

# NORTHLAND COUNTRY CLUB

## menu

### STARTERS

#### PORK POT STICKERS\* | 14

Seasoned pork and vegetable-filled dumplings steamed and seared, served with a citrus-soy dipping sauce

#### CRISPY CHICKEN WINGS\* | 16

Bone-in or boneless, served with celery and blue cheese or ranch and your choice of Buffalo, BBQ, Citrus-Soy, Creamy Garlic or Dry Rub

#### TRUFFLED FRIES | 13

**V** | **O** House-cut fries garnished with fresh rosemary, parmesan and white truffle

#### CRISPY BRUSSELS SPROUTS | 11

**VE** | Rogotzke maple syrup, lime juice and sriracha

#### SPINACH ARTICHOKE DIP | 12

**V** | **GF** Artichoke hearts, garlic, goat cheese and lemon vinaigrette

#### CHARCUTERIE BOARD\* | 24

**CN** | **O** Artisanal meats, cheeses and hand-crafted crackers with accoutrements

#### CHEESE CURDS | 11

**V** | Water's edge cubed cheese curds with Sriracha aioli

#### CHIPS AND GUAC | 12

**VE** | **GF** Crispy corn tortillas with freshly made guacamole

#### QUESADILLA | 12

**V** | Crispy 12" flour tortilla, cheddar-jack cheese, salsa roja, pico de gallo, sour cream and guacamole  
Add nacho beef\* or chicken\* +5

#### SPICED PECANS | 8

**VE** | **CN** Sweet, spicy and crunchy

#### DEVEILED EGGS | 8

**V** | **GF** Curried egg with crispy potato and chives

#### COCKTAIL CAMARONES\* | 15

**GF** | South of the border gazpacho, poached shrimp and lime

#### HAYSTACK ONION STRINGS | 9

**V** | Crispy fried onions, served with creamy garlic sauce

#### MARGHERITA FLATBREAD | 15

**V** | Roasted tomatoes, buffalo mozzarella and provolone cheese, topped with fresh basil and balsamic glaze

Add seasoned shrimp\* or chicken\* +8

#### SPINACH ARTICHOKE FLATBREAD | 15

**V** | Crispy flatbread with spinach, artichokes, cream cheese, mozzarella and parmesan

Add seasoned shrimp\* or chicken\* +8

#### NCC NACHOS | 14

**GF** | **V** | **O** Crisp tortilla chips, creamy queso sauce, cheddar cheese, onions, tomatoes, black olives, jalapeños, pico de gallo, sour cream and guacamole

Add seasoned beef\* or chicken\* +5

#### TOTCHOS | 14

**GF** | **V** | **O** Our famous nachos made with tater tots

Add seasoned beef\* or chicken\* +5

#### SOUP DU JOUR | 5

Ask your server for today's selection

### ENTRÉE SALADS

#### LEMON ARUGULA WITH GOAT CHEESE | 13

**GF** | **V** | **O** | **CN** Fresh arugula tossed with house-made lemon vinaigrette, toasted almonds, heirloom tomatoes and goat cheese

Add: Chicken\*, (4) Shrimp\*, Salmon\* or Tuna\*+8

#### ASIAN CHICKEN\* | 18

**CN** | **O** Crisp romaine topped with grilled chicken, bell peppers and house-made chow mein, served with a garlic dressing and peanut sauce

#### SUPER B | 13

**CN** | **VE** Kale, cabbage, broccolini, brussels sprouts, carrots and spiced pecans, served with a maple-dijon vinaigrette

#### GRILLED CAESAR | 13

**V** | **O** Grilled romaine lettuce with Caesar dressing, shaved parmesan cheese and croutons

Available as a classic Caesar

Add: Chicken\*, (4) Shrimp\*, Salmon\* or Tuna\*+8

#### BERRY CHICKEN SALAD\* | 18

**CN** | **GF** Fresh greens, marinated chicken, feta cheese, red onion, plump berries, walnuts and a raspberry vinaigrette

#### SMOKED SALMON SALAD\* | 18

**O** | **GF** Arugula, spring mix, balsamic vinaigrette, tomatoes, red onions, dried sweet corn, pepitas, white cheddar cheese, served with buttermilk ranch

### KIDS (\$8 EACH)

Served with your choice of house side and apple sauce

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

MAC & CHEESE **V** | CHICKEN NUGGETS\*

GRILLED SALMON\* **GF** | GRILLED CHICKEN BREAST\* **GF**

**GF** Gluten Free | **O** Gluten Free Option | **CN** Contains Nuts

**V** Vegetarian | **VE** Vegan | **O** Vegetarian/Vegan Option

\*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.

