

# 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, onion and fresh salsa

#### COCONUT SHRIMP | 12

Coconut breaded shrimp fried golden crispy, served with cocktail sauce and a lemon wedge

#### CHICKEN LETTUCE WRAP | 12

**GF** | Hoisin garlic chopped chicken, served with lettuce leaves and a spicy dipping sauce

#### FIRECRACKER SHRIMP | 13

Lightly battered shrimp deep fried and tossed in a spicy aioli

#### SEARED SEA SCALLOPS | 18

**GF** | Three pan-seared colossal scallops, served with a jicama slaw and an orange hollandaise sauce

#### MAHI FINGERS | 11

Mahi fillets breaded and perfectly fried, served with house-made tartar sauce and a lemon wedge

### 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

#### BARBACOA BEEF BOWL | 16

**GF** | Slow-cooked, Yucatan marinated shredded beef, served over white rice and black beans, topped with pico de gallo, crema and cilantro

### 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*

#### COBB | 16

**GF** | Mixed greens, grilled chicken, avocado, blue cheese crumbles, tomatoes, chopped bacon, black olives and hard-boiled egg, served with choice of dressing

#### WATERMELON ARUGULA | 12

**GF** | **V** Arugula, diced watermelon, fresh mint and feta cheese, with a Greek dijon vinaigrette  
*Add: Chicken +5 | Shrimp, Salmon or Poke Tuna +8*

#### WEDGE SALAD | 10

**GF** | Iceberg wedge, gorgonzola crumbles, blue cheese dressing, bacon, red onion and balsamic drizzle  
*Add: Chicken +5 | Shrimp, Salmon or Poke Tuna +8*

### FLATBREADS

*Served with a petite house or Caesar salad*

#### ADOBO CHICKEN | 15

Fire grilled naan topped with marinated chicken, chipotle ranch, jack cheese blend, bacon, tomatoes and red onion, finished with avocado slices and cilantro

#### GREEK GYRO | 15

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

#### PESTO CAPRESE | 15

**V** | Fire grilled naan topped with basil pesto, burrata mozzarella and heirloom tomatoes, finished with arugula and balsamic 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 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 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

### CLASSIC DOUBLE | 16

○ | Two 1/4lb Black Angus patties, topped with four strips of bacon, American cheese, dill pickles and Dijon mayo, served on a toasted Kaiser bun with choice of side

### 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 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

### FISH TACOS | 14

Beer-battered, deep fried mahi, topped with wasabi crema, house slaw and cilantro

### WALLEYE SANDWICH | 17

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

### STUFFED GRILLED CHEESE | 10

○ | **V** Served on English Muffin Bread with choice of cheese, tomato, and bacon or avocado

## 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 wild rice pilaf and vegetable du jour

### GRILLED SALMON | 26

**GF** | Topped with beurre monté sauce, served with rice pilaf 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

### SUMMER VEGETABLE PICCATA | 21

○ | **V** Mushrooms, yellow squash, zucchini and fresh herbs, cooked in a lemon garlic caper sauce, served with angel hair pasta and fire-grilled baguettes

Add : Chicken +5 Shrimp or Salmon +8

### SHRIMP SCAMPI | 24

○ | Sautéed shrimp tossed with angel hair pasta, scampi butter and red pepper flakes, served with a grilled baguette

### ALASKAN GRILLED HALIBUT | 33

**GF** | 8oz fillet seasoned and grilled to perfection, topped with orange hollandaise sauce and served with wild rice pilaf and vegetable du jour

### SHORT RIB BOLOGNESE | 26

○ | 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

### TUSCAN SHRIMP & SCALLOPS | 33

○ | Seared colossal scallops, jumbo shrimp, spinach and sundried tomatoes, simmered in a parmesan garlic cream sauce, tossed with papadeli pasta and topped with basil chiffonade, served with a grilled baguette

## BUTCHER BLOCK

Served with a baked potato and grilled asparagus

**SURF & TURF:** Add two jumbo shrimp +6 or

Add two colossal scallops +9

**GF** | 8oz **GRILLED FILET MIGNON** | 37

**GF** | 8oz **BLACK ANGUS SIRLOIN** | 23

**GF** | 14oz **HAND-CUT RIBEYE** | 33

## 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

**GF** Gluten Free | **○** 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.

