



COUNTRY CLUB

MENU

STARTERS

Tomato Cheddar Soup \$5/\$8

Our special recipe has become a Country club tradition.

Club Toscana \$6/\$9

Spicy sausage, potatoes, carrots, celery and onions in a hearty broth.

Flatbread Of The Day \$16

Ask your server for our Chef inspired flatbread made with seasonal ingredients.

Barbacoa Nachos \$13

Barbacoa (spicy) black beans, tomato, jalapenos, olives and shredded cheddar cheese atop of house made tortilla chips.

SALADS

House Salad \$14

Fresh Mixed greens with tomatoes, cucumbers, red onion, black olives, cheddar cheese and in house made croutons. Your choice of dressing.

Caesar Salad \$16

A fresh crisp traditional Caesar salad with croutons, caesar cheese, and tossed in our house made caesar dressing.

Ahi-Tuna Salad \$22

Sesame encrusted Ahi-tuna filet cooked medium rare with radishes, beets, hard boiled eggs, cherry tomatoes, red onions, avocado on a bed of arugula. Paired with Creamy wasabi dressing.

Dressings

House Gorgonzola/House made Ranch/French Italian/Balsamic/Honey Mustard/Blue Cheese

Add ons:

Salmon \$8 / Steak \$9 / Shrimp \$6 / Chicken \$5

BASKETS

All baskets come with a side of fries

Shrimp Basket \$13

Generous portion of breaded shrimp fried until golden brown. Served with cocktail sauce.

Chicken Tender Basket \$15

Five seasoned chicken tenders fried until golden brown. Served with your choice of ranch, bbq, honey mustard dipping sauce.

Nashville Hot Chicken \$15

Breaded chicken breast fried until golden brown, then tossed in a smoky Nashville hot sauce and rested on a potato roll with lettuce, tomato and pickle.

CLUB CLASSICS

GBR Wrap \$15

Fajita grilled chicken, cheddar cheese, lettuce, tomato, bacon tossed in our housemade ranch dressing in a garlic herb wrap.

Country Club \$16

Ham, turkey, bacon, american, swiss cheese, lettuce, tomato and mayo on toasted bread.

Grilled Cheese \$13

Your choice of american, swiss, cheddar, gouda, pepper jack and provolone cheese on sourdough bread.

Add bacon/ham/turkey +\$2 each

Clubhouse Burger \$16

8oz special angus beef blend cooked to your preference and rested on a toasted potato roll. Your choice of cheese and toppings.

Burger Toppings

Lettuce/Tomato/Red Onions/Pickles/American, Cheddar/Smoked Gouda/Swiss/Pepper Jack Cheese

SIDES

Fries(regular/cajun/buffalo) \$5

Potato Chips(regular/cajun/buffalo) \$6

Tator Tots(regular/cajun/buffalo) \$5

Cottage Cheese \$3

Sweet Potato Fries \$6

Side Salad \$5

*****CONSUMING RAW OR UNDERCOOKED MEATS,POULTRY,SEAFOOD,SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION*****

SMALL PLATES

Bianchi Di Spagna \$12

Butter Beans and a homemade garlic and tomato basil sauce with pappardelle egg pasta.

Stir-Fry Rice \$12

Seasonal vegetables, kimchi fried rice and a sunny side up egg.

Add Protein

Chicken \$5/ Steak \$ 9/ Shrimp \$6/Salmon \$8

ENTREES

All entrees come with your choice of cup of soup or salad

Primavera \$18

Ham, broccoli, peas, asparagus and cheese ravioli in a butter garlic sauce.

Melanzane alla parmigiana \$24

Fresh breaded eggplant, mozzarella, parmesan cheese cooked until golden brown, then rested on a bed of pappardelle and home made marinara.

Spanish Salmon \$26

8oz Norwegian salmon cooked to perfection and rested on a bed of yellow saffron rice. A fresh in house made street corn salsa finishes this dish.

The Right Thyme \$45

11oz ribeye steak grilled to your preference. Served with rainbow carrots, fingerling potatoes and a butter thyme compound butter placed on top.

Burger Of Day \$20

For those who want your burger kicked up a notch. Ask your server for our chef inspired burger of the day. Comes with your choice of side.

ACCOMPANIMENTS

Mashed Potatoes \$5

Asparagus \$5

Fruit \$5

Cottage Cheese \$3

Fries \$5

Sweet Potato Fries \$6

Tator Tots \$5

Side House Salad \$5

Side Caesar Salad \$6

DESSERTS

Smore's Lava Cake \$10

Graham cracker cake filled with a chocolate ganache and then topped with chocolate and marshmallow that is lightly toasted.

Peanut Butter Cake \$8

Made with Reese's peanut butter cup. This rich and dense crumb texture is sure to make you say wow.

Cheesecake of Week \$7

Ask your server for Chef inspired cheesecake .

Ice Cream \$5

Vanilla ice cream with your choice of caramel, chocolate or raspberry sauce.

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