

GRAND FORKS COUNTRY CLUB

PUB AND DINING MENU

APPETIZERS

BONGO ROLLS \$10.00

three sloppy joe stuffed egg roll wrappers with beer cheese dipping sauce

SHRIMP COCKTAIL \$18.00

five marinated shrimp served with Old bay cocktail sauce

BUFFALO CHICKEN DIP \$16.00

creamy dip with chicken, onions, buffalo sauce, blue cheese, and cheddar cheese with chips

RANCH WAFFLE NACHOS \$16.00

seasoned waffle fries, melted cheddar, queso, lettuce, tomato, and jalapeno--served with sour cream, and salsa

BONELESS WINGS \$15.00

12 wings- Sauce options: Buffalo, BBQ, Sweet Chili, Sweet Heat, Cajun Dry Rub, Salt and Pepper

Cauliflower wing substitute available upon request

CADDY PLATTER \$30.00

6 boneless wings, 3 marinated shrimp cocktail, 6 onion rings, 2 pretzel sticks, chips and queso

CHIPS AND DIP \$8.00

tortilla chips, guacamole, queso, salsa

- KIDS MENU -

CHOICE OF FRIES OR FRUIT

SHELLS & CHEESE \$8.00
CHEDDAR, ALFREDO, OR BUTTER

BURGER \$10.00

CHEESE QUESADILLA \$7.00

4 BONELESS WINGS \$8.00

CHICKEN STRIPS \$8.00

2 PC \$6.00/4PC \$9.00/6PC \$12.00

SANDWICHES & LAVOSH

BUILD YOUR BURGER \$13.00

8 oz. beef patty, brioche bun, lettuce, tomato, onion, pickle

Additional toppings extra charge: Cheddar, Swiss, Pepperjack, Havarti, Bacon, Jalapeno, Avocado, Egg

DIRTY BIRD \$14.00

Cajun chicken breast, ham, Swiss, chipotle aioli, lettuce, tomato, onion, pickle

PRIME RIB SANDWICH \$17.00

shaved prime rib, sourdough toast, Havarti cheese, horseradish sauce on side

SALMON B.L.T. \$16.00

honey smoked salmon, brown sugar bacon, lettuce, tomato, mayo, sourdough toast

LAVOSH--LAVASH--LAHVOSH

CHEESE	\$15.00
HAM & PEP	\$20.00
BUFFALO CHX	\$25.00
BBQ CHX	\$25.00
HANGOVER	\$25.00
CAPRESE	\$20.00

PASTA

CAJUN FETTUCCHINE \$13.00

Cajun, sriracha, onions, peppers, garlic, cream, parmesan

add chicken-\$6.00 add shrimp- \$10 add lobster \$15

LOBSTER AGLIO \$22.00

lobster, garlic, butter, olive oil, chili flakes, lemon, parmesan

BUCATINI ALL AMATRICIANA \$16.00

tomato, bacon, pancetta, pepper flakes, olive oil, garlic, onion, white wine, parmesan cheese

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.**

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SALADS

SERVED WITH CHOICE OF DRESSING

FAIRWAY COBB SALAD \$16.00

spring greens, tomato, avocado, egg, smokey blue cheese, bacon, cheddar, chicken

STEAK SALAD \$18.00

ribeye steak, spring greens, smokey blue cheese, caramelized onions, cucumbers, avocado, tomato

CAULILINI SALAD \$13.00

roasted caulilini, spring lettuce, tomatoes, onions, lemon chive dressing, parmesan

ICEBERG \$10.00

iceberg lettuce, red onion, carrots, boiled egg, cucumber, crouton crumb

CAESAR \$10.00

lettuce, parmesan, Caesar dressing, crouton crumb

-ENTREE SIDES- *ONE CHOICE PER ENTREE*

SMASHED POTATO

WILD RICE PILAF

GOLDEN JEWEL
(ORZO, COUS COUS, QUINOA BLEND)

FRENCH FRIES

BAKED POTATO

ENTRÉES

SERVED WITH HOUSE SALAD

BEEF TENDERLOIN

beef tenderloin fillet, mushroom demi sauce, glazed carrots

5 oz. \$22.00 / 8 oz. \$32.00

RIBEYE STEAK \$34.00

14 oz. ribeye, thyme and black garlic butter, glazed carrots

SURF AND TURF \$45.00

5 oz. beef tenderloin steak, lobster thermidor, grilled caulilini

CHICKEN CORDON BLEU \$22.00

panko breaded chicken breast filled with ham and swiss cheese, topped with mushroom cream, glazed carrots

CHICKEN PARMESAN \$18.00

chicken breast, Italian panko parmesan crumb, Pomodoro sauce, mozzarella, basil oil, grilled caulilini

WALLEYE \$20.00

Walleye fillet crusted in a lemon butter dill panko breading, tartar sauce, lemon, glazed carrots

TUSCAN SALMON \$28.00

6 oz. salmon, tomato basil cream sauce, parmesan, grilled caulilini

DESSERT

CHEESECAKE OF THE WEEK \$7.00

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VANILLA BEAN ICE CREAM \$1.50/SCOOP

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