

MIDLAND COUNTRY CLUB



Starters

Shrimp Salad 15

japanese white shrimp, celery, sweet vidalia, creamy old bay dressing, lemon, toasted bread shards

Avocado Egg Rolls 11

avocado, red pepper, cabbage, cilantro, carrot, ginger, scallion, sambal sweet & sour

Frittella Hummus 11

fava bean, pea & artichoke hummus, evoo, pine nuts, lemon, grilled pita

Calamari 10

paprika-dusted calamari, fresh herbs, spring onion aioli, lemon wedge

Relish Board 11

tarragon deviled eggs, pickled beets, five counties cheddar, radishes, salted butter, gherkins, crackers

Crab Cakes 16

lump crab cakes, grilled artichokes, pea tendrils, pickled radish, pesto aioli

Camembert Fondue 14

oven-roasted camembert cheese, oyster mushroom & spring onion fricassee, fresh herbs, crusty baguette

Soup

French Onion 7

caramelized vidalia onion, leeks, chateau d'orignac, beef broth, croutons, brûléed comté cheese

Morel Bisque 12

morel & crimini mushrooms, ramps, shallot, celery, cognac, bitters, spring onion oil

Lobster Stew 14

cold water tail meat, tomato, sweet corn, potato, fennel, dry sherry, sweet paprika

Soup Du Jour 5/7

today's featured soup

Salads

• Ahi Tuna +18 • Scallops* +16 • King Salmon* +14 • Wagyu Flank* +14 •
• Jumbo Tiger Shrimp +13 • Chicken Breast +6 •

House 5/8

field greens, english peas, cucumber, tomato wedge, parmesan, sunflower seeds, vidalia vinaigrette

Caesar 6/10

romaine, baby kale, pecorino blend, brioche croutons, roasted niçoise olives, caesar vinaigrette, lemon wedge

Wedge 8

baby romaine, tomato wedge, applewood smoked bacon, point Reyes blue cheese, red onion, blue cheese dressing, cracked peppercorn melange

Sunburst 11/14

choice of chicken salad, shrimp salad or cottage cheese. Grapes, strawberries, navel orange, pineapple, banana, green apple, granola, croissant

Cobb 10/15

iceberg, grilled chicken, applewood smoked bacon, hard-boiled egg, roasted tomato, avocado, point Reyes blue cheese, scallion, thousand island dressing

Strawberry & Sorrel 9/12

sorrel, spinach, strawberry, red onion, almond, fresh mozzarella, ginger poppy seed vinaigrette

Wafu 5/8

iceberg, red cabbage, carrot, daikon radish, cucumber, bean sprouts, toasted sesame seed, sesame ginger dressing

Cauliflower Tabbouleh 9/13

cauliflower rice tabbouleh, tomato wedge, cucumber, bell pepper, olive medley, lemon, sumac dust, fava bean hummus, grilled pita. Add sumac chicken \$6

The Bohemian 10/14

baby kale, avocado, shaved beets, alfalfa sprouts, quinoa, cucumber, pomegranate arils, date balsamic, hemp hearts

Sandwiches

served with choice of side

Morel Melt 13

morel mushroom, roasted tomato, baby kale, graskaas gouda, spring onion aioli, crispy parmesan sourdough

Salmon Asparagus Wrap 16

lemon-pepper salmon, grilled asparagus, fresh mozzarella, roasted red pepper, baby spinach, dill aioli, whole wheat wrap

Sweet Potato Wrap 11

roasted sweet potato, black beans, baby kale, charred jalapeños, caramelized onion, cheddar jack cheese, guacamole, whole wheat wrap

B.E.L.T. 12

applewood smoked bacon, fried egg, bibb lettuce, tomato, pesto mayo, sourdough

The California 14

boar's head turkey, avocado, alfalfa sprouts, tomato, cucumber, mayo, vidalia vinaigrette, multigrain bread

Club 8/12

boar's head turkey, applewood smoked bacon, baby swiss, tomato, bibb lettuce, mayo, sourdough

Reuben 7/11

house-pulled corned beef, sauerkraut, swiss, thousand island, pumpernickel (Rachel available)

Pure & Simple

Oatmeal 9

irish steel-cut oats, maple yogurt, fresh strawberry, sliced almond

Tuna Poke 15

ahi tuna, avocado, pineapple, cucumber, jalapeño, scallion, arame, toasted sesame seed, cilantro, field greens, orange ponzu dressing

Sweet Potato Masala 11

baked sweet potato, chickpea masala, tamarind, coriander chutney, baby kale, crispy lentils, lime wedge, cilantro

Bibimbap 17

choice of lean steak or tofu. Bean sprouts, carrot, shiitake mushrooms, bok choy, pickled radish, crispy red rice, sunny-side up egg, toasted sesame seed

