

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

Pork Belly Lettuce Wraps | 18

Gochujang pork belly, served with butter lettuce, kimchi, white rice and green onions
Substitute vegan/plant-based protein +3

Crispy Duck & Bacon Wontons | 12

Served with cream cheese and red chili dipping sauce

Blanco Queso Dip | 10

Served with white corn tortilla chips
Add chorizo +2

Pesto Caprese Flatbread | 8

Pesto sauce, roasted tomatoes and mozzarella cheese, drizzled with balsamic glaze

BBQ Ranch Flatbread | 8

BBQ sauce, grilled chicken, crispy bacon, red onion, scallions and mozzarella cheese

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

Country Club Salad | 9

Mixed greens, English cucumbers, grape tomatoes, julienned onions, cheddar-jack cheese and garlic croutons with choice of dressing
Add chicken +5 or shrimp +8

PASTAS

Served with soup or side salad
Substitute gluten free pasta +2

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

HANDHELDS

Served with your choice of steak cut fries, side salad or Chef's selection of house-made soup
Substitute gluten free bun +2

SCCC Burger* | 16

Certified Angus beef patty, topped with 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
Substitute vegan/plant-based patty +3

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
Substitute grilled chicken breast +3

Turkey & Avocado Club | 15

Lettuce, tomato, crisp bacon, cheddar cheese and mayonnaise, served on toasted wheatberry bread

ENTREES

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

SIDES

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

**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