NORTHLAND COUNTRY CLUB

menu

STARTERS

PORK POTSTICKERS* | 16
Seasoned pork and vegetable dumplings steamed and seared, served with a citrus-soy dipping sauce

CRISPY CHICKEN WINGS* | 16
Bone-in or boneless, served with celery, blue cheese or ranch, and your choice of Buffalo, BBQ, citrus-soy, garlic-herb aioli or dry rub

CHEESE CURDS | 12
V Ellsworth garlic cheese curds with Sriracha aioli

NCC NACHOS | 16
GF | V | O Crispy tortilla chips, creamy queso sauce, cheddar cheese, onions, tomatoes, black olives, jalapeños, pico de gallo, sour cream and guacamole
Add seasoned beef or cilantro-lime chicken* +5*

QUESADILLA | 14
O | V Crispy 12" flour tortilla, cheddar jack cheese, salsa verde, pico de gallo, sour cream and guacamole
Add seasoned beef or cilantro-lime chicken* +5*

CHILE RELLENOS | 12
GF Tortilla-crusted pepper stuffed with steak, rice and cheese with poblano crema

BANG BANG SHRIMP | 12
Crispy fried shrimp with a creamy, sweet and spicy sauce

GARLIC-BUTTER STEAK BITES | 14
Tender seared flank steak in a luscious garlic butter sauce, served with toasted bread and horseradish cream

ENTRÉE SALADS

GOAT CHEESE & CHERRY | 13
GF | V Crisp greens with sun-dried cherries, goat cheese, spiced pecans, and red onion with maple Dijon vinaigrette
Add: chicken, (4) shrimp*, salmon* or tuna* +8*

ARTISAN ROMAINE WEDGE SALAD | 14
GF Crisp romaine with tomato, bacon, green onion and blue cheese dressing
Add: chicken, (4) shrimp*, salmon* or tuna* +8*

CLASSIC CAESAR | 13
O Crisp romaine and croutons dressed with a creamy Caesar dressing
Add: chicken, (4) shrimp*, salmon* or tuna* +8*

BERRY CHICKEN | 18
GF | O Fresh greens, grilled chicken, feta cheese, red onions, berry medley and walnuts with raspberry vinaigrette

HANDHELDS

Served with your choice of house side. Make any burger vegetarian with a Beyond burger.

NORTHLAND CHEESEBURGER* | 18
O | O Half-pound Angus burger topped with cheddar cheese, applewood-smoked bacon, lettuce, tomato and onion on a kaiser roll

FRENCH DIP* | 18
O Thinly sliced beef, Swiss cheese and au jus, served on a hoagie bun

BLT | 14
O Crispy bacon, fresh lettuce, heirloom tomato and mayonnaise on toasted bread

NCC CHICKEN CLUB SANDWICH | 18
O Toasted sourdough bread, bacon, lettuce, tomato, roasted chicken and mayonnaise

GYROS | 18
Savory roasted gyro meat, served in a warm pita bread, topped with tzatziki sauce, tomatoes, onions and shredded lettuce

GRILLED CHEESE & TOMATO SOUP | 16
O Classic grilled cheese with Muenster and Swiss on sourdough with a cup of tomato soup

HOT HONEY CHICKEN | 18
O Crispy fried chicken breast on a kaiser bun with pimento cheese, pickled jalapeños and hot honey

APPLEWOOD-SMOKED HAM & CHEESE | 18
O Applewood-smoked ham, aged cheddar, herbed mayonnaise, cranberry marmalade and arugula on a hoagie bun

TACOS | 18
GF Your choice of steak, chicken or crispy walleye with pico de gallo, pickled onion and cilantro in corn tortillas, served with sour cream, guacamole and salsa verde

GF Gluten Free | O Gluten Free Upon Request | CN Contains Nuts
V Vegetarian | VE Vegan | O Vegetarian/Vegan Option | MP Market Price

Credit Card Surcharge 3.5% - to offset card processing costs

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please make your server aware of any food allergies.*

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ENTRÉES

All entrées served with a cup of soup or a house salad

GRILLED 16oz RIBEYE | 50
GF Served with baked potato,
vegetable du jour and cowboy butter

GRILLED 8oz FILET MIGNON | 48
GF Served with baked potato, vegetable du jour and cowboy butter

MONGOLIAN STEAK BOWL | 25
GF Beef tenderloin, mushroom, cabbage,
bell peppers, carrots, garlic, ginger,
scallions and Mongolian sauce

POKE BOWL | 25
GF Ahi tuna, citrus soy, jasmine rice, sliced cucumbers,
pickled red onion, carrot, avocado, green onions,
Sriracha aioli and toasted sesame seeds

CHICKEN SCALLOPINI | 26
Lightly floured and pan-seared chicken breast with
forest mushroom cream sauce and al dente spaghetti

POZOLE | 24
GF Traditional Mexican stew with tender hominy
kernels, shredded pork and ancho chili, served
with fresh lime, queso fresco and corn tortillas

SPAGHETTI AL LIMONE | 20
O Al dente spaghetti tossed in a rich,
glossy and bright lemon-infused sauce
and Reggiano Parmigiano cheese
Add: chicken, (4) shrimp* or steak* +8*

PARMESAN-CRUSTED WALLEYE | 33
Panko-crusted walleye with lemon beurre blanc,
ginger-glazed carrots and fried wild rice

CEDAR PLANKED SALMON | 31
GF Maple-glazed salmon served with
ginger-glazed carrots and fried wild rice

HOUSE SIDES ($8 EACH)

GF | V SMOKED GOUDA AU GRATIN POTATOES

GF | VE FRESH FRUIT

O | O | V PETITE HOUSE SALAD

O PETITE CAESAR SALAD

GF | VE TATER TOTS

GF | VE FRENCH FRIES

V SWEET POTATO FRIES

VEGETABLE DU JOUR

GF FRIED WILD RICE

GF GINGER-GLAZED CARROTS

GF ROASTED MUSHROOMS

CUP OF SOUP | 5

V BAKED POTATO | 5
Make it loaded with bacon and cheddar cheese

KIDS ($8 EACH)

Served with your choice of house side

V CHEESE PIZZA | O BURGER* | MINI CORN DOGS*

V MAC & CHEESE | GF GRILLED CHICKEN BREAST*

GF GRILLED SALMON* | CHICKEN NUGGETS*

DESSERTS

All desserts are made in-house by our fabulous culinary Team.

LAVA CAKE | 8
GF | V With crème anglaise and fresh berries

GF BANANA SPLIT 5 | 8
Half or full

SEASONAL FRUIT GALETTE | 8
A flanky, pleated pastry cradling spiced
seasonal fruit with vanilla cream

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