

ST. CLOUD COUNTRY CLUB

SHAREABLES

- Country Club Wings | 14**
Traditional or boneless, served with house-made buttermilk ranch or blue cheese dressing and celery
Sauces: BBQ, Buffalo, Sweet Chili, or Gochujang
Dry Rubs: Cajun, Caribbean Jerk, or Garlic Parmesan
- Crispy Honey-Garlic Chicken Tenders | 10**
Topped with a sweet ginger glaze
- Gochujang Pork Belly Lettuce Wraps | 18**
Served with butter lettuce with kimchi, white rice and green onions
- Crispy Duck & Bacon Wontons | 10**
Served with cream cheese and red chile dipping sauce

SALADS

- Grilled Chicken Salad | 14**
Arcadian greens, dried cherries, golden raisins, feta cheese and candied pecans, topped with an apple cider vinaigrette
- Grilled Salmon Salad | 20**
Arcadian greens, red bell pepper, asparagus tips, cranberries and pepitas, topped with a Tuscan vinaigrette
- Classic Caesar | 12**
Chopped romaine, parmesan cheese, croutons and garlic dressing
Add chicken +5 or shrimp +8

HANDHELDS

- Served with your choice of steak cut fries, side salad or Chef's selection of house-made soup*
- SCCC Burger* | 16**
CAB steak blend patty, corn cob smoked bacon, aged cheddar cheese, lettuce, tomato, onion and pickle, served on a buttered brioche bun
Add caramelized onions or mushrooms +1.50
- Prime Rib Dip* | 16**
Mushrooms, onions, Swiss cheese, garlic aioli and jus on a toasted baguette
- Crunchy Walleye Po' Boy | 18**
Lettuce, tomato and Cajun remoulade on a buttered baguette
- Crispy Chicken Sandwich | 14**
Topped with a tangy pickled slaw, hot honey and pickle chips, served on buttery brioche bun
- Turkey & Avocado Club | 15**
Lettuce, tomato, crisp bacon, cheddar cheese and mayonnaise, served on toasted wheatberry bread

SIDES

- Seasoned Asparagus | Parisienne Carrots**
Gouda Mashed Potatoes | Steak Cut Fries
Herb Roasted Petite Potatoes
Beer Battered Steak Cut Onion Rings

ENTRÉES

- Served with soup or side salad and choice of one side*
- 8 oz Center Cut Filet* | 32**
Served with garlic-herb butter
- 10 oz Dry-Aged BBQ Duroc Pork Chop* | 28**
Served with seasonal apple chutney and mashed potatoes
- Blackened Chilean Salmon | 26**
Served with honey-apricot glaze and quinoa rice blend
- 12 oz New York Strip Loin* | 28**
Served with marinated mushrooms and steak cut onion rings
- Tortilla Crusted Chicken Breast | 24**
Served with tomato-red pepper cream and cilantro rice
- Caribbean Halibut Steak | 27**
Served with mango salsa and quinoa rice blend
- Mojito Lime Marinated Shrimp Skewers | 26**
Served with cilantro rice and lemon

PASTAS

- Served with soup or side salad*
- Sundried Tomato & Pesto Shrimp Linguine | 26**
- Cajun Pasta | 24**
Smoked chicken sausage, sautéed peppers and onions, in a savory cream sauce
- Buffalo Chicken & Cheese Tortellini | 22**
Seasoned chicken and cheese tortellini in a house-made creamy Buffalo sauce

SEASONAL COCKTAILS

- Pumpkin Spice Martini | 11**
Whipped cream vodka, Crème de Cocoa, heavy cream and secret spices
- Applejack Mule | 11**
Caramel vodka, sour apple, apple cider, and ginger beer
- Maple Old Fashioned | 11**
Maple bourbon, bitters, and maple syrup, garnished with a cherry
- Storm Cloud | 11**
Brandy, lime and ginger beer
- Caramel Apple Martini | 11**
Caramel Vodka, vanilla vodka and apple cider
- Apple Cider Mojito | 11**
White rum, lemon, apple cider, club soda and fresh mint
- Candy Corntini | 11**
Whipped cream vodka, pineapple juice, orange juice and a splash of grenadine
- Apple Cider Mimosa | 11**
Prosecco and apple cider

**Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness, especially for individuals with medical conditions or allergies. Please make your server aware of any medical concerns or food allergies.*



ST. CLOUD
COUNTRY CLUB
EST 1920