

NORTHLAND COUNTRY CLUB

menu

STARTERS

PORK POT STICKERS* | 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

CRAB CAKE EGGROLL* | 12

Maryland blue crab, lemon-garlic aioli

WINE BAR GRILLED SHRIMP | 14

GF | **CN** Grilled shrimp with sun-dried tomato and chili crisp. Spicy, crunchy, umami

PORK BELLY SLIDERS | 12

Crispy pork belly, tomatoes, frisée and lemon-garlic 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: prime rib* or cilantro lime chicken* +5

QUESADILLA | 14

O | **V** Crispy 12" flour tortilla, cheddar jack cheese, salsa roja, pico de gallo, sour cream and guacamole
Add: prime rib* or cilantro lime chicken* +5

BUFFALO CAULIFLOWER | 8

GF | **V** Served with ranch or blue cheese

ENTRÉE SALADS

GOAT CHEESE & CHERRY | 13

GF | **V** 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

BURRATA CAESAR | 13

V Crisp Romaine, red onion, tomato, croutons, torn burrata, Caesar dressing and balsamic glaze

Add: chicken*, (4) shrimp*, salmon* or tuna* +8

MELON AND FRISÉE | 18

GF Crispy pork belly, red onion, feta and strawberry-champagne vinaigrette and aromatic melon

BERRY CHICKEN* | 18

CN | **GF** Fresh greens, grilled chicken, feta cheese, red onion, berry medley and walnuts with a raspberry vinaigrette

CHOPPED ITALIAN* | 18

GF Ham, prosciutto, soppressata, capicola, peppadews, giardiniera, olives, roasted peppers, sun-dried tomatoes, romaine, fresh basil, Italian dressing.

HANDHELDS

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

EAST END BURGER* | 18

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

NORTHLAND CHEESEBURGER* | 18

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

TURKEY CAPRESE* | 18

O Smoked turkey breast, heirloom tomato, lemon herb aioli, basil pesto, burrata, frisse and maple pepper bacon on focaccia

FRENCH DIP* | 18

O Thinly sliced prime rib, Swiss cheese and au jus, served on a hoagie bun

NCC CUBAN* | 18

O Black Forest ham, porchetta, dill pickles, mustard, mayonnaise and Swiss cheese on a hoagie bun

TACOS* | 18

GF Your choice of steak, shrimp or cialntro lime chicken with pico de gallo, pickled onion, cilantro, coleslaw and salsa roja

GRILLED CHICKEN PESTO* | 18

O Grilled chicken breast, sun-dried tomato, goat cheese and fresh basil on a focaccia

BACON AVOCADO BURGER* | 18

O Half-pound Angus burger with burrata cheese, frisée, heirloom tomato, maple pepper bacon and garlic-herb aioli, on a kaiser bun

BEER-BATTERED COD SANDWICH* | 18

O Crispy cod fillet, heirloom tomato, frisée, house-made tartar sauce, red onion and cheddar cheese on a kaiser bun

NCC CLUB SANDWICH | 18

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

BLT | 12

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

GF Gluten Free | **O** Gluten Free Upon Request | **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.



RICE BOWLS

Served with choice of jasmine rice or brown rice.

MONGOLIAN STEAK BOWL* | 25

Beef tenderloin, mushroom, cabbage, bell pepper, carrot, crispy cauliflower, garlic, ginger, scallion and mongo sauce

POKE BOWL* | 23

GF Ahi tuna, citrus soy, jasmine rice, sliced cucumbers, pickled red onion, carrot, avocado, cilantro, sriracha aioli and toasted sesame seeds

DELMONICO STEAK BOWL* | 25

GF Teriyaki ribeye, grilled pineapple, toasted edamame, avocado, caramelized onion, blistered tomato, garlic-herb aioli and green onions

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

POLYNESIAN SHRIMP BOWL* | 25

GF Grilled teriyaki shrimp, grilled pineapple, blistered tomato, caramelized onion, avocado, toasted edamame

ALASKAN COD BOWL* | 25

GF Beer-battered Alaskan cod, charred corn, blistered tomato, slaw, caramelized onion, green onion and garlic-herb aioli

ENTRÉES

FILET MIGNON* | 46

GF 8oz grilled filet mignon, smoked Gouda au gratin potatoes, vegetable du jour and cowboy butter
Add: mushrooms, grilled onion or blue cheese crumbles +4
Add: (4) shrimp* +8

LEMON-DILL SALMON* | 28

Grilled faroe island salmon, vegetable du jour, crispy cauliflower and lemon-dill cream sauce

CHICKEN PICATTA | 24

O Sautéed chicken breast, linguine, fresh spinach, lemon butter, wine and capers

LINGUINE WITH CLAMS* | 28

Galician clams, garlic, white wine, extra virgin olive oil and parsley

BEER-BATTERED WALLEYE* | 28

Crispy walleye served with French fries, coleslaw and tartar sauce

TONNO A LA POMODORO* | 34

GF Grilled ahi tuna, sun-dried tomato relish and linguine aglio-olio

16OZ KOJI-AGED RIBEYE* | 49

GF Grilled ribeye, braised crimini mushroom, smoked Gouda au gratin potatoes, Chef's vegetable and cowboy butter

LINGUINE ALLA POMODORO | 18

Extra virgin olive oil, fresh garlic, sun-dried tomato and crushed red pepper
Add: chicken, (4) shrimp, salmon or tuna +8

DESSERTS

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

LAVA CAKE | 8

GF | **V** With crème anglaise and fresh berries

CHEESECAKE OF THE DAY | 8

V House-made cheesecake

CANNOLI OF THE DAY | 8

GF | **V** Crisp shell with super creamy filling

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*

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

CHARRED CORN

BRAISED CRIMINI MUSHROOMS

EDAMAME

CUP OF SOUP | 5

V BAKED POTATO | 5

Make it loaded with bacon and cheddar cheese

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