19TH HOLE MENU

ST. CLOUD COUNTRY CLUB

STARTERS

Beef Tenderloin Tips | 15
Marinated tenderloin cooked to perfection, served with caramelized onions and mushrooms
Blackened available upon request

Artichoke and Spinach Dip | 11
House-made creamy artichoke dip, served with fresh pita bread

Chicken Wings | 11
Ten dry rubbed jumbo wings, tossed in or served with a side of BBQ, Thai Chili or Hot Buffalo Sauce

Chicken Tenders | 10
Four hand-breaded tenders fried to perfection, served with your choice of house-made
dipping sauce: Sweet & Smokey Ranch, Thai Chili, BBQ, Buffalo, Ranch or Honey Mustard

Crab Cakes | 13
Two house-made Maryland-style crab cakes, served with a savory slaw and dill remoulade

Walleye Fingers | 13
House-made, panko-coated strips of walleye, served with a chipotle tartar sauce

Bam Bam Shrimp | 10
Breaded shrimp, fried golden brown and served with a house-made bam bam sauce

Italian Sausage Stuffed Mushrooms | 10
Three large stuffed mushrooms baked to perfection, served with a house-made peppercorn demi glace

Spinach and Blue Stuffed Mushrooms | 10
Three large vegetarian stuffed mushrooms, served with red pepper coulis

Cheese Curds | 11
Wisconsin white cheddar cheese, battered and fried, served with marinara

GREENS

Seared Ahi Salad | 12
Fresh spring mix topped with seared ahi tuna, pea pods, red peppers, cucumbers
and watermelon radish, served with a ginger balsamic vinaigrette

Tzatziki Salad | 11
Fresh greens topped with grilled chicken, green peppers, onions, tomatoes and crumbled feta cheese,
served with house-made tzatziki sauce and grilled pita bread

House Caesar | 6
Chopped crisp romaine topped with Kalamata olives, pepperoncini, shaved parmesan and
jumbo croutons, tossed in a creamy Caesar dressing
Add: Grilled Chicken +5, Shrimp +6 or Blackened Salmon +10

Available upon request

| Gluten Free Option | Ask your server the weekly features!

*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
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100 YEARS
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HANDHELDS

Served with house chips. Substitute battered gourmet fries +1.75,
sweet potato waffle fries +3 or side salad +2

Shrimp Po'Boy | 14
Fried shrimp, lettuce, tomatoes and coleslaw, served on a toasted hoagie roll
and a side of chipotle tartar sauce

Fish Tacos | 12
Two soft tacos, stuffed with lightly breaded cod, house-made slaw, remoulade and
black bean and corn salsa

OOFDA Burger | 15
Grilled steak burger topped with melted cheddar cheese, bacon,
BBQ pulled pork and crispy onion tanglers

Country Club Hamburger | 8
Grilled steak burger, topped with lettuce and tomato
Add cheese +1 | Add bacon +3

Beyond Burger | 12
Grilled vegan burger, topped with lettuce and tomato
Add cheese +1

Pork Stacker | 11
BBQ pulled pork piled high, topped with coleslaw, served on a toasted bun

Boursin Steak Sandwich | 13
Tenderized sirloin topped with a house-made onion marmalade and Boursin cheese,
served on a grilled focaccia bun

ENTRÉES

Served with bread. Add side salad +2

Seared Salmon | 16
Hand-cut Atlantic Salmon, topped with a lemon cream sauce,
served with mashed potatoes and vegetables du jour

Chicken Florentine | 15
Pan-seared chicken, topped with a fresh white wine sauce, tomatoes, spinach,
garlic, onions and herbs, served over a bed of penne pasta

Black and Blue Risotto | 18
Blackened beef tenderloin over creamy blue cheese risotto,
topped with mushrooms, red peppers and shallots

House-Made Pizza | 11
Choice of Hawaiian or Veggie
Meat Lover's or Chicken Alfredo Pizza +2

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