

NORTHLAND COUNTRY CLUB

menu

STARTERS

PORK POT STICKERS* | 13

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

CRISPY CHICKEN WINGS* | 14

Bone-in or boneless, served with celery, carrots, blue cheese or ranch and your choice of Buffalo, BBQ, teriyaki or house-made dry rub

BEER BATTERED CHEESE CURDS | 13

Beer battered and lightly fried Ellsworth, Wisconsin cheese curds, served with ranch and house-made marinara

QUESADILLA | 12

V | Stuffed with bell pepper pico de gallo, BBQ sauce and cheddar-jack cheese, served with salsa, guacamole, and sour cream

Add: Chicken or Beef* +4

NCC NACHOS | 13

GF | **V** House-fried white corn tortilla chips topped with black olives, jalapeños, diced tomatoes, red onions, colby-jack cheese, sour cream, house-made guacamole and fresh salsa

Add: Chicken or Beef* +4

CHIPS & GUACAMOLE | 12

GF | **V** House-fried white corn tortilla chips, house-made guacamole made with avocados, lime juice, cilantro, onion and fresh salsa

CALAMARI* | 13

Lightly battered and fried, served with chipotle aioli, spicy marinara and lemon garnish

GREEK GYRO FLATBREAD* | 15

Fire grilled naan topped with house-made tzatziki sauce, grilled gyro meat, feta cheese, red onion, tomato, pepperoncini and green onions, served with a petite house or Caesar salad

ENTRÉE SALADS

MAPLE BACON BLUE* | 11

GF | **CN** Minnesota grown mixed greens, bacon, Gorgonzola crumbles, red onion, sliced apples, cranberries, and candied walnuts, with a maple syrup vinaigrette

PEAR & ARUGULA | 11

GF | **CN** Minnesota grown arugula, goat cheese crumbles, sliced Bosc pears, heirloom tomatoes, red onions, and toasted almonds, with a lemon vinaigrette

BERRY CHICKEN* | 16

GF | **CN** Fresh greens, marinated grilled chicken, feta cheese, red onion, assorted fresh berries and candied walnuts with a raspberry vinaigrette

GREEK GYRO* | 15

GF | Crisp romaine lettuce, grilled gyro meat, tomato, red onion, feta cheese, bell peppers, cucumber, black olives and pepperoncini with a house-made tzatziki dressing

BURRATA CAESAR | 13

O | **V** Crisp romaine lettuce, roasted red peppers, red onion, croutons, parmigiano-reggiano, fresh basil and baby heirloom tomatoes with a creamy Caesar dressing

Add: Chicken* +5 | Shrimp, Salmon or Poke Tuna* +8

SPECIALTY BOWLS

POKE BOWL* | 18

GF | Fresh ahi tuna tossed in a citrus-soy sauce, served over jasmine rice with sliced cucumbers, pickled red onions, carrots, avocado and cilantro, topped with a sriracha aioli and toasted sesame seeds

SPICY SZECHUAN SHRIMP* | 17

Stir fry vegetables tossed with sautéed shrimp in a spicy Szechuan sauce, served over jasmine rice, garnished with sesame seeds and green onion

GENERAL TSO'S CHICKEN* | 17

Beer battered chicken, fried and tossed in a savory General Tso sauce, served with stir fry vegetables over jasmine rice, garnished with toasted sesame seeds and green onion

KIDS (\$6 EACH)

Served with your choice of house side

PIZZA | BURGER* | MAC & CHEESE | CHICKEN FINGERS* | MINI CORN DOGS* | GRILLED CHICKEN BREAST*

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

*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* | 15

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

NORTHLAND CHEESEBURGER* | 15

○ | Half-pound Angus burger topped with choice of cheese, applewood smoked bacon, lettuce, tomato and onion on a grilled kaiser bun | *Substitute southern fried or grilled chicken**

PATTY MELT* | 15

○ | Half-pound Angus burger topped with caramelized onions, melted American and Swiss cheese, served on toasted marbled rye

TRADITIONAL TUNA MELT* | 15

○ | White chunk albacore tuna salad with Swiss cheese and lemon pepper on grilled English muffin bread

