

Members' Grille - Dinner Menu

Fresh ingredients prepared daily • Available Friday Evenings

Appetizers

- Fried Calamari with Sweet Chili Sauce** 11
Sautéed Red and Banana Bell Peppers with Lime Garnish
- Drunken Chicken Tenders** 10
Lightly fried Chicken Tenders in a Housemade Brown Ale Beer Batter, and served with Honey Mustard and BBQ Sauces
- Grilled Chicken Quesadilla** 10
Flour Tortilla Grilled golden brown with Pepper Jack Cheese, Grilled Chicken, Black Bean Corn Pico de Gallo and served with Salsa and Sour Cream
- Vegetarian Quesadilla** 10
Grilled Zucchini, Summer Squash, Roasted Red Peppers, Mushrooms, and Pepper Jack Cheese in a Flour Tortilla served with Salsa and Sour Cream
- Niman Ranch Prime Sliders** 12
Four 2oz Grilled Beef Patties, Cheddar Cheese, Lettuce and Tomato on King's Hawaiian Bun

Soups & Salads

- Baked French Onion, Chicken Tortilla Soup or Chili** Cup 3 Bowl 4
- *Norwegian Salmon Salad** 15
Orange Blossom Honey-Glazed Salmon, Baby Greens, Apple, Pear, Honey-Roasted Almonds, Red Onion, Carrots, Edamame, Feta Cheese, tossed with a Cranberry Ginger Vinaigrette Dressing
- *KCC Berry Salad** 13
Spring Greens, assorted seasonal Berries, Mandarin Oranges, Candied Pecans, Bleu Cheese, and our special Poppy Seed Dressing Add Chicken 3
- Spinach and Arugula Shrimp Salad** 15
Spinach, Arugula, Strawberries, Mandarin Orange, Carrots, Red Cabbage, Pepitas, Fresh Mozzarella and Shrimp served with a Blueberry Vinaigrette
- Day Boat Sea Scallop Salad Framboise** 15
Three Pan-Seared Scallops, Raspberries, Sliced Almonds, Mixed Baby Greens, Bibb Lettuce, Honeycrisp Apple, Brûléed Camembert Cheese, and Avocado served with a Raspberry-Lime Vinaigrette
- Steak House Wedge Salad** 15
Grilled 5oz Filet Mignon over Iceberg Lettuce Wedge, Hard Boiled Egg, Bacon Bits, Cheddar Cheese, Bleu Cheese, and Tomatoes, served with Ranch Dressing

* Denotes items under 500 calories.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. 18% gratuity added to your bill.

Sandwiches & House-made Pizzas

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| Shrimp Po Boy | 13 |
| Deep-Fried Shrimp, Apple, Tarragon, and Arugula served on a Toasted New England Roll | |
| Walleye BLT | 12 |
| Pan-seared Walleye, Maple-Pepper Bacon, Avocado, Arugula, Romesco Sauce and Rosemary Aioli on Rye Bread | |
| The Donald Ross | 10 |
| Traditional Triple Decker on Wheat Toast with Smoked Local Honey Glazed Ham, Hand-Carved Turkey, Bacon, Tomatoes, Swiss and Cheddar Cheese, Arugula, and Mayonnaise | |
| Niman Ranch Prime Steak Burger | 12 |
| 8oz of Ground Beef, Cheddar Cheese, Haystack Onions, and Bacon, served on a Wild Flour Bun | |
| Build-Your-Own Pizza | 12 inch - 13 16 inch - 17 |
| Choose from the following: Peppers, Mushrooms, Onions, Spinach, Pepperoni, and Sausage, served on a thin crust with Red Sauce and Mozzarella Cheese | |
| Cantina Pizza | 12 inch - 13 16 inch - 17 |
| Slow-Cooked Pork Carnitas, Ancho Chili Ranch, Provolone, Cheddar and Cotija Cheeses with Pico de Gallo | |

Entrees

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| Classic Lemon Chicken Scallopini | 22 |
| Cutlets of Breast of Chicken lightly breaded and Sautéed with Mushrooms, Capers and Lemon segments, served with Veal Demi Glace and Angel Hair Pasta | |
| Butter-Basted Filet Mignon | Petite 5oz 28 10oz 42 |
| 5 or 10oz Choice Beef Tenderloin basted with Butter, Fresh Thyme and Garlic, topped with Sauce Diane composed of Crimini Mushrooms, Scallions, Dijon Mustard, Worcestershire Sauce, Bordelaise Sauce and Heavy Cream. Served with Truffle B-Red Smashed Potato and Vegetable du Jour | |
| 8oz Allen Brothers Filet Mignon | 55 |
| Best of the Best Prime Center-Cut Filet Mignon with Truffle Compound Butter and Sauce Natural served with Swiss Cheese Rösti Potatoes and Vegetable du Jour | |
| Bistecca du Salmone Tuscan Style | 29 |
| Grilled Salmon served with a Roasted Tomato, Caper and Kalamata Olive Soffritto, and drizzled with Imported Olive Oil and Sea Salt. Roasted Fingerling Potatoes. | |
| Essence of Pot Roast | 25 |
| Red Wine Braised Short Rib of Beef, Garlic Mashed Potatoes, Baby Carrots, Red Wine Demi Glace and Buttermilk Haystack Onions | |
| Black Berkshire Prime Pork Chop | 27 |
| Butter-Basted Prime Pork Chop with Fresh Garlic and Thyme, Sweet and Sour Apple Slaw, and Fennel Sweet Potato Hash with Truffle Compound Butter | |