

# NORTHLAND COUNTRY CLUB

## menu

### STARTERS

**PROSCIUTTO BURRATA CROSTINI | 14**

Burrata cheese, roasted tomatoes, arugula, prosciutto, balsamic glaze and crostini

**PORK POT STICKERS\* | 13**

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

**CRISPY CHICKEN WINGS\* | 15**

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

**BEER BATTERED CHEESE CURDS | 13**

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

**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 +5\* 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

**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\* +5 or Beef\* +4

**STEAK CROSTINI | 17**

Seared beef filet tips, blue cheese crumbles, arugula, onion whisps, balsamic glaze and crostini

**CITRUS SOY SHRIMP | 14**

**GF** | Lightly breaded fried shrimp tossed with a citrus-soy aioli, served with jasmine rice and green onions

### ENTRÉE SALADS

**LEMON ARUGULA WITH GOAT CHEESE | 12**

**GF** | **V** | **CN** Fresh arugula tossed with house-made lemon vinaigrette, toasted almonds, heirloom cherry tomatoes and goat cheese  
Add: Chicken\* +6 | Shrimp, Salmon or Poke Tuna\* +8

**BERRY CHICKEN\* | 17**

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

**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\* +6 | Shrimp, Salmon or Poke Tuna\* +8

**CRISPY CHICKEN | 16**

Minnesota mixed greens, breaded chicken, shredded cheddar cheese, bacon, hard-boiled eggs, cucumber, tomato, croutons, red onion and green onions

**MAPLE BACON BLUE | 12**

**GF** | Minnesota mixed greens, bacon, Gorgonzola crumbles, red onion, sliced apples, cranberries and candied walnuts with maple syrup vinaigrette  
Add: Chicken\* +6 | Shrimp, Salmon or Poke Tuna\* +8

### SPECIALTY BOWLS

**POKE\* | 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

**ORANGE CHICKEN | 17**

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

**CUBAN MOJO PORK | 16**

**O** | Cuban marinated pulled pork, served over jasmine rice and black beans, topped with pico de gallo, chipotle crema, cilantro, lime and two grilled flour tortillas

### KIDS (\$7 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.

**BUTCHER BLOCK** Served with a baked potato and grilled asparagus Add two jumbo shrimp\* +6

**GF** | 8oz **GRILLED FILET MIGNON\*** | 44

**GF** | 14oz **HAND-CUT RIBEYE\*** | 37

## HANDHELDS

Served with your choice of house side

### **REUBEN SANDWICH\*** | 15

○ | Slow cooked corned beef on toasted marble rye bread with sauerkraut, melted Swiss cheese and house-made Russian dressing

### **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\**

### **TRADITIONAL TUNA MELT\*** | 15

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

### **GRILLED AVOCADO CHICKEN CLUB\*** | 15

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

### **CAROLINA CHICKEN SANDWICH\*** | 16

○ | 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

### **SPINACH & PORTOBELLO RAVIOLI** | 24

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

Add: *Chicken\** +6 | *Shrimp, Salmon or Poke Tuna\** +8

### **NORWEGIAN SALMON\*** | 28

○ | Grilled or blackened with a white wine butter sauce, served with wild rice pilaf and shaved bacon brussels sprouts

### **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 shaved bacon brussels sprouts

### **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

### **STUFFED MEATLOAF** | 22

Italian sausage and ground angus beef combined and stuffed with Provolone cheese, prosciutto ham, carrots and spinach, served with garlic mashed potatoes, green beans and gravy

### **CAJUN ALFREDO FETTUCCINE** | 22

○ | **V** Fettuccine noodles tossed with a house-made Cajun Alfredo sauce, parmesan cheese, parsley and a grilled baguette

Add: *Chicken\** +6 | *Shrimp or Salmon* +8

### **LEMON DILL SMOKED SALMON PENNE** | 26

○ | Smoked salmon, zucchini, yellow squash, fire roasted red bell peppers, penne pasta, lemon dill cream sauce and a grilled baguette

### **CRANBERRY WALNUT CHICKEN** | 24

**GF** | **CN** Grilled chicken breast, cranberry chutney, burrata cheese, candied walnuts and chicken demi, served with wild rice pilaf and vegetable du jour

## FLATBREADS

### **MARGHERITA** | 14

**V** | Crushed San Marzano tomatoes, burrata cheese, fresh basil, olive oil and parmesan cheese

### **LOADED BAKED POTATO** | 14

Garlic baby red mashed potatoes, broccoli, diced tomatoes, chopped bacon, cheddar cheese and green onions, served with a side of sour cream

### **CRANBERRY APPLE BURRATA** | 14

**CN** | Cranberry chutney, sautéed green apples, burrata cheese, prosciutto ham, arugula, lemon zest and candied walnuts, served with a petite house or Caesar salad