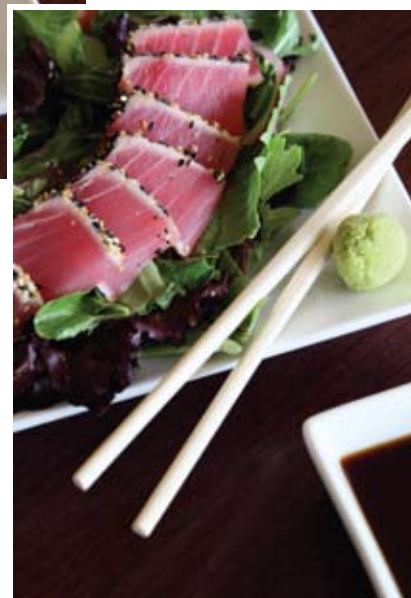


Acorn Grille at Thousand Oaks Golf Club

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 (616) 447-7750 | www.thousandoaksgolf.com



Share the perfect starter: The Acorn Grille's Trio of Bruschetta includes three mouthwatering selections of grilled choice steak drizzled with a creamy gorgonzola sauce, the more traditional bruschetta mixture of diced tomato, fresh basil and chopped garlic heightened by the addition of fine balsamic vinegar, and the third topper of smoked gouda cheese, diced red onions and arugula mixed with extra virgin olive oil.



Fresh-catch Sashimi-grade Tuna, encrusted with black and white sesame seeds, is seared deliciously rare and served with a medley of accompaniments that include wasabi, pickled ginger and a soy dipping sauce.

DON'T LET THE WORD "club" mislead you. The Acorn Grille at Thousand Oaks Golf Club welcomes the public all year round with a warm and friendly, no-fuss attitude that goes above and beyond to ensure a distinctive dining experience for all guests — whether you're seeking a romantic evening out or a casual bite with friends.

The diverse menu puts an international flair to traditional American fare. The result is a perfect blend of innovation and classic cuisine that has garnered critical acclaim from its appreciative diners. Whether you crave a build-your-own burger or lighter-fare sandwich, or prefer a choice of entrées that range from meatloaf and pasta to filet mignon and Surf & Turf, the Acorn Grille will satisfy, with an afford-

able selection of fine wines to complement any meal. In addition to house-seasoned, slow-roasted Prime Rib, Barbecued pork ribs and a selection of steaks and chicken dishes, the menu might include such items as seafood linguini, salmon-and boursin-cheese-stuffed shells, seared Sashimi Tuna, Maryland Crab Cakes, and Michigan favorites like Parmesan-crust Great Lakes Whitefish, pan-fried perch and pretzel-crust Walleye, as well as seasonally inspired chef specialties of the day.

Whether you just want to relax in the laidback lounge for drinks and hors d'oeuvres or are ready for a full-scale dining experience, you will be well taken care of at Thousand Oaks. Their attention to detail extends from



A favorite at the Acorn Grille at Thousand Oaks is their Maryland Crab Cakes. Chockfull of luscious crabmeat, the cakes are served on a bed of sautéed spinach and spiced up with a red pepper aioli sauce.

outstanding service and beautifully presented dishes to little details like chilled salad forks and palate-cleansing sorbet between courses. From its full-scale windows, the dining room offers beautiful views of the award-winning Rees Jones-designed championship golf course. The distinguished décor is understated with warm colors, lustrous cherry wood accents and a cozy two-sided fireplace that separates the dining room from the lounge. When the warmer months arrive and the fire isn't blazing, guests enjoy relaxing on the oversized deck that fronts the course. Come spring, the newly expanded patio will be ideal for al fresco dining, while the new, beautifully appointed 300-capacity banquet facility will be ready to host your special event. Their accommodating banquet facilities, complete with all of the necessary audio/visual equipment, provide a congenial spot for corporate events and private parties — from meetings and seminars to business lunches, social occasions and wedding receptions. No matter what your needs, the staff at Thousand Oaks is prepared to exceed your expectations and impress your guests — all year round.

Open to the public



E. Beltline, East on 5 mile
 616-447-7750
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