



Duck Hollow

DINNER MENU



374 Duck Hollow Road, Uniontown, PA 15401
(724) 439-3150 www.duckhollowgolfclub.com



DUCK HOLLOW

DINNER MENU

STARTERS

- Fresh Mozzarella & Meatballs 9
Two of our homemade meatballs smothered with marinara and fresh mozzarella cheese and topped with pesto
- Buffalo Cauliflower 8
Deep fried cauliflower florets tossed with buffalo sauce and Gorgonzola crumbles
- Nachos 7
Fresh fried corn tortillas topped with cheese sauce, jalapenos, sliced black olives, salsa, and sour cream
Add-ons: Beef | 3 Chicken | 3 BBQ Pulled Pork | 3
- Mozzarella Sticks 7
Battered mozzarella sticks deep fried and served with marinara
- Zucchini Planks 7
Served with ranch dressing or marinara
- Onion Rings 6
Served with homemade honey beer mustard
- Homemade Chips 6
Hand sliced in house!
Choose your flavor: Original, Old Bay, Ranch, Cajun

PIZZA & WINGS

- Hand Tossed Pizza 9
Cheese Pizza
Additional toppings .75
Pepperoni, sausage, mushrooms, bell peppers, banana peppers, onions, black olives, ham, bacon, anchovies, jalapenos, extra cheese
- The Bunker Bomb 16
Our hand tossed pizza topped with everything but the kitchen sink!
- PG's Wings 11
12 wings served with ranch or bleu cheese dressing and celery sticks
Sauces: Mild, Hot, Butter & Garlic, Dry Ranch, Golden BBQ, Butter Garlic & Parmesan, Sweet & Spicy BBQ, Teriyaki, Old Bay, Cajun Ranch, Honey Garlic, Burnt Brown Sugar BBQ

SALADS

- House Salad 6
Mixed greens topped with tomatoes, cucumbers, onions, and choice of dressing
- Tomato, Cucumber, & Feta 10
Marinated in extra virgin olive oil, red wine vinegar, and fresh garlic served with garlic bread over a bed of greens
- Fried Avocado Cobb Salad 12
Traditional cobb salad with a fried twist! Mixed greens and iceberg lettuce piled high with turkey, ham, Swiss, American, and topped with fried avocado
- Duck Hollow's Chopped Salad 10
Iceberg lettuce, cheese, salami, and ham finely chopped with house made dressing in a bread bowl
- Spinach Salad 9
Bed of fresh spinach topped with parmesan roasted fingerling potatoes, crispy bacon, red onion, and creamy garlic vinaigrette
- Anna's Sunday Salad 8
Finely chopped iceberg lettuce, cheese, ham, onion, and tomatoes tossed in a secret vinaigrette

SALAD TOPPERS

- Grilled Chicken 4
- Crispy Buffalo Chicken 4
- Grilled Shrimp 5
- Grilled Salmon 5
- Marinated Steak 5

SOUP

- Cup 3.50
Bowl 3.50

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.

DUCK HOLLOW

DINNER MENU

SANDWICHES & WRAPS

All sandwiches and wraps served with a pickle and your choice of fresh cut fries or hand sliced chips.

The Hook 11

12oz cod fillet, beer battered and deep fried topped with American cheese, banana pepper, & tartar sauce. Lettuce tomato, and onion served on the side

Southern BBQ Pork Rib Sandwich 11

Pulled BBQ baby back ribs piled high with white onion and pickle.

Chicken B.L.T. Sandwich 10

Your choice of crispy or grilled chicken breast topped with two slices of bacon, lettuce, tomato, and mayonnaise

The Philly 10

Hand sliced NY Strip with sauteed onions, peppers, jalapenos, and topped with mushrooms and Monterey Jack cheese.

Gyro 9

With house made tzatziki sauce, lettuce, tomato, and red onion

The Italian 10

Ham, pepperoni, hard salami, provolone, and house vinaigrette served on a crusty roll

Buffalo Chicken Wrap 10

Fried chicken breast tenderloin diced and tossed with ranch dressing and hot sauce, wrapped in a garlic & herb tortilla with sliced pickles, shredded cheddar or bleu cheese crumbles

BBQ Bacon & Fried Chicken Wrap 10

Hand breaded chicken tenders, hickory smoked bacon, fried onions, cheddar cheese, and sweet BBQ sauce

Chicken Caprese Wrap 11

Marinated grilled chicken breast with fresh mozzarella, diced tomato, mixed salad greens, and pesto, all wrapped up in a garlic & herb tortilla. Served with balsamic dressing and a side of Kalamata olives

BUILD YOUR OWN BURGER

Served with fresh cut fries or hand sliced chips and a pickle.

Step 1:

Start with a perfectly seasoned
6oz Black Angus patty! \$7

Stack it high - Additional patty \$3 each

Step 2:

Choose your cheese | \$1

Swiss | American | Cheddar

Provolone | Mozzarella | Bleu Cheese | Pepper Jack

Step 3:

Pile on your favorite free stuff!

