

NORTHLAND COUNTRY CLUB

menu

STARTERS

PORK POT STICKERS* | 15

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 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*

CHEESE CURDS | 12

V | Ellsworth garlic cheese curds with sriracha aioli

QUESADILLA | 13

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

Add smoked brisket or chicken* +5*

COCONUT SHRIMP* | 15

Hand-breaded coconut shrimp, served with house-made plum sauce

STUFFED MUSHROOMS | 13

GF | **V** Wild rice, mornay sauce and cheddar-Jack cheese

JUMBO ONION RINGS | 12

V | Beer battered and saltine crusted onion rings, served with seasoned sour cream

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

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, grilled chicken, feta cheese, red onion, plump berries and walnuts with a raspberry vinaigrette

BEET, BEEF AND BLUE CHEESE SALAD* | 18

GF | **O** Crisp spinach, grilled tenderloin, beets, blue cheese, red onion and maple-Dijon vinaigrette

KIDS (\$8 EACH)

Served with your choice of house side and applesauce

CHEESE PIZZA **V** | BURGER* **O** | MINI CORN DOGS*

MAC & CHEESE **V** | CHICKEN NUGGETS*

GRILLED SALMON* **GF** | GRILLED CHICKEN BREAST* **GF**

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.*

HANDHELDS

Served with your choice of house side

Make any burger vegetarian with a Beyond Burger

BEER-BATTERED WALLEYE SANDWICH* | 21

Lettuce, tomato, onion, house tartar sauce and American cheese on Johnson's football hoagie

CHICKEN BACON RANCH SANDWICH* | 18

GF | **O** Grilled chicken, double-smoked bacon, tangy ranch, cheddar cheese, beefsteak tomato and lettuce 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

NCC CUBAN* | 18

Black forest ham, pulled pork, dill pickles, mustard, mayonnaise and Swiss cheese on a Johnson's football hoagie

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, beer-battered walleye or chicken, with pico de gallo, pickled onions, coleslaw, cilantro and salsa roja

HOUSE SIDES (\$8 EACH)

CHARRED BROCCOLINI **GF** | **VE**

FRIED WILD RICE **GF** | **O**

ZA'ATAR ROASTED SQUASH **GF** | **VE**

SMOKED GOUDA AU GRATIN POTATOES | **V**

GRILLED BEETS **GF** | **VE**

FRESH FRUIT **GF** | **VE**

PETITE HOUSE SALAD **O** | **O** | **V**

PETITE CAESAR SALAD **O**

TATOR TOTS **GF** | **VE**

FRENCH FRIES **GF** | **VE**

SWEET POTATO FRIES | **V**

BRUSSELS SPROUTS **GF** | **VE**

CUP OF SOUP | 5

ENTRÉES

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

FILET MIGNON* | 45

GF | Served with smoked gouda au gratin 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 smoked gouda au gratin potatoes, roasted tomato, charred broccolini and chimichurri sauce

Add: Mushrooms or Grilled Onions +4, (4) Shrimp* +8

PARMESAN-CRUSTED WALLEYE* | 30

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

LEMON-DILL SALMON* | 28

GF | Charred broccolini, steamed rice and lemon-dill cream sauce

CHICKEN SCHNITZEL* | 25

Scallion spaetzle, grilled beets and mushroom cream

BRISKET MAC & CHEESE* | 22

Rotelle, brisket, creamy cheese sauce and house BBQ sauce

POKE BOWL* | 22

GF | **O** 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-MADE DESSERTS

BIG COOKIE | 8

V | Ask your server for today's flavor

WHITE CHOCOLATE CHEESECAKE | 8

V | **CN** Served with raspberry and hazelnut brittle

S'MORES CAKE | 8

V | Graham cracker cake, chocolate ganache and house-made marshmallow

LAVA CAKE | 8

GF | **V** With creme anglaise

DAILY PIE | 8

Ask your server for today's flavor

WINE

TAWNY PORT 20 YEAR RAMOS-PINTO 2oz

16 | DOURO, PORTUGAL



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