## HANDHELDS

Served with your choice of house side

### EAST END BURGER\* | 17

○ | Half-pound Angus burger topped with sautéed mushrooms and onions, provolone cheese and Thousand Island dressing on grilled English muffin bread

### NORTHLAND CHEESEBURGER\* | 18

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

### WALLEYE SANDWICH\* | 21

○ | Breaded walleye, Swiss cheese, bacon, dressed kale and Thousand Island dressing, served on marbled rye bread

### KOREAN CHICKEN SANDWICH\* | 18

○ | Breaded gochujang chicken, honey, kewpie, sesame seeds, cilantro and quick pickled onion, served on a kaiser roll

### MUFFALETTA\* | 18

○ | A mélange of meats: salame rosa, turkey, bacon, pepperoni, lettuce, tomato, thin sliced red onion, Swiss, pepper jack, and cheddar cheese with a house-made vinaigrette and tapenade, served on a focaccia

### CHICKEN WITH ARTICHOKE DIP\* | 17

○ | Grilled marinated chicken breast with artichoke dip and fresh tomatoes on a kaiser bun

### FRENCH DIP\* | 18

○ | Thin sliced prime rib, Swiss cheese and au jus, served on a hoagie bun

### BEEF TENDER SANDWICH\* | 18

○ | Served with grilled mushroom, onions, roasted tomato and creamy garlic sauce

### SHRIMP PO BOY\* | 17

Grilled shrimp with lettuce, tomatoes and mayonnaise on a hoagie bun

### TACOS\* | 18

GF | Your choice of steak, shrimp or chicken, with pico de gallo, pickled onions, cilantro, coleslaw and salsa roja

### PORTABELLA SANDWICH | 18

○ | Served with goat cheese, grilled onion and peppers, fig jam and arugula

## HOUSE-MADE DESSERTS

### BIG COOKIE | 8

V | Ask your server for today's flavor

### WHITE CHOCOLATE CHEESECAKE | 8

V | Served with raspberry and hazelnut brittle

### S'MORES CAKE | 8

V | Graham cracker cake, chocolate ganache and house-made marshmallow

### DAILY PIE | 8

Ask your server for today's flavor

### POT DE CRÈME | 8

GF | V A trio of milk, dark and white chocolate custards

## ENTRÉES

Served with a cup of soup or a petite house or Caesar salad

### FILET MIGNON\* | 44

GF | Served with mashed potatoes, roasted tomato, charred broccolini and red wine demi glace  
Add: (4) Shrimp\* +8

### PARMESAN CRUSTED WALLEYE\* | 30

○ | Parmesan and panko crusted walleye, served with a lemon beurre blanc, charred broccolini and fried wild rice

### POKE BOWL\* | 21

GF | Ahi tuna, citrus soy, jasmine rice, sliced cucumbers, pickled red onion, carrots, avocado, sesame seeds, green onion and Sriracha aioli

### RICE BOWL | 19

CN | Marinated kale, roasted squash, charred broccolini, fried wild rice, crispy brussels sprouts, served with spicy peanut sauce

Add: Chicken\*, (4) Shrimp\*, Salmon\* or Tuna\* +8

### GRILLED RIBEYE\* | 38

GF | Served with smashed potatoes, roasted tomato, charred broccolini and chimichurri sauce  
Add: (4) Shrimp\* +8

### SHRIMP SCAMPI\* | 24

Angel hair served with tomatoes, broccolini, lemon zest and Parmigiano-Reggiano  
Add: Chicken\* +8

### RIGATONI A LA VODKA | 22

V | Smoked chili, vodka tomato sauce, onion soubise and Parmigiano-Reggiano  
Add: Chicken\* or (4) Shrimp\* +8

### STEAK STIR FRY\* | 28

GF | Prime rib, served with onions, garlic, rosemary maldon smashed potatoes and pasilla salsa

### SWEET SPICY SALMON\* | 28

GF | Grilled Salmon, mashed potatoes, charred broccolini, sweet and spicy Sriracha glaze

## HOUSE SIDES (\$8 EACH)

CHARRED BROCCOLINI GF | VE

FRIED WILD RICE GF | ○

ZA'ATAR ROASTED SQUASH GF | VE

MASHED POTATOES GF | VE

MARINATED KALE GF | VE

COLESLAW | GF

FRESH FRUIT GF | VE

PETITE HOUSE SALAD ○ | ○

PETITE CAESAR SALAD ○

CUP OF SOUP

TATOR TOTS GF | VE

HOUSE-CUT FRIES GF | VE

GF Gluten Free | ○ Gluten Free Option | CN Contains Nuts  
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