

## Restaurant & Bar

6565 GUNPARK DRIVE BOULDER, COLORADO 80301 303/530-PUTT

## Driving Range

Warm up with these appetizers!

### Mashie

While your colleague is busy looking for the ball, try this potato concoction. This dish is one huge potato scooped to the skin with the meat of the potato "twice baked" with our special ingredients.

2.75

### Roll 'em, Roll 'em, Roll 'em

Do you keep waiting for that putt to sink? Well, the wait is over! Three homemade egg rolls served with hot mustard and Sweet & Sour sauce. 3.25

### Fore!!

You'll never want to get out of the way of this feast. Large, chilled shrimp in their shell, accompanied by our own spicy cocktail sauce and oyster crackers.

4.50

### Choked

Just missed that one foot "tap in" for par? We will give you plenty of time to think about it with Caddy Shack's artichoke; served hot with drawn butter and lemon mayonnaise sauce.

### Putting Green

No time to play 18? We can set you up just fine. Our fresh vegetable plate could just be enough to send you on your way. A refreshing, creamy dip accompanies this dish. 3.25

#### Chick Sticks

Sliced, breaded chicken breasts; deep fried and served with a tangy Barbeque sauce. 4.25

### Chili - Chili Rodriguez

Our best homemade chili covered with Cheddar cheese and served with a wedge of French bread. 2.95

## Soup of the Day

Cup 1.25 Bowl 1.75

3.25

5.95

## In The Rough

Served with your choice of salad dressing,

### Tee Time

On a time schedule? This chef salad features generous morsels of smoked ham, fresh turkey, fresh cooked bacon pieces, Cheddar and Monterey Jack cheese, red onion rings, and hard-cooked egg; all on a crisp bed of lettuce.

5.25

## Up Hill Lie

Don't know how to hit this shot? Our spinach salad will guide you to the green. Crisp spinach leaves surrounded by red onions, sliced hard-cooked egg, tomato wedges, and fresh-cooked bacon pieces.

4.50

### Birdie

CaddyShack's own home-cooked turkey salad; tastes just like you made it in your own clubhouse. Turkey salad piled high on a crisp bed of lettuce, accompanied by tomato wedges, and hard-cooked eggs. (Also available as a sandwich.)

4.50

## 16th at Cypress Point

After playing this hole you'll want to go fishing for this shrimp and crab delight! Succulent baby Bay shrimp and King crab prepared with onion, celery, mayonnaise, herbs and spices. Served on a bed of spinach leaves.

### Divot

It's always good to make a small one, so . . . this dinner salad is what you're looking for. Crisp garden greens, tomatoes, and red onion rings will grace this bowl.

1.75

## The Other Course

Need to practice some more? We'll help you with these additions to our menu.

## Hale Dr-Rings

Beer batter dipped Maui onions fried to proper crispness and served in a basket.

## Chili - Chili Jr.

A cup of our famous chili.

1.75

### Coleslaw

1,25

## 19th Hole

What a way to end the round!
Celebrate with one of CaddyShack's great desserts.

### French Fried Ice Cream

This dessert drew rave reviews at The Masters. Vanilla ice cream rolled in cinnamon and corn flakes, deep fried and covered with honey and whipped cream.

1.95

### Ice Cream

Vanilla or Chocolate.

1.50

## New York Style Cheesecake

Light and fluffy.

2.25

2.25

## Apple Crisp

Deach Cobbler

2.25

### Mud Die

Carioca ice cream blended with whipped cream on a chocolate graham cracker crust, topped with whipped cream and chocolate sauce.

2.25

# The Putt Putt League

For our Junior Golfers 12 years old and under.

			۸.									v													
Hot Dog	A	-	1	1	34	-	d	36	213		Ź					S¥	,					63		 100	2.25
Chicken Fingers																									
Hamburger							×		,	e e		*	40	¥	 ۰				•						2.25
Grilled Cheese					0	×.			13	i,			13					v		36	v		3	3	2.25

## Sand Wedges

All of these items have a handicap. They come with your choice of coleslaw, French fries or cottage cheese.

### St. Andrews Club

The most famous club in the bag. Mounds of fresh turkey and smoked ham accompanied by Swiss cheese, lettuce, tomato, bacon strips, and mayonnaise. 4.75

### 18th at Debble Beach

This hole might scare you but this wedge will keep you coming back. Fresh-cooked turkey piled high on your choice of bread, accompanied by lettuce, tomato, and mayonnaise. 3.95

### Caddy Links

CaddyShack's features a Coney Island-style hot dog heaped with pickle relish and chopped onions; served with a cup of homemade chili or our soup of the day. 3.25

## Duffer's Burger

You're always shooting par when you order this All-American delight. One-third pound of fresh ground sirloin, accompanied by lettuce, tomato, and onion.

