

# NORTHLAND COUNTRY CLUB

Menu

## STARTERS

### PORK POT STICKERS | 12

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 choice of Buffalo, BBQ, teriyaki or house-made dry rub

### NCC NACHOS | 12

**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 for +4*

### CHIPS & GUACAMOLE | 11

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

### QUESADILLA | 11

**V** | Grilled flour tortilla stuffed with colby-jack cheese and house-made BBQ sauce, served with sour cream, shredded lettuce, fresh salsa and house-made guacamole

*Add Chicken or Beef for +4*

## SPECIALTY BOWL

### POKE BOWL | 17

**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

## ENTRÉE SALADS

### 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*

## FLATBREADS

*Served with a petite house or Caesar salad*

### GREEK GRYO | 15

Fire grilled naan topped with house-made tzatziki sauce, grilled gyro meat, feta cheese, red onion, tomato, pepperoncini and green onions

### BURRATA MARGHERITA | 15

**V** | Fire grilled naan topped with fresh tomato sauce, fresh burrata mozzarella cheese, basil and baby heirloom tomatoes with a balsamic reduction drizzle

**GF** Gluten Free | **O** Gluten 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

### PRIME RIB CHEDDAR MELT | 14

Shaved tender prime rib topped with caramelized onions, sautéed mushrooms, smoked cheddar cheese and a creamy horseradish sauce on a grilled Portuguese roll, au jus.

### MEMPHIS BELLE | 14

Southern fried or grilled chicken topped with smoked cheddar cheese, Cairo, Illinois BBQ sauce, sweet pickles, chipotle mayonnaise and a house-made pineapple slaw on a grilled kaiser bun

### 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

### MUSHROOM & SWISS BURGER | 15

Half-pound Angus burger topped with sautéed mushrooms and Swiss cheese on a toasted kaiser bun

### NORTHLAND CHEESEBURGER | 14

○ | 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*

### FRENCH DIP | 15

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

### 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

## KIDS (\$6 EACH)

Served with your choice of house side

PIZZA | BURGER | MAC & CHEESE

CHICKEN FINGERS | MINI CORN DOGS

GRILLED CHICKEN BREAST

## ENTRÉES

Served with cup of soup, petite house or Caesar salad

### CANADIAN WALLEYE | 28

○ | Choose between traditional (broiled or beer-battered), Mandarin Blue Cheese Crusted, or Lemon Dill Panko Crusted, served with herb roasted tri-color fingerling potatoes and vegetable du jour

### GRILLED SALMON | 26

Topped with beurre monté sauce, served with rice pilaf and veg du jour

### NEW YORK STRIP AU POIVRE | 29

○ | Peppercorn melange crusted New York strip steak topped with a pinot noir demi-glace, served with herb roasted tri-color fingerling potatoes and vegetable du jour

### ITALIAN COULOTTE STEAK BURRATA | 27

○ | Top sirloin steak grilled to temperature and sliced, served with a basil pesto gnocchi, house-made garden marinara, fresh burrata mozzarella cheese, garnished with a balsamic reduction drizzle and basil chiffonade

### 8oz GRILLED FILET OF BEEF | 36

Cooked to perfection and served with choice of side and veg du jour

### CHICKEN PICCATA | 24

○ | Sautéed chicken breast, mushrooms, zucchini, yellow squash and fresh herbs, cooked in a lemon garlic caper sauce, served with angel hair pasta and fire-grilled baguettes

### PASTA BOLOGNESE | 22

○ | House-made bolognese sauce with Italian sausage, ground beef and mushrooms, tossed with bowtie pasta and finished with Pecorino Romano, served with fire-grilled baguettes

## HOUSE SIDES

FRENCH FRIES | SWEET POTATO FRIES

HOUSE-CUT FRIES | TATER TOTS

PINEAPPLE SLAW | FRESH FRUIT | CUP OF SOUP

PETITE HOUSE SALAD | PETITE CAESAR SALAD

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