

NORTHLAND COUNTRY CLUB

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 +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-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

Slow-cooked, Yucatan marinated shredded beef, served over white rice and black beans, topped with pico de gallo, crema and cilantro, served with grilled flour tortillas

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 | 10

GF | Iceberg wedge, gorgonzola crumbles, blue cheese dressing, bacon, red onion, sliced tomatoes 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 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.



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-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 American cheese, tomato and choice of avocado or bacon

KIDS (\$6 EACH)

Served with your choice of house side

PIZZA | BURGER* | MAC & CHEESE

CHICKEN FINGERS* | MINI CORN DOGS*

GRILLED CHICKEN BREAST*

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* | 41

GF | 8oz BLACK ANGUS SIRLOIN* | 27

GF | 14oz HAND-CUT RIBEYE* | 37

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* | 29

○ | 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 PASTA | 21

○ | **V** Mushrooms, yellow squash, zucchini, garlic, and Italian herbs, sautéed and plated over ribbon pasta, tossed in a savory house-made red sauce, garnished with Pecorino Romano cheese and parsley

Add : Chicken +5, Shrimp or Salmon* +8*

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 pappardelle pasta and topped with basil chiffonade, served with a grilled baguette

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

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