The Control of the Co	0.00
With Cheese	3.75
With Bacon and Cheese	3.95
With Chili	3.95
With Every Club in the Bag (all extras)	4.25

## Jack & Arnie

This combination has been around as long as the game of golf but keeps getting better with age. Tender roast beef, warmed and covered with melted Cheddar cheese on sourdough bread. 4.50

## The Back Nine

Philadelphia Open

Island Hole Blues

Hawaiian Open

a hard roll.

Samwich

You will jump for joy when you sink your teeth into this eight-ounce top sirloin steak on sourdough toast, topped with a fried onion ring. Served with a dinner salad and French fries.

Five ounces of finely shaved rib eye steak, grilled with onions and

green peppers and covered with melted cheese; served on

Slammin' Sammy would eat this "samwich" every week. Thinly sliced smoked ham, Swiss cheese, accompanied by lettuce,

tomato, and mayonnaise on your choice of bread.

Feel like walking in after a hole like that? We'll have this wedge waiting for you! Hot pastrami, piled high on grilled rye bread with your choice of Swiss or Provolone cheese.

The Shack's version of this all-time favorite. An eight-ounce

birdie. Served open face on sourdough bread, with grilled

pineapple and a side of Teriyaki sauce.

marinated chicken breast with Swiss cheese melted over this

6.75

5.25

4.25

5.25

4.75

## Stir Fry Chicken

A stir fry by any other name would taste as good! Tender strips of chicken breast and crisp fresh vegetables quickly sauteed with sherry and soy sauce with a hint of orange and 5.95 cayenne pepper. Served with a dinner salad.

Larry Lagne

You remember Larry, the Italian golfing champion? This was his favorite championship dish. Deep-dish lasagna with layers of noodles, Ricotta cheese, ground seasoned beef, and our own spicy tomato sauce, accompanied by a wedge of French bread and a dinner salad.

Lagle

A great score on any course! A boneless chicken breast, breaded in a floured lemon pepper seasoning and sauteed to a golden brown. Served with a dinner salad and fresh fruit.

### Drime Rib Sandwich

No ribbin' here. Tender Prime Rib served on sourdough toast with au jus, horseradish and a dinner salad. 6.50

### Trevino

The Merry Mex makes this his mid-day snack! A flour tortilla filled with seasoned beef and refried beans, topped with green chiles, Cheddar cheese, diced tomatoes, shredded lettuce, and sour cream. 5.25

## Real Golfers Don't Lat Quiche But ...

Your waitperson will inform you of the quiche of the day. Served with fresh fruit. Market Price

### Hubie Green

Hubie won the P.G.A. because he was light on his feet. Our vegetarian sandwich combines cream cheese, guacamole, alfalfa sprouts and sliced tomatoes. Served on grilled rye bread with cottage cheese and fresh fruit.

## Special-Tee Drinks

\$ 2.75

### The Driver

The number one club in the bag is also our #1 at the Shack!
Two ounces of Stolichnaya Vodka and fresh-squeezed
orange juice.

### Citrus Open

The 19th hole favorite! Two ounces of Stolichnaya Vodka blended with freshly squeezed grapefruit juice and a dash of cranberry juice.

#### "/0"

When was the last time you put this on your scorecard?
We feel this libation is worth putting on ours.
A combination of Cuervo Gold Tequila, Grand Marnier, fresh-squeezed orange juice, and Sweet & Sour always scores well.

### Cannonball

Cari's version of a Long Island Iced Tea. Comin' at ya!

### Sevé

The favorite coffee drink of Spain's top golfer. 151 Rum, Kahlua, and Tia Maria topped with freshly whipped cream, garnished with a sugar rim and a cherry.

## Lacy Underall

Ty Webb's favorite bartender pours this combination of Bailey's Irish Creme, Grand Marnier, Tia Maria, coffee, and freshly whipped cream.

## Danny Noonan

No luck of the Irish needed to make this one a winner. We combine Bushmills Irish whiskey, and coffee, topped with freshly whipped cream and Green Cream de Menthe.

> We offer a variety of non-alcoholic beverages for our driving customers. Fore!!

We accept VISA, MasterCard, American Express and personal checks with a Guaranteed Card.

A 15% Gratuity will be included for parties of 8 or more.