

# Summer Menu

Midland Country Club

## Starters

### *Shrimp Cocktail* 17

poached tiger shrimp, chili lime cocktail sauce, cilantro, lime twist

### *Caprese* 11

heirloom tomatoes, fresh basil, mozzarella pearls, balsamic reduction, sea salt & cracked pepper

### *Cauliflower Tots* 9

grated cauliflower nuggets, spicy pesto aioli, napoletana sauce

### *Calamari* 10

breaded calamari, aged cheese blend, sun-dried tomato aioli, fresh basil

### *Tuna Poke* 13

spring greens, citrus rum marinated fresh tuna, grilled pineapple salsa, cilantro, sesame, plantain crisps

### *Crab Cakes* 16

lump crab cakes, avocado, fresh corn pico, chipotle zip sauce, cilantro, lime

### *Traverse City Chevre* 13

Montmorency cherry-cruste chevre, candied pistachio, artisanal crackers, cherry pinot jam

## Shareables

1 dipper included. Additional dippers: \$3 each

### *Dip*

Hummus 7  
Bruschetta 9  
Red Pepper Feta 8  
Guacamole 8  
Spicy Pinto Bean 7  
Cheddar Ale 7  
Gouda Queso 8

### *Dippers*

Grilled Flatbread  
Fresh Market  
Vegetable  
Pita Chips  
Blue Corn Chips  
Texas Toast  
Artisanal Crackers

## Build a Burger

Served with your choice of side

### *Your Choice of:* 12

dry-aged burger, chicken breast, or black bean patty. Served with lettuce, Michigan tomato, onion

### *Complimentary Additions:*

chipotle zip sauce, mayonnaise, smokehouse BBQ sauce, sun-dried tomato aioli, spicy pesto aioli, Thousand Island, whole grain mustard, sliced pickles, fresh jalapeño, clover sprouts

### *Additions:*

\$1 • marble cheddar, Swiss, blue cheese, muenster, chevre, raclette, provolone, fresh mozzarella, American, bacon, fried egg, green olives, sauteed peppers & onions, mushrooms, avocado

## Soup

### *Gazpacho* 7

Michigan tomato, cucumber, poblano pepper, garlic, onion, Spanish EVOO

### *Colorado Chicken Chili* 8/11

rotisserie chicken, hominy, onion, great northern beans, roasted chiles, sour cream, tortilla crispers, cilantro

### *Soup Du Jour* 5/8

today's featured soup

## Salads

Add any of the following:

Seared Tuna\* \$18 • Skirt Steak\* \$16 • King Salmon\* \$14 • Tiger Shrimp \$14 • Lobster Tail \$13 • Crab Cake \$8 • Chicken Breast \$6

### *St. Andrews* 5/8

field greens, cucumber, heirloom tomato, radish, croutons, creamy French dressing

### *Caesar* 6/10

romaine, baby greens medley, aged hard cheese blend, Turkish anchovy, croutons, Parmesan tuile, Caesar dressing

### *Wedge* 8

iceberg, heirloom tomato, Roquefort, apple-wood smoked bacon, red onion, blue cheese vinaigrette, cracked peppercorn

### *Sunburst* 10/13

chicken salad, tuna salad or cottage cheese. Grapes, cantaloupe, strawberries, pineapple, oranges, seasonal muffin, crackers

### *Cobb* 10/15

iceberg, grilled chicken, apple-wood smoked bacon, hard-boiled egg, heirloom tomato, avocado, Roquefort, scallion, thousand island dressing

### *Waldorf* 11

Boston lettuce, honeycrisp apple, celery, walnut, red grape, lemon aioli

### *Sesame Pineapple* 7/11

field greens, pineapple, fresno pepper, matchstick carrot, scallions, crispy chow mein noodles, Sriracha sesame seed, sesame ginger vinaigrette

### *Peach & Quinoa* 10/15

deep greens blend, fresh peach, quinoa pilaf, dried cranberry, clover sprouts, Marcona almond, honey balsamic vinaigrette

### *Sante Fe* 8/12

grilled romaine, corn pico, avocado, fresno pepper, scallion, Cotija cheese, blue corn crispers, jalapeño ranch

### *Mediterranean* 10/15

romaine, falafel, bell pepper, cucumber, red onion, dolmas, mint tzatziki, lemon wedge, grilled flatbread, tahini vinaigrette

