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* | 15
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 | 14
Crisp tortilla chips, creamy queso sauce, cheddar cheese, onions, tomatoes, black olives, jalapenos, pico de gallo, sour cream and guacamole
Add Seasoned Chicken or Beef +5

QUESO PALERMO | 12
Gooey cheddar cheese, Italian sausage, garlic, crisp and soft tortillas

TUNA TATAKI TOSTADAS* | 12
O | Crisp blue corn tortillas topped with sashimi tuna, hiyashi wakame, citrus-soy aioli and pico de gallo

TRUFFLED FRIES | 12
V | O House-cut fries garnished with fresh rosemary, parmesan and white truffle

CRISPY PORK BELLY | 13
Star anise, ginger, Chinese mustard, sesame seeds and smoked shoyu

CRISPY BRUSSELS SPROUTS | 11
VE | Rogotzke maple syrup, lime juice and sriracha

SPICED PECANS | 8
CN | VE Sweet, spicy and crunchy

CHARCUTERIE BOARD | 20
Assorted meats, cheeses and crackers with accoutrements

ENTRÉE SALADS

LEMON ARUGULA WITH GOAT CHEESE | 12
GF | V | O | CN Fresh arugula tossed with house-made lemon vinaigrette, toasted almonds, heirloom tomatoes and goat cheese

ASIAN CHICKEN* | 17
CN | O Crisp romaine topped with grilled chicken, bell peppers and house-made chow mein, served with a garlic dressing and peanut sauce

SUPER B | 12
CN | VE Kale, cabbage, broccolini, Brussels sprouts, carrots and spiced pecans, served with a maple-Dijon vinaigrette

GRILLED CAESAR | 9
O | Grilled romaine lettuce with Caesar dressing, parmesan cheese and croutons

Additions:
Chicken, (4) Shrimp*, Salmon*, Tuna* or Pork Belly* +8*

SPECIALTY BOWLS

POKE BOWL* | 19
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

RICE BOWL | 18
CN | VE Fried wild rice topped with marinated kale, roasted squash, charred broccolini and crispy Brussels sprouts, with a sweet and spicy peanut sauce

Additions:
Chicken, (4) Shrimp*, Salmon*, Tuna* or Pork Belly* +8*

KIDS ($8 EACH)

Served with your choice of house side and apple sauce

CHEESE PIZZA | BURGER* | MAC & CHEESE | CHICKEN NUGGETS* | GRILLED SALMON* | GRILLED CHICKEN BREAST*

GF Gluten Free | O Gluten Free Option | 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.*

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HANDHELDS

Served with your choice of house side

WILD RICE BURGER* | 14
O | V Topped with red onion, craisins, arugula, goat cheese, roasted tomato and basil pesto on English muffin bread

EAST END BURGER* | 16
O | Half-pound Angus burger topped with sautéed mushrooms and onions, provolone cheese and Thousand Island dressing on grilled English muffin bread

NORTHLAND CHEESEBURGER* | 16
O | Half-pound Angus burger topped with cheddar cheese, applewood smoked bacon, lettuce, tomato and onion on a kaiser roll

THE WINDY CITY* | 17
Italian beef, grilled Italian sausage, bell peppers and provolone, served on a hoagie bun with giardiniera and jus

WALLEYE SANDWICH* | 18
O | Breaded walleye, Swiss cheese, bacon, dressed kale and Thousand Island dressing, served on marbled rye bread

KOREAN CHICKEN SANDWICH* | 16
O | Gochujang chicken, honey kewpie, sesame seeds, cilantro and quick pickled onion, served on a kaiser roll

HOUSE SIDES

CHARRED BROCCOLINI

FRIED WILD RICE

ZA'ATAR ROASTED SQUASH

CONFIT POTATOES

MARINATED KALE

COLESLAW

FRESH FRUIT

PETITE HOUSE SALAD

PETITE CAESAR SALAD

CUP OF SOUP DU JOUR

HOUSE-CUT FRIES

ENTRÉES

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

8oz GRILLED FILET MIGNON* | 44
GF | Served with red wine demi-glace, confit potatoes, roasted tomatoes and charred broccolini
Add (4) Shrimp +8*

14oz HAND-CUT RIBEYE* | 38
GF | Served with red wine demi-glace, confit potatoes, roasted tomatoes and charred broccolini
Add (4) Shrimp +8*

BUTTERNUT SQUASH RAVIOLI | 24
V | House-made pasta with brown butter, sage, charred broccolini and heirloom tomatoes
Add Chicken, (4) Shrimp*, Salmon*, Tuna* or Pork Belly* +8*

PARMESAN CRUSTED WALLEYE* | 29
O | Parmesan and panko crusted walleye, served with a lemon beurre blanc, charred broccolini and fried wild rice

MISO-MUSTARD GLAZED SALMON* | 28
Served with shiitake-cabbage stir-fry and fried wild rice

SHORT RIB BOLOGNESE* | 29
Slow cooked with San Marzano tomatoes, white wine, aromatic vegetables and pancetta, tossed with fettuccine pasta and parmesan

COQ AU VIN | 28
Red wine and mushroom braised chicken, aromatic vegetables and crispy rosemary smashed potatoes

RAMEN | 18
Crisp pork belly, served with ramen broth, mushrooms, green onions, chili paste and a soft cooked egg

ITALIAN PENNE DIABLO | 22
Penne pasta tossed with marinara, Italian sausage, bell peppers, bacon, red onions and crushed red peppers
Add Chicken, (4) Shrimp*, Salmon*, Tuna* or Pork Belly* +8*

HOUSE-MADE DESSERTS

BIG COOKIE | 8
Hazelnuts, white chocolate and caramel sauce with vanilla ice cream

WHITE CHOCOLATE CHEESECAKE | 8
Served with raspberry and hazelnut brittle

S'MORES CAKE | 8
Graham cracker cake, chocolate ganache and house-made marshmallow

DAILY PIE | 8
Ask your server for today's flavor

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