

ST. CLOUD COUNTRY CLUB

Dinner

SHARABLES

- Seared Ahi Wonton Cups | 12**
Jícama, cucumber, toasted sesame, snap peas and radishes, served with wasabi aioli
- Jerk Pork Tenderloin Sliders | 10**
Two sliders topped with mesclun, jícama, grilled pineapple, red onions and a house-made jerk sauce, served on slider buns
- Baked Brie en Croûte | 13**
Wrapped brie, served with apple slices, crostini and a lingonberry sauce
- Cheese Curds | 11**
Half pound of white cheddar curds, fried and served with marinara
- Onion Rings 6 | 12**
Half or full order of golden beer-battered onion rings, served with a creamy honey mustard sauce
- Chicken Wings | 11** 
Ten wings tossed in your choice of sauce: Sweet Heat, Thai chili, BBQ, or Garlic Parmesan, served with blue cheese or ranch dressing

ENTRÉES

- Served with garden salad with choice of dressing and a dinner roll*

- Beer Cheese Mac | 11**
Cavatappi pasta mixed with a creamy beer cheese, green onions, red peppers and bacon
Add pulled pork or chicken +4, or add brisket +6.50
- Pulled Pork Enchilada | 12**
Stuffed with shredded pork, black olives, onions and cheddar cheese, topped with enchilada sauce, served with refried beans and rice
- Tenderloin & Lobster Risotto | 23**
With shallots, asparagus tips and bell pepper medley
- Chicken & Andouille Alfredo | 16**
Penne pasta tossed in a creamy alfredo sauce with shallots, asparagus tips and mushrooms
- Citrus Chicken | 15**
Topped with a savory chardonnay and orange sauce, chives and avocado, served with vegetable du jour and choice of one side
- Curry Caper Swordfish | 17**
Topped with a creamy red curry caper sauce, served with cilantro lime cauliflower rice and vegetable du jour
- 8oz. Beef Filet | 37** 
Grilled Certified Angus Beef tenderloin filet, served with peppercorn demi-glace, vegetable du jour and choice of one side

SIDES

- Caramelized Onion Mashed Potatoes**
- Wild Rice Pilaf | Sautéed Asparagus**
- Vegetable du Jour**

SALADS & BOWLS

- Black & Blue Salad | 16** 
Fresh field greens topped with blackened tenderloin, sliced avocado, red onion, red pepper, tomatoes and blue cheese crumbles with a red wine vinaigrette
- Ahi Citrus Salad | 13** 
Fresh field greens topped with seared ahi tuna, red grapefruit, golden beets, snapped peas, red quinoa, carrots, onion and cherry tomatoes with a ginger vinaigrette
- Caesar Wedge | 9** 
Fresh cut romaine wedge topped with Kalamata olives, croutons, pepperoncini, parmesan and Caesar dressing
Add chicken or tofu + 5, ahi tuna or shrimp +6 or salmon +10
- Mediterranean Chicken Bowl | 16**
Quinoa mixed with kale, edamame, garbanzo beans, Kalamata olives, feta cheese and capers, drizzled with a house-made avocado goddess sauce
May substitute tofu upon request

HANDHELDS

- Served with house chips*
Substitute fries or onion rings +2 or sweet potato fries +3

- Crispy Bluegill Sandwich | 13.5**
Served on a brioche roll with lettuce, tomato and fresh chipotle tartar sauce
- Shredded Brisket Cowboy | 13**
Smothered in BBQ sauce, topped with an onion ring and melted pepper-jack cheese, served on a brioche roll
- Chicken Avocado | 12**
Grilled chicken breast topped with sautéed red peppers, caramelized onions, mesclun and a house-made avocado goddess sauce, served on grilled focaccia bread
- Chopped Steak Burger | 11**
Grilled chuck brisket patty, topped with lettuce, tomato and onion, served on a brioche bun
Add bacon +2 | Add cheese +.75
- Beyond Burger | 12**
Plant-based burger, topped with lettuce, tomato and onion, served on a brioche bun
- Jamaican Shrimp Wrap | 12.5**
Jerk-spiced shrimp with jícama, lettuce, red peppers, onions, cheddar cheese and a ghost pepper aioli

FLATBREADS

- Shrimp & Bacon | 15**
Grilled shrimp, bacon, roasted garlic, shallots and five-blend cheese with white sauce on a fire-roasted flatbread
- Meatball & Sausage | 14**
Italian meatballs and sausage, roasted garlic, shallots and five-blend cheese with red sauce on a fire-roasted flatbread

SWEETS

- House-Made Vanilla Crème Brûlée 6**
- House-Made Cannoli 6 | Ice Cream Sunde 6**
- House-Made Cheesecake 7**

 | Gluten Free Option

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.



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