

# Stevens Point Country Club

## CLUB BITES

### CHICKEN DRUMMIES

Regular or Buffalo Served with choice of Blue Cheese or Ranch/ Six or Dozen – \$8/ \$12

### WHITE CHEDDAR CHEESE CURDS

A Wisconsin Staple served with Buttermilk Ranch – \$6

### PARMESAN-TRUFFLE FRENCH FRIES

Dubbed "Funky Fries" by the Kitchen Staff. Amazing Crunch & Flavor. – \$4

### FOUR CHEESE QUESADILLA

Hand Picked Blend of Four Cheeses with Sour Cream and Mild Salsa on the Side (cut into 6 pcs.) – \$8

... Add Chicken for 3\$, Shrimp \$5

### BLUE CRAB CAKES

Served with House made Pickled Pepper Remoulade & Lemon (2 Pcs.) – \$8

### SHRIMP COCKTAIL

Poached Tiger Shrimp with House-made Cocktail sauce (3Pcs) – \$9

### WISCONSIN CHEESE BOARD

Chef's Selection of Wisconsin Cheese. – \$3/OZ/PER CHEESE

... Served with Bread, Nuts & Preserve

## SOUPS

### FIRE ROASTED TOMATO BISQUE

Creamy and Delicious.

... \$3 Cup/ \$5 Bowl

### DAILY SOUP

Chef's Inspired Creation

... \$3 Cup/\$5 Bowl

## SALADS

add Chicken \$3, Shrimp \$4, or Salmon \$6 to any Salad!

### CLASSIC CAESAR

Hand-cut Romaine Lettuce with Stravecchio Cheese, Garlic Croutons, Black Pepper & Anchovies – \$5

### SEASONAL SALAD

Shaved Asparagus, Dates, Roasted Almonds, Arugula, Radishes & Maple Lime Vinaigrette with Sartori Raspberry Bellavitano – \$7

### WEDGE OF BIBB LETTUCE

Tender Greens with Smoked Bacon, Cherry Tomatoes, Blue Cheese Crumble & Buttermilk Dressing – \$5

### SIDE SALAD

Spring Greens, Fresh Tomato, Parmesan, Balsamic Vinaigrette – \$3

## SIGNATURE SANDWICHES

served with a choice of regular or sweet potato fries

### GRILLED ANGUS STEAK BURGER

Served with Bacon, Cheddar, Lettuce, Tomato & Garlic Aioli – \$10

... Add Fried Egg .50

### SPCC CLUB

Smoked Turkey, Applewood Bacon, Lettuce, Tomato, House Aioli on Choice of White, Wheat or Rye – \$8

### VEGGIE

Roasted Tomatoes, Arugula, Flame Broiled Peppers, Roasted Mushrooms & Caramelized Onions on Ciabatta with House Mayo – \$10

... Add Blue Cheese for .50

### CUBANO

Smoked Ham & Slow Roasted Pork Shoulder with Swiss, Mustard & Pickles on French Roll – \$10

### BLACK BEAN BURGER

Lettuce, Tomato, Onions, Chipotle Ranch on a Toasted Bun – \$10

### GRILLED CHEESE

French Bread & Aged Cheddar Grilled to Perfection. – \$7.50

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# ENTRÉE

# SELECTIONS

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## MEATS & SEAFOOD

served with a side of your choice

### SEARED 8OZ MARINATED FILET MIGNON

\$30

### 14OZ HAND CUT CERTIFIED ANGUS RIBEYE

Bone-in, Grilled, Cut Just for Us. Featured Add-ons: Oscar Topped, Blue Cheese Crust. – \$28

### SEARED 9OZ CHOICE SIRLOIN STEAK

Made to Order and Sliced Just for You. Featured Add-ons: Roasted Mushrooms & Shallot Jam – \$20

### GRILLED 10OZ KC STRIP

Hand Cut in House. Made to Order. Featured Add-ons: Porcini Dusted, Cocoa-Nib Shallot Jam – \$26

### ROASTED CHARDONNAY CHICKEN BREAST

Marinated, Seared and Oven Finished. – \$22

### CHAR BROILED 6OZ SALMON FILLET

Char Broiled and Oven Finished, Cooked to Your Liking. – \$22

### CRAB STUFFED JUMBO PRAWNS

Jumbo Prawns Stuffed with Lump Blue Crab. Hand Breaded and Fried to Golden Perfection. – \$21

## **MEAL IN A BOWL**

### **VEGETABLE STIR FRY & JASMINE RICE**

Broccoli, Carrots, Cabbage, Ginger, Dijon & Soy – \$20

### **ROOT VEGETABLE LASAGNA**

Parsnips, Carrots, Beets and Turnips make up the Heart of this Dish with Ricotta & Garlic Cream – \$20

### **ANGUS BEEF STROGANOFF**

Seared Ribeye & Beef Tenderloin, Roasted Mushrooms, Caramelized Onions, Scallions, Pasta & White Wine Sour Cream Sauce – \$20

### **Special Treatment (add-ons)**

#### **MAKE A SELECTION TO ADD TO YOUR ENTRÉE.**

Oscar Topped, Roasted Wild Mushrooms, Blue Cheese Crust, Caramelized Vidalias, Porcini Dust, Iron Skillet Blackened, Dijon Pecan Crust – ALL TREATMENTS PRICED AT \$4 EACH

### **Sides**

#### **ACCOMPANIMENTS TO YOUR MEAL.**

Creamed Spinach, Broccoli with Hollandaise, Grilled Asparagus, Garlic whipped Yukon Potatoes, Bacon roasted Brussels Sprouts, Wheat-Berry Pilaf with Brunoise Vegetable, Penne with Basil Marinara, Roasted Vegetables, Sweet Pea Risotto – ALL SIDES PRICED AT \$4 EACH

## **DESSERTS!!!**

Ask for flavors of the day.

### **HANNAH'S CHEESE CAKE**

\$7

### **GÂTEAUX**

\$7

### **CRÈME BRÛLÉE**

\$7