Lettuce | Tomato | Onion | Pickles

Jalapeños | Ranch | Marinara

Steak sauce | Buffalo sauce | BBQ sauce

Ketchup | Mayonnaise | Mustard

Step 4:

Choose premium toppings!

Sweet potato fries | .50

French fries | .50

Fried avocado | .50

Pepperoni | .50

Sautéed peppers & onions | .50

Sautéed mushrooms | \$1

Onion rings | \$1

Bacon | \$1

Fried egg | \$1

Fried provolone | \$2

Pulled Pork | \$2

The Big DM 16

Three patties, three slices of cheese, three premium toppings, and endless amounts of your favorite freebies. Take on this monster if you can!

DUCK HOLLOW

DINNER MENU

LAND

Bill K's NY Strip 26
12oz perfectly seasoned, chargrilled, and finished with Hotel butter. Served with vegetable of the day, choice of starch, and side salad.

Sirloin 17
8oz marinated sirloin grilled and smothered with sauteed mushrooms, onions, and homemade steak sauce. Served with vegetable of the day, choice of starch, and side salad.

Ricotta Chicken Romano 16
Battered and pan fried, topped with a mixture of sauteed spinach, mozzarella, provolone, and ricotta cheese over a bed of garlic and parsley fettuccine. Served with a side salad.

Chicken Parmesan 15
Golden brown fried chicken breast topped with marinara, fresh herbs, and a blend of mozzarella and provolone cheese. Served with a side salad.

Spaghetti & Meatballs 15
Traditional spaghetti topped with two of our homemade meatballs and marinara. Served with a side salad.

Pork Marsala 18
Seared 8oz pork ribeye smothered with wild mushrooms and a creamy butter Marsala wine sauce. Served with vegetable of the day, choice of starch, and side salad.

Pepper Jack Chicken 14
Two grilled or fried chicken breasts covered with sauteed mushrooms and onions and melted pepper jack cheese. Served with vegetable of the day, mashed potatoes, and side salad.

Fajitas: Chicken 12 | Steak 13
Served on a sizzler with grilled peppers, onions, flour tortillas, and fajita toppings

SEA

Duck Hollow Crab Cakes 19
Two 4oz homemade Maryland Blue crab cakes topped with orange butter. Served with vegetable of the day, choice of starch, and side salad.

Brown Sugar Salmon 18
Faroe Island salmon cured with brown sugar, pan seared and finished with a maple cream sauce. Served with vegetable of the day, choice of starch, and side salad.

BBQ Fish Tacos 16
Three grilled BBQ mahi mahi tacos served with a side of fries and homemade coleslaw.

Fried Duo Lobster Mac 'n Cheese 25
Two 4oz lobster tails, battered and fried, served over homemade lobster infused mac 'n cheese. Served with a side salad.

Shrimp & Grits 19
Creamy shrimp scampi served over a bed of parmesan scallion grits. Served with a side salad.

Blackened Branzino Fillet 22
European sea bass cast iron blackened and served over herb risotto. Served with vegetable of the day and side salad.

Parmesan Crusted Cod 17
Served with Provençal sauce. Served with vegetable of the day, choice of starch, and side salad.

Fried Shrimp & Fish Basket 18
12oz breaded cod fillet and six succulent shrimp fried until golden brown over a basket of fries. Served with a side of homemade coleslaw.

SIDES

Fresh cut fries 3
Sweet potato fries 3
Hand sliced chips 3
Onion rings 3

Baked potato 3
Mashed potatoes 3
Risotto 4
Chef's vegetable 3

Side salad 3
Pasta marinara 3
Coleslaw 2

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.

DUCK HOLLOW

DINNER MENU

DESSERTS

- Vanilla Creme Brûlée 7
Old Fashioned Carrot Cake 7
Peanut Butter Landslide 7
Triple Chocolate Fudge Cake 7



BEER SELECTIONS

Bud Light
Budweiser
Yuengling
Coors Light
Miller Lite
Michelob Ultra
Miller 64

IC Light
Heineken
Corona
Corona Light
Sam Adams
Miller Genuine Draft
Coors Non-Alcoholic

WINE SELECTIONS

Merlot
Cabernet
Chardonnay
White Zinfandel
Riesling

Moscato
Pinot Grigio
White Sangria
Lambrusco
Champagne

COCKTAILS

Ask us about our daily drink specials!

- Get Ducked 8
Our signature drink: Malibu Rum, raspberry vodka, Blue Curaçao, pineapple juice, topped with Sprite and served in a tall mason jar!
French Martini 9
Pinnacle Whipped vodka, Chambord, and pineapple juice.
Racole's Bloody Mary 7
A secret recipe!

- Italian Margarita 9
Disaronno, Triple sec, Grand Marnier, Jose Cuervo, sours, and a sugar rim.
The Master's Jacket 6
Jameson Irish Whiskey, peach schnapps, sours, and topped with Sprite.
House Made Sangria
The flavor changes weekly!