

THE COUNTRY CLUB

APPETIZERS

Sausage, Kale & Navy Bean Soup 6

Clam Chowder 6

Oysters Rockefeller 13

spinach, pernod, parmesan

Jumbo Lump Crab Cake 20

corn succotash, basil aioli

Mexican Street Corn Dip 10

lime tortillas, queso fresco

Zucchini & Corn Fritters 10

tarragon yogurt

Thai Shrimp & Watermelon 14

spiced cashews, coconut, ginger
sriracha vinaigrette

Tuna Poke 18

sushi rice, edamame, pineapple
cucumber, snap peas, cashews
gochujang, ginger ponzu dressing

Point Judith Calamari 13

lemon beurre blanc, chili aioli, scallions

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, tomatoes, blue cheese

Caesar Salad 7

romaine heart, parmesan cheese, croutons

Beet & Citrus 8

stilton, mache, pistachios
apple cider vinaigrette

Tomato Tarte Tatin 13

heirloom tomatoes, arugula, balsamic
pine nut vinaigrette

Greek Salad 9 / 17

cucumbers, tomatoes, red onions, feta
olives, pita, lemon oregano vinaigrette
**add grilled chicken or salmon*

Salmon Salad 18

bibb lettuce, cashews, avocado
mango, radish, thai mango vinaigrette

Crab & Avocado Salad 25

local greens, asparagus, avocado
grapefruit, lump crab
champagne-vanilla vinaigrette

DAILY SPECIALS

Tuesday Taco Night 13

chef's creation, pico, guacamole
spanish rice

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 21

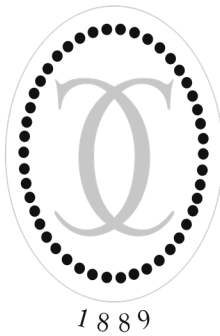
potato wedges, coleslaw

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



LARGE PLATES

Grilled Chicken 22

swiss chard, white cheddar grits
barbeque gastrique

Salmon Acqua Pazza 28

tomato risotto, fennel

Vegetable Dumplings 18

edamame, snap peas, radish, tofu
bok choy, ginger mushroom broth

Ancho Lime Shrimp 24

lorighittas pasta, fennel, spinach
roasted tomatoes, marcona almonds

Barbeque Ribs

half rack 22 / full rack 30

wedge potatoes, corn succotash

Veal Medallions 34

chanterelles, fingerling hash
mustard glace

Mongolian Short Rib 28

broccoli, shiitakes, edamame
jasmine rice

Kalbi Glazed Seabass 36

kimchi rice cake, bok choy
sesame carrots

Lamb Chops 34

potato pave, provencal beans
fig & olive tapenade

Grilled Ahi Tuna 30

orange, guava, avocado, sweet potato
coconut soubise

SANDWICHES

*sandwiches are 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

Heirloom Tomato Melt 13

mozzarella, pistou, sourdough

Steak Sandwich 16

caramelized onions, mushroom glace
french baguette

Smoked Salmon Toast 14

herb garlic cheese, capers, pickled onion
avocado, everything crumble

Chicken Tacos 13

queso fresco, corn salsa, chili aioli

CLUB TRADITIONS

Broiled Walleye 24

rice, spinach, tomatoes, beurre blanc

Calves Liver & Onions 24

bacon, caramelized onions, potato puree
cracked mustard glace

Lasagna Bolognese 15

garlic bread

Grilled Filet Mignon

5 oz. 32 / 8 oz. 38

potato puree, seasonal vegetables
mushroom glace

Prime NY Strip Steak 44

potato puree, onion frites
seasonal vegetables, mushroom glace