NCC CLUBHOUSE* | 15

○ | Roasted turkey breast, green leaf lettuce, mayonnaise, tomato, cheddar cheese and applewood smoked bacon on choice of bread

GRILLED AVOCADO CHICKEN CLUB* | 14

○ | Grilled chicken topped with Swiss cheese, bacon, avocado, lettuce, tomato, onion and Thousand Island dressing, on English muffin toast

CAROLINA CHICKEN SANDWICH* | 15

○ | Fried or grilled chicken topped with smoked cheddar cheese, tangy Carolina BBQ sauce, dill pickles, chipotle mayo and a house-made pineapple slaw, on a kaiser roll

WALLEYE SANDWICH* | 17

○ | Broiled or deep fried, served on toasted cranberry wild rice bread with tartar sauce and house-made slaw

STUFFED GRILLED CHEESE | 11

○ | **V** Served on English muffin bread with American cheese, tomato and choice of avocado or bacon

PRIME RIB SANDWICHES

Served with your choice of house side

PRIME RIB CHEDDAR MELT* | 15

○ | House-carved prime rib topped with caramelized onions, sautéed mushrooms, smoked cheddar cheese and a creamy horseradish sauce on a grilled Portuguese roll, served with hot jus for dipping

FRENCH DIP* | 15

○ | Shaved ribeye on a French roll with melted provolone, served with hot jus for dipping

CHEESESTEAK* | 15

○ | Shaved ribeye topped with melted pepper-jack cheese, sautéed bell peppers, and caramelized onions, drizzled with chipotle mayo

HOUSE SIDES

PINEAPPLE SLAW | FRESH FRUIT | CUP OF SOUP | PETITE HOUSE SALAD | PETITE CAESAR SALAD
FRENCH FRIES | SWEET POTATO FRIES | HOUSE-CUT FRIES | TATER TOTS | VEGETABLE DU JOUR

ENTRÉES

Served with cup of soup, petite house or Caesar salad

KING'S FETTUCCINE* | 26

○ | Fettuccine pasta tossed in house-made Alfredo, topped with grilled chicken and two butter-poached jumbo shrimp, garnished with parsley and a grilled baguette

SMOKED SALMON LINGUINE* | 26

○ | Smoked salmon and linguine pasta tossed with a house-made lobster vodka sauce, topped with sautéed wild mushrooms, parsley, and lemon

SCAMPI NAPOLETANA BURRATA* | 27

○ | Shrimp sautéed in garlic-basil butter with white wine and house-made marinara sauce, tossed with angel hair pasta, topped with burrata mozzarella, basil chiffonade and a grilled baguette

CHICKEN PARMESAN* | 26

○ | Minnesota chicken breast with a crispy parmesan-herb breading, topped with house-made marinara, burrata mozzarella, and fresh basil over garlic-butter linguine

SPINACH & PORTOBELLO RAVIOLI | 24

○ | **V** Tossed in your choice of house-made marinara or Alfredo, topped with mushrooms, basil chiffonade and Pecorino Romano

BROILED WHITE FISH* | 24

○ | Great Lakes white fish broiled and topped with a creamy dill sauce, served with bacon Brussels sprouts and wild rice pilaf, garnished with lemon and parsley

ATLANTIC SALMON* | 28

○ | Grilled or blackened with a white wine butter sauce, or broiled with a creamy dill sauce, served with wild rice pilaf and vegetable du jour

NORTHLAND WALLEYE* | 28

○ | Choose between traditional (broiled or beer-battered), Mandarin blue cheese crusted, or lemon dill panko crusted, served with wild rice pilaf and vegetable du jour

SHORT RIB BOLOGNESE* | 28

○ | Boneless Black Angus short ribs, slow cooked with San Marzano tomatoes, white wine, stock, pancetta, carrots, onions and celery, tossed with ribbon pasta and finished with Pecorino Romano, served with a grilled baguette

BUTCHER BLOCK

Served with a baked potato and grilled asparagus

Add two jumbo shrimp* +6

GF | 8oz GRILLED FILET MIGNON* | 41

GF | 8oz BLACK ANGUS SIRLOIN* | 27

GF | 14oz HAND-CUT RIBEYE* | 37

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