

SHAREABLES

Country Club Wings* | 14

Jumbo traditional or breaded boneless, served with buttermilk ranch or house-made bleu cheese dressing tossed in your choice of:

Sauces: *Honey Buffalo, Smokey BBQ, Teriyaki, Nashville Hot or Sweet Thai Chili*

Dry Rubs: *Cajun, Parmesan-Garlic, Maple-Bourbon or Spicy Pickle*

Honey-Garlic Chicken Tenders* | 13

Homestyle breaded chicken tenders tossed in spicy-sweet ginger glaze, served with buttermilk ranch or house-made bleu cheese

Hot Honey Pepperoni Flatbread | 14

Old world-style pepperoni, pickled jalapeños, authentic pizzaiolo sauce, mozzarella & provolone cheese on Pinsa Romana crust

Shrimp Scampi Flatbread | 16

Sautéed shrimp, mozzarella and Parmesan cheese with fresh parsley on a buttered Pinsa Romana crust

Fiesta Quesadilla | 14

Pressed chili-lime tortilla filled with a melted cheese blend, flame-roasted corn and black bean salsa, served with sour cream and picante sauce

Add: *Grilled Chicken* +4 or Sliced Steak* +5*

Caprese Plate | 20

Fresh sliced heirloom tomatoes, fresh basil, infused olive oil and a balsamic reduction with toasted hearth-baked bread

HANDHELDS

Served with your Choice of one Side, Soup or a Side Salad. Gluten-free bun available.

Back Nine Burger* | 16

All-beef burger grilled to your liking with butter lettuce, sliced tomato, raw onion and pickle chips on a toasted artisan bun

Add +1 each: *Cheddar Cheese, Swiss Cheese, Pepper Jack Cheese, American Cheese, Bleu Cheese, Avocado Spread, Smoked Bacon*, Sautéed Onions or Sautéed Mushrooms*

Ask to substitute meat-free vegan Beyond Burger

Southern Chicken Sandwich* | 14

Homestyle breaded chicken breast topped with tangy dill slaw, spiced honey and sliced pickles on a toasted artisan bun

Turkey Club* | 17

Roasted turkey breast, smoked bacon, cheddar cheese, butter lettuce and sliced tomatoes on a toasted light rye deli bread with red pepper aioli

Grilled Chicken-Bacon Cheddar* | 15

Seasoned chicken breast, mild sliced cheddar, smoked bacon, Kansas City BBQ Sauce, crisp lettuce and sliced tomato on toasted artisan bread

Chicken Caesar Wrap | 13

Homestyle-pressed tomato tortilla filled with romaine blend lettuce, grilled chicken breast, aged Parmesan cheese, grape tomatoes, crushed garlic croutons and authentic Caesar dressing

Prime Rib Dip | 18

Hand-sliced and slow-roasted beef ribeye au jus, sautéed mushrooms, onions, Swiss cheese and garlic aioli on butter-toasted hearth-baked hoagie

Pepper Jack Chicken Cheesesteak | 16

Marinated chicken, sautéed peppers & onions, sliced spicy Monterey Jack cheese and ancho chipotle sauce on butter-toasted hearth-baked hoagie

Elote Shrimp Po-Boy | 16

Street corn-breaded shrimp, crisp lettuce, sliced tomato with garlic aioli and Calabrian chile spread on butter-toasted hearth-baked hoagie

SALADS

Apple Cranberry Salad | 15

Romaine lettuce, endive, radicchio blend greens, diced Washington apples, dried cranberries, smoked bacon, sliced almonds, and aged feta cheese with raspberry vinaigrette & a toasted yeast roll

Add: *Chicken* +4, Sautéed Shrimp* +6 or Oven-Baked Salmon* +8*

Summer Protein Bowl | 14

Seasoned brown rice & quinoa blend, shredded kohlrabi-kale slaw, red peppers, seedless cucumbers, pickled red onions and diced sweet potatoes with roasted sesame seed dressing

Add: *Grilled Chicken +4, Sliced Steak +5, Sautéed Shrimp +6 or Marinated Raw Tuna +8*

Southwest Steak Salad | 17

Mixed green lettuce, sliced fajita seasoned steak, corn & black bean salsa, tomatoes, red onions, fried tortilla strips with sweet ancho chipotle pepper dressing & toasted yeast roll

PASTAS

Served with a Toasted Dinner Roll. Gluten-Free Pasta Available.

Add: *Chicken* +4, Steak +5 or Shrimp +6*

Baked White Cheddar Mac & Cheese | 16

Corkscrew pasta in delicate whole-milk cheese sauce, topped with smoked bacon, aged Parmesan and coarse seasoned breadcrumbs

Sun-Dried Tomato Linguini | 13

Al dente Italian pasta, sun-dried tomatoes, fresh garlic and basil tossed with garlic herb-infused olive oil sauce

Baked Four Cheese Manicotti | 16

Manicotti filled with ricotta, Parmesan, mozzarella & Romano cheese covered in seasoned chunky tomato sauce, sliced melted mozzarella and fresh basil

ENTRÉES

Served with Chef's Selection of Soup, House Side Salad or Side Caesar Salad

Filet Mignon | 48

Grilled reserve beef tenderloin steak with charred scallion butter served with whipped mashed potatoes

Frenched Lamb Chops | 40

Tender slow-roasted New Zealand lamb with citrus mint sauce, served with a garlic-herb risotto

Blackened Salmon | 38

Pan-seared spice-coated Chilean fillet on seasoned forbidden black rice topped with fresh tropical papaya salsa & served with a seasonal vegetable medley

Maple Bourbon-Grilled Pork Ribeye | 28

Pork prime rib rubbed with smokey sweet maple & bourbon grilled to perfection and served with whipped mashed potatoes

Grilled Sesame Chicken | 24

Marinated chicken breast with sweet sesame sauce served over quinoa rice blend & with stir fry vegetables

Broiled Walleye | 32

Wild-caught hand-peeled filet cooked with white wine, garlic, and lemon butter served over garlic-herb risotto with seasonal vegetable medley

Ribeye Steak | 46

14oz boneless Kansas City rubbed thick-cut beef, grilled to perfection, served with garlic mashed potatoes

Ask about the features of the week*

SIDES

House Salad | Caesar Salad | Seasonal Vegetable Medley | Steak-Cut French Fries | Forbidden Black Rice
Quinoa Brown Rice Blend | Garlic-Herb Mashed Potatoes | Battered Sweet Potato Fries | Breaded Onion Rings

The View 
AT ST. CLOUD COUNTRY CLUB