

ST. CLOUD COUNTRY CLUB

Dinner

SHARABLES

- Seared Ahi Wonton Cups** | 12
Jicama, cucumber, toasted sesame, snap peas and radishes, served with wasabi aioli
- Bam Bam Shrimp** | 11
Crispy shrimp covered in a creamy, sweet chili sauce
- Coconut Shrimp** | 12
Crispy coconut shrimp, served with an orange marmalade
- Tomato Bruschetta** | 10
Fresh tomatoes, onions and basil, served over grilled Italian bread with olive oil
- 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** | 12
Ten wings tossed in your choice of sauce: Thai chili, BBQ, Garlic Parmesan or Buffalo, served with blue cheese or ranch dressing

ENTRÉES

- Served with garden salad with choice of dressing and a dinner roll*
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- Beer Cheese Mac** | 12
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
- Hazelnut Encrusted Walleye** | 23
Served with a beurre blanc sauce, wild rice pilaf and vegetable du jour
- Chicken & Andouille Alfredo** | 16
Penne pasta tossed in a creamy alfredo sauce with shallots, asparagus tips and mushrooms
- Blackened Shrimp & Tenderloin Risotto** | 24
With shallots, asparagus tips and bell pepper medley
- Citrus Chicken** | 16
Topped with a savory chardonnay and orange sauce, sliced mushrooms, chives and avocado, served with vegetable du jour and choice of one side
- 8oz. Beef Filet** | 37 
Grilled Certified Angus Beef tenderloin filet, served with peppercorn demi-glace, vegetable du jour and choice of one side

FLATBREADS

- Margherita** | 13
Fresh mozzarella and Roma tomatoes with a balsamic glaze drizzle, 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

SALADS

- 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 Tuna 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 honey-ginger vinaigrette
- Caesar Wedge** | 9 
Fresh cut romaine wedge topped with Kalamata olives, croutons, pepperoncini, parmesan and Caesar dressing
Add chicken + 5, ahi tuna or shrimp +6, salmon +10
- Southwest Salad** | 14
Romaine lettuce topped with braised chicken or pulled pork, sliced avocado, tomatoes, roasted corn, and shredded cheese, garnished with tortilla strips, served with chipotle ranch dressing

HANDHELDS

- Served with house chips
Substitute fries or onion rings +2 or sweet potato fries +3*
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- Salmon BLT** | 14
Grilled salmon topped with applewood smoked bacon, Roma tomato, lettuce, and sliced avocado, served with mayo on a brioche roll
- 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, crispy bacon, 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
- Walleye Sandwich** | 14
Fried walleye topped with lettuce, tomato and aioli, served on a grilled hoagie roll
- Open Faced Steak Sandwich** | 18
Grilled flat iron steak served on extra crispy ciabatta toast, topped with caramelized onions and blue cheese

SIDES

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

SWEETS

- House-Made Vanilla Crème Brûlée** 6
House-Made Cheesecake 7
Ice Cream Sundae 6

 | 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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