-ripened tomatoes creole red sauce

Vegetarian 17

Penne pasta tossed with your choice of Marinara or pesto cream sauce and fresh seasonal vegetables

Grilled Chicken Pesto Penne 18

Penne pasta tossed with grilled Chicken, onion, mushroom, basil pesto, fresh spinach and Parmesan cream sauce

Brisket Mac -N-Cheese 16

Slow-smoked Brisket combined with smoked Poblano Mac-N-Cheese and topped with sweet & spicy peppers, cilantro, and fresh guacamole

Side Dishes

Baked Potato 4

Peanut Kale Slaw 6

Mushrooms in Au Jus 4

Pan Roasted Seasonal Vegetables 4

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

Let Us Host Your Next Event

Spirit Hollow and the Shankopotamus Golf Academy at Lambo's are the perfect venues for your next event. Whether you are planning a meeting, wedding, special recognition party, golf outing or corporate event, our team will take care of all the details and provide your guests an unforgettable experience. To start planning your special day, contact our Food & Beverage Manager Carmen Smith at 319.752.0004 or email her at carmen@spirithollow.com.

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