

THE COUNTRY CLUB

APPETIZERS

- Moroccan Vegetable Soup** 7
- Clam Chowder** 7
- Spring Pea Falafel** 12
mint, ramp, tamarind yogurt
- Avocado Toast** 14
pea hummus, burrata
prosciutto, balsamic
- Shrimp & Grits** 14
cheddar, pickled ramps, barbecue jus
- Cauliflower Tostada** 12
pineapple, black bean
jalapeño, avocado
- Chicken Lettuce Wraps** 14
bibb lettuce, cashews
pickled ginger, hoisin
- Point Judith Calamari** 13
scallions, chili aioli, lemon beurre blanc
- Chicken Quesadilla** 13
grilled chicken, peppers, green onions
cheddar, salsa, guacamole

SALADS

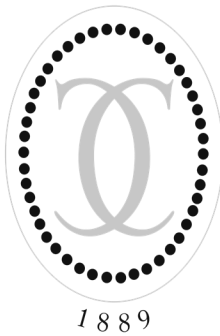
- House Salad** 6
baby lettuce, red onion, candied walnuts
blue cheese, croutons
- Iceberg Wedge** 8
bacon, tomato, blue cheese
- Caesar Salad** 7
romaine heart, parmesan cheese
croutons
- Arugula & Bibb** 8
kiwi, grapefruit, walnuts, citrus vinaigrette
- Spring Vegetable Salad** 10
spinach, asparagus, peas, ramps
radish, fennel, marcona almonds
feta, green goddess dressing
- Salmon Salad** 18
strawberries, avocado, cucumber, pecans
feta, white balsamic-rhubarb vinaigrette
- Chili Lime Shrimp Salad** 18
pineapple, cucumber, pickled onions
peanuts, manchego, mojito vinaigrette
- Crab & Avocado Salad** 25
local greens, asparagus, avocado
grapefruit, lump crab
champagne-vanilla vinaigrette

DAILY SPECIALS

- Wednesday Fried Chicken** 14
country buttermilk fried chicken
green beans, whipped potatoes
gravy
- Thursday Roasted Turkey Breast** 13
herb dressing, whipped potatoes
gravy

- Friday Fried Perch** 22
potato wedges, coleslaw
- Saturday Roasted Prime Rib** 24
whipped potatoes, seasonal vegetables
au jus, horseradish

*We welcome the opportunity to meet any special request you might have.
Chef Scott Ryan, CEC, AAC and the Country Club Team*



1889

LARGE PLATES

Grilled Short Rib 28

“peas & carrots,” horseradish crème
pinot noir reduction

Campanella Pasta 20

morels, peas, asparagus, ramps
lemon ricotta, basil gremolata

Scallops 34

black garlic-celery root puree
crab dumpling, ramp chimichurri

Braised Lamb Stew 25

peas, fingerlings, tomatoes
pickled onions, celery root, carrots

Grilled Salmon 28

pea risotto, carrots, rhubarb chutney

Lamb Scallopini 36

mint & pea potato croquette
olive tapenade

Honey Lavender Chicken Pasta 20

angel hair, spinach, artichokes
roasted tomatoes, pine nuts
honey lavender butter

Halibut 30

wild mushroom farro, asparagus
pine nuts, grapefruit beurre blanc

Grilled Duck 28

confit, beets, pepitas, mustard
blackberry

SANDWICHES

*served with your choice of seasonal fruit
fries, sweet potato fries or chips*

Flynn Burger* 14

8 oz. house blend, challah bun
lettuce, tomato, onion, choice of cheese

Steak Sandwich 16

caramelized onions, french baguette
mushroom glaze

Shrimp Melt 13

grilled pineapple, avocado
pepper jack, onion poppy seed bread

Grilled Chicken 14

burrata, arugula, focaccia, olive tapenade

CLUB TRADITIONS

Broiled Walleye 24

rice, spinach, tomato, beurre blanc

Calves Liver & Onions 24

bacon, caramelized onions
potato puree, cracked mustard glaze

Lasagna Bolognese 15

garlic bread

Grilled Filet Mignon

5 oz. 32 / 8 oz. 38

potato puree, seasonal vegetables
mushroom glaze

Prime NY Strip Steak 44

potato puree, onion frites
seasonal vegetables, mushroom glaze

**Consuming undercooked ground beef may increase your risk of a foodborne illness*