

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, garlic-herb aioli or dry rub

CHEESE CURDS | 12

✓ Ellsworth garlic cheese curds with sriracha aioli

QUESADILLA | 13

○ | ✓ Crispy 12" flour tortilla, cheddar jack cheese, salsa roja, pico de gallo, sour cream and guacamole

Add: prime rib* or pulled chicken* +5

CRAB CAKE EGGROLL* | 12

Maryland blue crab with aromatic vegetables and lemon-garlic aioli

SWEET POTATO TEMPURA | 9

✓ Light crispy battered sweet potato, served with citrus soy

GARLIC BUTTER MUSHROOMS | 12

✓ Tender mushrooms with rich broth white wine and grilled baguette

NCC NACHOS | 15

GF | ✓ | ○ Crispy tortilla chips, creamy queso sauce, cheddar cheese, onions, tomatoes, black olives, jalapeños, pico de gallo, sour cream and guacamole

Add: prime rib* or pulled chicken* +5

ENTRÉE SALADS

GOAT CHEESE & CHERRY | 13

GF | ✓ Crispy greens with sundried cherries, goat cheese, spiced pecans, and red onion with maple dijon vinaigrette

Add: chicken*, (4) shrimp*, salmon* or tuna* +8

BURRATA CAESAR SALAD | 13

Crisp romaine, red onion, tomato, croutons, torn burrata, Caesar dressing and balsamic glaze

Add: chicken*, (4) shrimp*, salmon* or tuna* +8

ORANGE CHICKEN* | 18

GF Spring mix, kale, bok choy, carrot, cabbage and orange supreme with grilled chicken with chipotle poppy dressing

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

HANDHELDS

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

EAST END BURGER* | 18

○ | ○ Half-pound Angus burger topped with sautéed mushrooms and onions, provolone cheese and Thousand Island dressing on English muffin bread

NORTHLAND CHEESEBURGER* | 18

○ | ○ Half-pound Angus burger topped with cheddar cheese, applewood-smoked bacon, lettuce, tomato and onion on a Kaiser roll

ACE BURGER* | 18

○ | ○ Half-pound Angus burger topped with micro greens white cheddar, bacon jam and aioli on a Kaiser roll

FRENCH DIP* | 18

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

NCC CUBAN* | 18

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

TACOS* | 18

○ Your choice of steak, shrimp or chicken with pico de gallo, pickled onion, cilantro, coleslaw and salsa roja

BEER-BATTERED WALLEYE* | 21

Lettuce, tomato, onion, house tartar and American cheese on Johnson's football hoagie

MEMPHIS BELLE* | 16

Cairo BBQ, pineapple slaw, artisan romaine and garlic-herb aioli on kaiser bun

SMOKED SALMON SANDWICH* | 18

GF House-smoked Faroe Island salmon, avocado, micro greens, pickle aioli and sunny side-up egg

CRAB CAKE SANDWICH* | 21

Maryland crab cake, lemon-garlic aioli, peppadew pepper, micro greens and artisan romaine on house-made English muffin



*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

FILET MIGNON* | 45

GF Served with smoked Gouda au gratin potatoes, charred broccolini and a red wine demi-glace

Add: mushrooms, grilled onion or blue cheese crumbles +4

Add: (4) shrimp* +8

LEMON-DILL SALMON* | 28

Charred broccolini, crispy cauliflower and lemon-dill cream sauce

BEER-BATTERED WALLEYE* | 24

Beer-battered walleye served with French fries, coleslaw and tartar sauce

CRAB CAKES* | 32

Maryland blue crab cakes with lemon-herb aioli and your choice of two sides

SHRIMP SCAMPI* | 28

Plump shrimp, garlic, sweet cream butter, white wine, lemon, angel hair pasta and grana padano

CHICKEN POT PIE* | 22

Tender chicken, melange of vegetables and savory cream sauce in a puff pastry

BEEF AND BLUE PASTA* | 24

Fettucine, beef tenderloin, Cajun seasoning and gorgonzola cream

GENERAL TSO'S CHICKEN BOWL* | 24

Crispy chicken, mushrooms, kale, bell peppers, carrots, cauliflower, bok choy and sweet-spicy sauce

MONGOLIAN STEAK BOWL* | 24

Beef tenderloin, mushrooms, kale, bell peppers, carrots, crispy cauliflower, bok choy, jasmine rice and mongo 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

TOP SIRLOIN STEAK* | 34

Grill coulotte sirloin steak, roasted Parmesan tomatoes, burrata, lemon-basil vinaigrette and pomme frites

DESSERTS

All desserts are made in-house by our fabulous culinary team.

LAVA CAKE | 8

GF | **V** With crème anglaise and fresh berries

CHEESECAKE OF THE DAY | 8

V House-made cheesecake

BREAD PUDDING OF THE DAY | 8

V House-made bread pudding

CARDAMOM-SAFFRON CRÈME BRÛLÉE | 5

GF | **V** With caramelized sugar and chopped pistachios

HOUSE SIDES (\$8 EACH)

GF | **VE** CHARRED BROCCOLINI

GF | **V** CREAMY COLESLAW

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

VE | CRISPY CAULIFLOWER

VE | MARINATED KALE

VE | SESAME-SOY BRAISED BOK CHOY

V | ROASTED PARMESAN TOMATOES

CUP OF SOUP | 5

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*

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



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