

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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