

NORTHLAND



Country Club

STARTERS

-  **CRISPY CHICKEN WINGS**.....13
With celery, carrots, blue cheese or ranch and your choice of Buffalo, BBQ, teriyaki or house-made dry rub
-  **FRESH GUACAMOLE**.....11
House-made with fresh avocados, lime juice, cilantro and onion, served with fresh tortilla chips
-  **OVEN BAKED NACHOS**.....11
Fresh tortilla chips topped with olives, jalapeños, tomatoes, onions, colby-jack cheese, sour cream, guacamole and salsa - *add chicken or beef for \$4*
- LOADED TOTS**.....11
Bacon, sour cream, green onion, cheese and shredded potato, tossed in rice flour and deep fried crispy, served with seasoned sour cream
- SOUTHERN STYLE CATFISH BITES**.....11
US farm raised catfish, cornmeal breading, deep fried crispy, served with smoked chili aioli
- PORK POTSTICKERS**.....10
Seasoned pork filled dumplings steamed and seared, served with house-made soy dipping sauce
-  **HOUSE QUESADILLA**.....8
A mix of sautéed bell peppers and onions, melted cheddar jack cheese, served with sour cream, salsa and guacamole - *add chicken or beef \$4 or Cajun shrimp \$6*
-  **BAVARIAN PRETZEL STICKS**.....8
Bavarian pretzel with kosher salt, served warm with house-made creamy white cheese sauce




SALADS

Add grilled salmon, shrimp or chicken for \$6

-  **AUTUMN SALAD**.....10
Mixed greens, sliced apples, dried cranberries, toasted almonds, julienne carrots, feta cheese and bacon, tossed with a house-made apple cider dijon vinaigrette
-  **ARUGULA AND PEAR SALAD WITH GOAT CHEESE**.....10
Arugula greens, sliced pear, diced jicama, goat cheese crumbles, cherry tomatoes, red onion and candied walnuts, tossed with a house-made lemon basil vinaigrette
- CLASSIC CAESAR**.....10
Fresh chopped romaine greens, aged parmigiano reggiano and garlic herb croutons, tossed in house-made Caesar dressing
- WEDGE SALAD**.....9
Iceberg lettuce wedge with tomatoes, crumbled bacon, red onion, with blue cheese dressing and balsamic reduction drizzle
-  **CHICKEN AND AVOCADO SALAD**.....16
Grilled chicken, sliced avocado, mixed greens, tortilla strips, julienne carrots, diced jicama, cilantro sprigs, red onion and cashews tossed with an agave citrus peanut vinaigrette
- SIRLOIN STEAK SALAD**.....16
Sliced grilled sirloin, mixed greens, julienne carrots, cherry tomatoes, red onion, garlic herb croutons and jack cheese, topped with crispy French fries and served with a side of Southwest Ranch

RICE BOWLS

Add grilled salmon, shrimp or chicken for \$6

-  **POKE BOWL**.....16
Fresh ahi tuna tossed in a gluten free soy sauce with sesame oil, ginger and toasted sesame seeds, served over Jasmine rice with sliced cucumbers, pickled red onions, carrots, sliced avocado and green onions, topped with a sriracha aioli drizzle
-  **SPICY SZECHUAN STIR FRY BOWL**.....12
Tossed with a spicy Szechuan sauce, served over fragrant Jasmine rice
-  **COCONUT CURRY BOWL**.....12
Bell peppers, green onions and potatoes, tossed in a house-made coconut curry sauce, garnished with chopped cilantro, served over fragrant Jasmine rice

SANDWICHES

Served with choice of one side, gluten free bread available


- STUFFED GRILLED CHEESE**.....9
Your choice of cheese, applewood smoked bacon and tomato on Texas toast *add avocado \$2*
- AVOCADO CHIPOTLE CHICKEN PANINI**.....13
With melted smoked gouda, roasted red peppers and smoked chili aioli, served on ciabatta bread
- CLASSIC TUNA MELT**.....12
Tuna salad and melted Swiss cheese served on toasted English muffin bread
- PHILLY CHEESESTEAK**.....13
Ribeye, sautéed peppers and onions and pepper-jack cheese sauce served on a toasted hoagie
- FRENCH DIP**.....13
Shaved ribeye piled on a French roll with melted provolone, served with hot au jus for dipping
- NORTHLAND CHEESEBURGER***.....13
Angus burger, choice of cheese, applewood smoked bacon, lettuce, tomato, onion, pickle
- EAST END BURGER***.....14
Half pound black angus beef, sautéed mushrooms, onions, provolone cheese and Thousand Island dressing on toasted English muffin bread
- FRIED CANADIAN WALLEYE SANDWICH**.....16
Served on toasted cranberry wild rice bread with tartar sauce and house-made coleslaw
- SMOTHERED STEAK SANDWICH**.....16
Black angus sirloin sliced over Texas toast with house gravy, sautéed mushrooms and onions
- COWBOY BURGER***.....14
Black angus beef, smoked cheddar, crispy onion rings, BBQ sauce and two strips of bacon, served on a toasted bun

SIDES

French Fries, Sweet Potato Fries, Fresh Fruit, Cup of Soup Du Jour, Vegetable Du Jour, Potato Du Jour, House-Made Cajun Potato Chips, Coleslaw, Tater Tots, Rice Pilaf, House Cut Fries (additional \$2)

FROM THE BUTCHER BLOCK

Served with soup du jour or side salad

-  **GRILLED FILET MIGNON***.....**36**
Center cut angus filet seasoned and grilled to perfection, served with a baked potato and grilled asparagus
-  **HAND CUT RIBEYE***.....**29**
14oz angus ribeye, grilled and served with a baked potato and grilled asparagus

MAKE IT SURF & TURF BY ADDING:

Two jumbo shrimp \$6 or two colossal seared sea scallops \$9

ENTRÉES

Served with soup du jour or side salad

- ATLANTIC SALMON**.....**26**
Grilled or blackened, served with wild rice pilaf and vegetable du jour
- NCC STUFFED MEATLOAF**.....**22**
Stuffed with prosciutto, spinach, carrots and melted provolone cheese, served over garlic mashed potatoes with gravy
- KING'S FETTUCCINE**.....**26**
Tossed in a rich and creamy alfredo sauce topped with grilled chicken and butterflied shrimp
- SHRIMP & SCALLOPS BARSAC**.....**32**
Jumbo gulf shrimp and Atlantic sea scallops broiled with lemon butter, white wine and toasted panko bread crumbs, served with polenta and grilled asparagus
- PASTA BOLOGNESE**.....**22**
House-made bolognese sauce with Italian sausage, ground beef and mushrooms tossed with bowtie pasta and finished with Pecorino Romano
- CHICKEN MARSALA**.....**24**
With a mushroom and shallot marsala wine sauce, served over wild rice pilaf with vegetable du jour
- REGIONAL WALLEYE**.....**24**
Choose between traditional (broiled or fried), Mandarin Blue Cheese Crusted or Lemon Dill Panko Crusted, served with wild rice pilaf and vegetable du jour



Vegetarian |



Gluten Free |



Contains Nuts

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
NCC PROUDLY USES PRODUCE AND DAIRY FROM LOCAL SOURCES WHEN AVAILABLE AND FREE-RANGE ORGANIC CHICKEN