

# 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

#### STEAK BITES | 16

Pan-seared tender beef tips, served with local buttermilk blue cheese, baby arugula, beefsteak tomato relish, creamy horseradish sauce and grilled French bread baguettes

### SPECIALTY BOWLS

#### 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

#### GRILLED BEEF SHORT RIB BOWL | 18

**GF** | Grilled beef short rib, served over jasmine rice with Kimchi, broccoli, red bell pepper, green beans, carrots and mushrooms, topped with a sriracha aioli, citrus-soy sauce and toasted sesame seeds

- WITH CHICKEN | 16

- WITH SALMON OR SHRIMP | 19

### 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

#### POKE TUNA NIÇOISE | 17

**GF** | Baby greens, citrus-soy ahi tuna, hard boiled egg, baby heirloom tomatoes, green beans, pickled red onions, black olives and red bliss potatoes with a white balsamic 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, parmesan-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

#### BEEF & BLUE | 16

Fire-grilled naan topped with a creamy horseradish sauce, pan-seared tender beef tips, red onion, tomato, baby arugula, and buttermilk blue cheese with a balsamic reduction drizzle

#### GREEK GRYO | 15

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

#### CHICKEN BACON RANCH | 15

Fire grilled naan topped with a house-made ranch dressing, applewood smoked bacon, grilled chicken, tomato, colby-jack cheese 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

120 YEARS



**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.

## HANDHELD'S

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

### THE CHARLIE | 15

○ | White chunk albacore tuna salad, Swiss cheese and lemon pepper on grilled English muffin bread

### CALIFORNIA PASTRAMI MELT | 14

Tender brisket pastrami topped with Swiss cheese, house-made pineapple slaw, creamy horseradish sauce and red onion on a grilled Portuguese bun

### NCC BLT STACKER | 12

○ | Applewood smoked bacon, lettuce, tomato and mayonnaise on choice of bread

### PESTO TURKEY MELT | 15

○ | Roasted turkey, basil pesto, Swiss cheese and tomato on a grilled Portuguese roll, served with a natural turkey jus

### CROSBY CLUBHOUSE | 14

○ | Roasted turkey breast, green leaf lettuce, mayonnaise, tomato, cheddar cheese and applewood smoked bacon on choice of bread

### 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

### 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

## SOUP & SANDWICHES

House-made soups and carving board sandwiches: choice of turkey, ham, roast beef or brisket pastrami with lettuce, red onion and mayonnaise on choice of bread

- CUP OR BOWL OF SOUP | 7

- HALF SANDWICH & CUP OF SOUP | 10

- WHOLE SANDWICH & CUP OF SOUP | 13

## 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, Lemon Dill Panko Crusted or Piccata-Style, served with herb roasted tri-color fingerling potatoes and vegetable 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

### LOUISIANA SHRIMP & GRITS | 27

○ | Grilled wild jumbo Gulf shrimp over creamy parmesan southern grits and hearty Cajun gumbo sauce, served with fire-grilled garlic French bread baguettes

### 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

### 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 French bread baguettes

### LACY'S TWIN FILETS | 37

○ | 2 - 4 oz filets pan-seared to perfection, topped with portobello mushrooms and a creamy béarnaise sauce, served with herb roasted tri-color fingerling potatoes and vegetable du jour

## 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

## KIDS (\$6 EACH)

Served with your choice of house side

PIZZA | BURGER | MAC & CHEESE

CHICKEN FINGERS | MINI CORN DOGS

GRILLED CHICKEN BREAST

120 YEARS



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