

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

✓ Ellsworth garlic cheese curds with Sriracha aioli

NCC NACHOS | 16

GF | ✓ | ○ 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

○ | ✓ Crispy 12" flour tortilla, cheddar jack cheese, salsa roja, pico de gallo, sour cream and guacamole
Add seasoned beef* or cilantro-lime chicken* +5

BAVARIAN PRETZEL TIMBERS | 12

✓ Soft, golden, chewy pretzels with our queso sauce

BEER-BATTERED ONION RINGS | 12

✓ Thick sweet onion, light, airy, crispy exterior shell, served with tangy seasoned sour cream

BANG BANG SHRIMP | 12

Crispy fried shrimp with a creamy, sweet and spicy sauce

CHIP TRIO | 14

✓ House-made chips, guacamole, queso and salsa

ENTRÉE SALADS

GOAT CHEESE & CHERRY | 13

GF | ✓ Crispy greens with sun-dried cherries, goat cheese, spiced pecans, and red onion with maple Dijon vinaigrette
Add: chicken*, (4) shrimp*, salmon* or tuna* +8

GREEK SALAD | 13

GF | ✓ Crisp romaine, gordal and kalamata olives, heirloom grape tomatoes, feta cheese, red onion and Greek vinaigrette, served with warm pita bread
Add shrimp, salmon, chicken or gyro meat +8

BERRY CHICKEN | 18

○ Fresh greens, grilled chicken, feta cheese, red onions, berry medley and walnuts with raspberry vinaigrette

GRILLED PEACH SALAD | 13

GF | ✓ Fresh arugula, grilled peaches, toasted almonds, blue cheese and lemon vinaigrette
Add chicken*, (4) shrimp*, salmon* or tuna* +8

CLASSIC CAESAR | 13

Crisp romaine and croutons dressed with a creamy Caesar dressing

HANDHELDS

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

NORTHLAND CHEESEBURGER* | 18

○ | ○ Half-pound Angus burger topped with cheddar cheese, applewood-smoked bacon, lettuce, tomato and onion on a kaiser roll

FRENCH DIP* | 18

○ Thinly sliced beef, Swiss cheese and au jus, served on a hoagie bun

NCC CLUB SANDWICH* | 18

○ Toasted English muffin bread, bacon, lettuce, tomato, roasted turkey, cheddar and mayonnaise

BLT | 14

Crispy bacon, fresh lettuce, heirloom tomato and mayonnaise on toasted bread

ITALIAN BEEF | 18

House-made Italian beef, classic giardiniera, sweet green bell peppers, served on a warm French baguette and Italian au jus

TUNA MELT | 16

Creamy tuna salad and Swiss cheese on English muffin bread

RACHEL | 18

Juicy white meat turkey, sauerkraut, Thousand Island dressing, rye bread and Swiss cheese

HULI HULI CHICKEN | 18

Grilled chicken with sweet and savory soy marinade, grilled pineapple, shredded lettuce, BBQ sauce, creamy coleslaw and a soft kaiser bun

GYROS | 18

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

PATTY MELT | 18

Half-pound Angus burger, grilled onions, melted Muenster and American cheese on rye bread

BLACK & BLUE FLANK STEAK | 18

Thinly sliced grilled flank steak, blue cheese, arugula, balsamic glaze, and caramelized onion aioli on a hoagie roll

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

*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.



ENTRÉES

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

BEER-BATTERED WALLEYE* | 28

Crispy walleye served with French fries, coleslaw and tartar sauce

GRILLED 16oz RIBEYE | 50

GF Served with baked potato, vegetable du jour and cowboy butter

GRILLED 8oz FILET MIGNON | 48

Served with baked potato, vegetable du jour and cowboy butter

MONGOLIAN STEAK BOWL | 25

GF Beef tenderloin, mushroom, cabbage, bell peppers, carrots, crispy cauliflower, 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

CARNE ASADA BOWL | 25

GF Marinated flank steak, grilled pineapple, comino squash, salsa verde and jasmine rice

CILANTRO-LIME CHICKEN BOWL | 25

GF Cilantro-lime chicken, avocado, charred corn, pickled red onion, blistered tomato, house-made pico de gallo and garlic-herb aioli

MEDITERRANEAN PASTA | 22

V Al dente linguine tossed in extra virgin olive oil, fresh garlic, lemon juice, tomatoes, summer vegetables, cracked black pepper, and feta cheese
Add shrimp, salmon or chicken +8

SHORT RIB RIGATONI | 28

Oven-braised beef short rib, fresh tomato-basil sauce, caramelized onions, roasted red bell pepper, mushrooms, rigatoni pasta and grilled French baguette

SALMON VERACRUZ | 30

GF Grilled salmon topped with fresh tomatoes, olives, capers, caramelized onion, mushroom, roasted red pepper, garlic, savory herbs, served with jasmine rice

CREAMY ITALIAN SAUSAGE TORTELLINI | 26

Ricotta cheese filled pasta pillows tossed in red pepper cream sauce with fennel-infused Italian sausage

HOUSE SIDES (\$8 EACH)

GF | **V** COLESLAW

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

VE CRISPY CAULIFLOWER

VEGETABLE DU JOUR

V CHARRED CORN

CUP OF SOUP | 5

V ONION RINGS | 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.

V CHEESECAKE OF THE DAY | 8

House-made cheesecake

GF | **V** LAVA CAKE | 8

With crème anglaise and fresh berries

GF | **V** STRAWBERRY SHORTCAKE | 8

GF FLOURLESS CHOCOLATE TORTE | 8

V GRILLED PEACHES & ICE CREAM | 8

Spiced pecans and balsamic glaze

PANNA COTTA OF THE DAY | 8

Enjoy our seasonal creamy Italian custard



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