# NORTHLAND COUNTRY CLUB

# menu

### STARTERS

### PORK POT STICKERS\* | 15

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

### NCC NACHOS | 15

**GF | V | O** Crisp tortilla chips, creamy queso sauce, cheddar cheese, onions, tomatoes, black olives, jalapeños, pico de gallo, sour cream and guacamole Add smoked brisket\* or chicken\* +5

### **CRISPY BRUSSELS SPROUTS | 11**

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

# CHEESE CURDS | 12

V | Ellsworth garlic cheese curds with sriracha aioli

### CHIPS AND GUAC | 12

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

# QUESADILLA | 13

V | Crispy 12" flour tortilla, cheddar-jack cheese, salsa roja, pico de gallo, sour cream and guacamole

Add smoked brisket\* or chicken\* +5

### WILD MUSHROOM FLATBREAD | 15

V | Forest mushrooms, mozzarella cheese, Parmigiano Reggiano, fresh thyme and crème fraîche

Add seasoned shrimp\* or chicken\* +8

### **MARGHERITA FLATBREAD | 15**

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

Add seasoned shrimp\* or chicken\* +8

# **BRISKET POUTINE\* | 16**

Crisp fries, gooey garlic curds, tender brisket and house gravy

# **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

### **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 and walnuts with a raspberry vinaigrette

# CHICKEN AND SPINACH SALAD\* | 17

Fresh spinach, chicken, bacon, onion, goat cheese and cornbread croutons with a maple-Dijon vinaigrette

# KIDS (\$8 EACH) -

Served with your choice of house side

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



### HANDHELDS

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

### WALLEYE SANDWICH\* | 21

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

### **KOREAN CHICKEN SANDWICH\* | 18**

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

### **EAST END BURGER\* | 18**

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

# ACE BURGER\* | 18

O | O Half-pound Angus burger topped with white cheddar, bacon jam, aioli and arugula

### **COLOSSUS BURGER\* | 18**

O | O Half-pound Angus burger topped with brisket, bacon, roasted tomato and blue cheese dressing

### THE HOT MESS\* | 18

O | O Half-pound Angus burger topped with dry rub chicken tenders, cheese curds, garlic sauce and Cholula

#### FRENCH DIP\* | 18

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

### **TACOS\* | 18**

O | Your choice of smoked brisket, shrimp or chicken, with pico de gallo, pickled onions, cilantro, coleslaw and salsa roja

### **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

### **DAILY MILKSHAKE | 8**

Ask your server for today's flavor

# ENTRÉES

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

### FILET MIGNON\* | 45

**GF** | Served with creamed potatoes, roasted tomato, charred broccolini and red wine demi-glace Add: (4) Shrimp\* +8, Mushrooms, Grilled Onion, or Blue Cheese Crumbles +4

### **GRILLED RIBEYE\* | 39**

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

### PARMESAN-CRUSTED WALLEYE\* | 30

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

### NORTH AFRICAN SALMON\* | 28

Harissa chile paste, garlic, orange, aromatic spices, grilled beets and creamed potatoes

# CHICKEN SCHNITZEL\* | 25

O | O Scallion spaetzle, grilled beets and mushroom cream Make your schnitzel vegetarian with a Gardein chicken schnitzel

### **BRISKET MAC & CHEESE\* | 22**

Rotelle, brisket, creamy cheese sauce and house BBQ sauce

### POKE BOWL\* | 22

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

### RICE BOWL | 19

V | CN Beets, roasted squash, charred broccolini, fried wild rice, crispy Brussels sprouts, served with spicy peanut sauce Add: Chicken\*, (4) Shrimp\*, Salmon\* or Tuna\* +8

# HOUSE SIDES (\$8 EACH)

CHARRED BROCCOLINI GF | VE

FRIED WILD RICE GF | O

ZA'ATAR ROASTED SQUASH GF | VE

**CREAMED POTATOES | V** 

**GRILLED BEETS GF | VE** 

FRESH FRUIT GF | VE

PETITE HOUSE SALAD O | O | V

PETITE CAESAR SALAD O

TATOR TOTS GF | VE

**HOUSE-CUT FRIES GF | VE** 

CUP OF SOUP | 5

