

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** Crispy tortilla chips, creamy queso sauce, cheddar cheese, onions, tomatoes, black olives, jalapeños, pico de gallo, sour cream and guacamole
Add: smoked brisket* or pulled 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 pulled chicken* +5

COCONUT SHRIMP* | 15

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

CHIPS 'N GUAC | 12

GF | **VE** Crispy corn tortilla chips with freshly made guacamole

ENTRÉE SALADS

LEMON ARUGULA WITH GOAT CHEESE | 13

GF | **V** | **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

NACHO SALAD | 13

GF | **V** Tortilla chips, romaine lettuce, red onions, tomatoes, elote corn, avocado and cowboy beans with creamy garlic dressing
Add: smoked brisket* or pulled chicken* +5

HANDHELDS

Served with your choice of house side. Make any burger vegetarian with a beyond burger.

EAST END BURGER* | 18

O | **O** Half-pound Angus burger topped with sautéed mushrooms and onions, provolone cheese and Thousand Island dressing on 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 on a Kaiser roll

BÁNH MÌ | 18

O Pate, porchetta sausage, pickled carrots and onions, Duke's mayo, cucumber, cilantro and fish sauce on a hoagie bun

FRENCH DIP* | 18

O Thinly sliced prime rib, Swiss cheese and au jus, served on a hoagie bun

PULLED CHICKEN SANDWICH | 16

O Pulled chicken and cheddar cheese on a Kaiser roll

SHORT RIB MELT | 21

O Caramelized onions, mushrooms, Jarlsberg Swiss cheese, whole grain mustard on English muffin bread, served with a side of au jus

NCC CUBAN* | 18

O Black Forest ham, porchetta, dill pickles, mustard, mayonnaise and Swiss cheese on a hoagie bun

TACOS* | 18

O Your choice of smoked brisket, fried walleye or pulled chicken, with pico de gallo, pickled onions, coleslaw, cilantro and salsa roja

TUNA NIÇOISE | 18

O Seared ahi tuna, beefsteak tomatoes, kalamata olives, cucumbers, red onions, Dijon mustard, fresh basil, hard boiled egg and Italian vinaigrette dressing on a Kaiser roll



*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.

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 a red wine demi-glace

Add: mushrooms, grilled onion or blue cheese crumbles +4
Add: (4) shrimp* +8

GRILLED RIBEYE* | 39

GF Served with smoked Gouda au gratin potatoes, roasted tomato, charred broccolini and a garlic-herb butter

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

MEDITERRANEAN WALLEYE* | 30

GF Grecian marinade, blistered tomatoes, grilled lemon, caprese asparagus and Jasmine rice

LEMON-DILL SALMON* | 29

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

RISOTTO PRIMAVERA | 22

GF | V Arborio rice, aromatic vegetables, grilled asparagus and Grana Padano cheese

BRISKET MAC & CHEESE* | 22

Rotelle, brisket, creamy cheese sauce and Kansas City 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

BBQ PLATTER | (1)19 | (2)25 | (3)29 | (4)32

Comes with two sides and your choice of meat(s):
Ribs, brisket, porchetta sausage or pulled chicken
1/2 rack of ribs 19 | Full rack of ribs 32

DESSERTS (\$8 EACH)

BIG COOKIE

V Ask your server for today's flavor

S'MORES CAKE

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

LAVA CAKE

GF | V With crème anglaise

TIRAMISU

Espresso-dipped ladyfingers with a creamy, lightly sweetened mascarpone cream

GELATO TRIO

Belgian dark chocolate, raspberry sorbet and Sicilian pistachio

KIDS (\$8 EACH)

Served with your choice of house side

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

V MAC & CHEESE | **GF** GRILLED CHICKEN BREAST*

GF GRILLED SALMON* | CHICKEN NUGGETS*

HOUSE SIDES (\$8 EACH)

GF | VE CHARRED BROCCOLINI

GF | V ELOTE CORN

GF | V COLESLAW

V MAC & CHEESE

GF | VE COWBOY BEANS

GF | VE GINGER-GLAZED CARROTS

GF | V GRILLED ASPARAGUS CAPRESE

GF | V SMOKED GOUDA AU GRATIN POTATOES

GF | VE FRESH FRUIT

O | O | V PETITE HOUSE SALAD

O PETITE CAESAR SALAD

GF | VE TATER TOTS

GF | VE FRENCH FRIES

V SWEET POTATO FRIES

CUP OF SOUP | 5

GF Gluten Free | **O** Gluten Free Upon Request | **CN** Contains Nuts | **V** Vegetarian | **VE** Vegan | **O** Vegetarian/Vegan Option



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