

# 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  
Rack of Ribs | 1/2 Rack 25 | Full Rack 32

Comes with two sides

## 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

## 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**

## 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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