## Sandwiches

Served with choice of side

**Salmon & Avocado Wrap** 16  
lemon pepper salmon, baby greens medley, avocado, clover sprout, cucumber, fresno pepper, sun-dried tomato aioli

**BBQ Brisket** 13  
burnt ends, smokehouse BBQ sauce, marble cheddar, chili lime slaw, toasted brioche bun

**B.L.T.** 7/12  
bacon, avocado, bibb lettuce, tomato, mayo, balsamic vinegar, sourdough

**Club** 9/12  
turkey breast, bacon, Swiss, tomato, bibb lettuce, mayo, sourdough

**Tuna Melt** 7/11  
tuna salad, marble cheddar, sliced pickles, grilled whole wheat

**Reuben** 7/11  
pulled-corned beef, sauerkraut, Swiss, Thousand Island, marble rye (Rachel available)

**Falafel Melt** 11  
chickpea falafel, provolone, clover sprouts, tahini vinaigrette, tomato, cucumber, red onion, spicy pesto aioli, grilled brioche

**Gordita** 16  
chili lime steak or chicken. Cotija cheese, bibb lettuce sautéed peppers & onions, fire roasted salsa, guacamole, chipotle zip sauce

## Stir-Fry

**Your Choice Of:** 12  
brown rice, coconut jasmine rice or noodles

**Vegetables:**  
broccolini, white chard, onion, bell pepper, jalapeño, sugar snap peas, shiitake mushroom, scallions, ginger soy sauce

**Protein**  
Seared Tuna \$18 • Scallops \$16 • Skirt Steak \$16  
Lobster Tail \$13 • Tiger Shrimp \$14 • Chicken Breast \$6 • Tofu \$4

## Pasta

**Starch & Sauce** 12  
fettuccine or artisanal penne.  
tomato napoletana sauce, Alfredo, garlic olive oil, pesto

**Additions**  
Select 3 • zucchini, roasted tomatoes, English peas, white chard, onion, broccoli, roasted garlic cloves, grilled artichokes, portobella mushroom, roasted red peppers, pancetta, olives, capers, aged hard cheese blend

**Add a Protein**  
Scallops\* \$16 • Skirt Steak\* \$16 • Tiger Shrimp \$14 • Lobster Tail \$13 • Chicken Breast \$6

## Steakhouse

Chef's Recommendations in Description

**Oscar** 47  
tenderloin filet, grilled lobster tail, raclette dauphinoise, white chard, blistered tomato, peppercorn hollandaise  
Omit Lobster Tail 34

**Teppanyaki** 45  
dry-aged striploin, horseradish new potato, baby shiitake mushroom, haricot vert, miso butter

**Au Poivre** 37  
peppercorn-seared ribeye, gouda mac & cheese, zucchini, macerated garlic, summer truffle

**Smokehouse** 35  
mesquite-smoked shortrib, cast-iron corn bread, sorghum baked beans, chili lime slaw, smokehouse BBQ sauce

**Carne Asada** 23  
Grilled skirt steak, table tortilla, refried pinto beans, sautéed peppers & onions, Cotija cheese, corn pico, guacamole, chipotle zip sauce, cilantro, lime

## Fresh Catch

**Scallops** 37  
sea scallops, fettuccine, pancetta, English peas, lemon zest, champagne cream, shaved truffle

**Lobster** 35  
grilled lobster tails, coconut rice, grilled pineapple salsa, plantain crisps, cilantro, chili lime vinaigrette

**Halibut** 33  
pan-seared halibut, cast-iron cornbread, wilted chard, portobella batons, smoked pepper coulis, EVOO

**Tuna** 31  
rare-seared tuna, new potato, haricot vert, blistered tomato & olive tapenade, lemon zest

**Salmon** 29  
seared king salmon, brown rice, sugar snap peas, baby shiitake, miso butter

**Whitefish** 23  
wood-grilled whitefish, corn on the cob, zucchini, peppercorn hollandaise, lemon

## Customize Your Meal

**Starches**  
raclette dauphinoise, cast-iron corn bread, roasted new potato, sorghum baked beans, gouda mac & cheese, coconut rice, brown rice

**Vegetables**  
sautéed peppers & onions, white chard, haricot vert, zucchini, corn on the cob, portabella batons, sugar snap peas, broccoli, chili lime slaw

**Sauces**  
peppercorn hollandaise, smokehouse BBQ, miso butter, macerated garlic, chipotle zip sauce, smoked pepper coulis, pineapple salsa, chili lime vinaigrette, blistered tomato & olive tapenade, champagne cream