



MAPLE BLUFF COUNTRY CLUB

# Dinner Menu

## APPETIZERS

### MEATBALLS ... \$13

*Pancetta Bolognese Meatballs, Pomodoro, Sarvecchio Parmesan Cheese, Fresh Basil*

### OYSTERS ROCKEFELLER ... \$15

*Roasted Garlic Creamed Spinach, Pernod, 1 year Pecorino Romano Bread Crumbs, Chive*

### WISCONSIN CHEESE PLATTER ... \$18

*Seasonal Fruit Jam, Candied Nuts, 'Everything Bagel' Potters Crackers, Honeycomb, Marinated Cheese Curds, Roth Kase Grand Cru, Hook's 5 Year Cheddar, Carr Valley Ba Ba Blue (N, V)*

### USDA PRIME BEEF TARTARE ... \$18

*Cured Egg Yolk, Shallot, Fried Capers, Horseradish Aioli, Whole Grain Mustard, Cornichon, Kennebec Potato Chip (DF, GF)*

## MBCC FAVORITES

### BRAISED BEEF OR CHICKEN QUESADILLA ... \$12

*Shredded Braised Beef Short Ribs or Grilled Chicken Breast, Gruyere Cheese, Roasted Crimini Mushrooms, Caramelized Onions, Red Wine Reduction, Salsa and Sour Cream*

### BLUFF BURGER ... \$13

*8 oz. Certified Angus Burger\*, Iceberg Lettuce, Shaved Red Onion, American Cheese, Bluff Sauce, Sesame Bun Choice of French Fries, Sweet Potato Fries, Seasonal Fruit Cup, or Coleslaw*

### FRIED CHICKEN SANDWICH ... \$12

*Buttermilk Fried Boneless Chicken Thigh, Roth Kase Van Gogh Smoked Gouda, Spotted Cow Braised Onions, Giardiniera Choice of French Fries, Sweet Potato Fries, Seasonal Fruit Cup, or Coleslaw*

### CHICKEN WINGS ... \$13

*1 lb. House Marinated Free Range Chicken Wings, Bleu Cheese Dressing, Buffalo Sauce, Shaved Radish (GF, S)*

### AHI TUNA POKE BOWL ... \$17

*Coconut Jasmine Rice, Marinated Ahi Tuna\*, Sesame Dressing, Pineapple Salsa, Jalapeño, Anchovy Aioli, Curled Scallion, Roasted Peanut (DF, N, S)*

### MUSSELS & FRITES ... \$16

*1 lb. Prince Edward Island Mussels, White Wine, Confit Garlic, Grape Tomato, Braised Fennel, Tarragon, Parmigiano Reggiano Frites*

## SALADS

### Entrée Salads may be served as Petite Salads.

*Add-on Selections: Caramelized Tenderloin Tips\* \$9, Sesame Seared Tuna\* \$9, Grilled Chicken Breast \$6, Pan Seared Organic Salmon\*\$8*

### MBCC ICEBERG (CHOPPED OR WEDGE) ... \$9

*Iceberg Lettuce, Cherry Tomatoes, English Cucumbers, Hardboiled Egg, Pickled Red Onion, Shaved Carrot, Crumbled Bacon and Bleu Cheese, Choice of Dressing (GF)*

### CLASSIC CAESAR ... \$8

*Romaine Hearts, Homemade Caesar Dressing\*, Sarvecchio Parmesan Cheese, Herb Croutons, Marinated White Anchovies*

### GRILLED ASPARAGUS SALAD ... \$13

*Warm Grilled Asparagus, Shaved Bella Vitano Cheese, Arugula, White Balsamic Vinaigrette, Toasted Pinenuts (GF, V)*

### MBCC MAPLE BACON SPINACH SALAD ... \$12

*Pickled Shallot, Jones' Cherrywood Smoked Bacon, Toasted Sunflower Seeds, Baby Spinach, Warm Maple Bacon Vinaigrette (DF, GF)*

### SPRING MARKET SALAD ... \$12

*Spring Greens, Pea Shoots, Shaved Fennel, English Breakfast Radish, Sugar Snap Peas, Miso Green Goddess Dressing (GF, V)*

## ENTRÉE

### Entrée served with choice of Soup or Salad.

### 8 OZ. FILET ... \$42

*Fried Goat Cheese Au Gratin Potato, Honey Glazed Baby Carrot, Cabernet Sauvignon Demi-Glace (GF)*

### SCOTTISH SALMON ... \$25

*Pan Seared Salmon, Israeli Couscous, Roasted Artichoke, Castelvetrano Olive, Dill Greek Yogurt, Pistachio Dukkha (N)*

### LOBSTER ... \$34

*Butter Poached Lobster, Bacon Braised French Lentils, Leek Soubise, Breakfast Radish, Asparagus, Crispy Pea, Meyer Lemon Vinaigrette (GF)*

### PASTA BOLOGNESE ... \$22

*Veal, Beef, & Pork Ragu, La Quercia Pancetta, Fennel Pollen, Parmigiano Reggiano, Handmade Egg Yolk Pasta*

### SPRING RISOTTO PRIMAVERA ... \$20

*Asparagus, Cremini Mushroom, Patty Pan Squash, English Pea, Saffron Risotto, Broiled Burrata (GF, V)*

DF = DAIRY FREE

GF = GLUTEN FREE

N = CONTAINS NUTS

S = SPICY

V = VEGETARIAN

\*Steaks and seafood that are served rare or medium-rare may be undercooked and will only be prepared upon consumer's request. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Some aioli and house dressing may contain egg.

UPDATED MARCH 31, 2021