Lettuce Wraps 15

choice of soy ginger salmon, chicken or tofu. Romaine lettuce, red pepper, matchstick carrot, cucumber, scallions, bean sprouts, crushed cashews, cilantro



* Ask your server about menu items that are cooked to order or served raw.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SPRING DINING MENU



Bounty of the Land

chef recommendations in description

Veal Chop 37

dutch veal ribeye, fava beans, artichoke, all-night tomato, basil polenta, pine nut butter

Filet Mignon 35

d'artagnan farms tenderloin, green lentil pilaf, celeriac silk, roasted oyster mushroom, morel compound butter, spring onion oil

Wagyu Flank 27

wood-grilled flank, beet & yukon pavé, grilled asparagus, point reyes blue cheese, balsamic demi glace

Sweetgrass Lamb 25

tibetan peppercorn & cumin crusted leg of lamb, wehani red rice, cardamom carrot purée, mint chutney, peas, grated radish

Spring Chicken 23

pan-roasted poussin, morel risotto, broccolini, roasted tomato, chardonnay demi glace

Oxtail 21

sweet soy braised oxtail, roasted parsnip, grilled bok choy, sesame, orange zest

Morel Risotto 19

creamy arborio rice, morel mushroom, spring onion & shallot, grilled asparagus, graskaas gouda, brûléed chevre

Customize Your Meal

Starches

baked sweet potato, basil polenta, beet & yukon pavé, red rice, morel risotto (+3), wild rice, saffron confit potatoes

Vegetables

fava beans, green lentil pilaf, celeriac silk, grilled asparagus, roasted oyster mushroom, cardamom carrot purée, english peas, broccolini, roasted parsnip, baby kale, spinach, grilled bok choy

Sauces

pine nut butter, balsamic demi glace, morel compound butter, mint chutney, chardonnay demi glace, wafu sauce, pernod anglaise, lemon horseradish cream, pesto aioli, spring onion aioli, dill aioli

Fresh Catch

chef recommendations in description

Halibut 35

pan-seared halibut, sorrel, puffed strawberry, marcona almond, pernod anglaise, hazelnut oil

Scallops* 33

pistachio-dusted sea scallops, basil polenta, fava beans, cucumber, mint gremolata, pea tendrils

Ahi Tuna 31

yellowfin tuna, red rice, grilled bok choy, sweet potato crisps, micro wasabi, wafu sauce

King Salmon* 29

pan-seared new zealand salmon, lentils de puy, roasted parsnip, baby spinach, lemon horseradish cream

Walleye 25

wood-grilled canadian walleye, wild rice, asparagus, roasted oyster mushroom, dill aioli

Tiger Shrimp 23

wood-grilled jumbo shrimp, saffron confit potatoes, english peas, bell pepper, pearl onion, spanish paprika, fresh lemon

Stir-Fry

starting at \$12

Choice of:

red basmati, wild rice or noodles

Vegetables:

baby bok choy, shiitake mushroom, carrot, red pepper, onion, scallion, jalapeño, broccolini, bean sprouts

Protein:

ahi tuna +18
scallops* +16
jumbo tiger shrimp +13
king salmon* +14
wagyu flank* +14
chicken breast +6
tofu +4

Pasta

starting at \$12

Noodles

bucatini or fusilli

Sauce

tomato napoletana sauce, alfredo, garlic olive oil, pesto, cheddar

Vegetables

select 3 | baby kale, roasted red pepper, english peas, all-night tomato, asparagus, caramelized onion, broccoli, oyster mushrooms, artichoke, olives

Protein

Scallops* +16
Jumbo Tiger Shrimp +13
King Salmon* +14
Wagyu Flank* +14
Chicken Breast +6

Build a Burger

starting at \$12. Served with lettuce, tomato, onion and choice of side

Choice of

dry-aged burger, chicken breast or "impossible" burger

Additions

mayo, smokehouse bbq, spring onion aioli, pesto mayo, thousand island, dill aioli, sliced pickles, caramelized onion, fresh jalapeño, alfalfa sprouts

\$1 each

sharp cheddar, swiss, point reyes blue cheese, graskaas gouda, chevre, fresh mozzarella, feta, american, boursin, pepperjack, oyster mushrooms, applewood smoked bacon, kalamata olives, green olives, avocado, fried egg

Flatbread

starting at \$11.
Made with sourdough

Cheese

shredded mozzarella & pecorino

Sauce

tomato napoletana, alfredo, pesto, smokehouse bbq

Toppings

red onion, jalapeño, broccoli, pineapple, banana pepper, fresh tomato, baby kale

\$1 each

pepperoni, green olives, black olives, kalamata olives, roasted tomatoes, ham, anchovy, roasted red peppers, italian sausage, oyster mushrooms, spinach

\$2 each

applewood smoked bacon, chicken, grilled artichokes