



WINTER MENU

Midland Country Club

STARTERS

Shrimp Cocktail old bay-roasted tiger shrimp, fire-roasted cocktail sauce, celery leaf, lemon 15

Three Cheese Arancini crispy risotto, taleggio, mozzarella, piave, pancetta, grated truffle, napoletana sauce 9

Spinach & Artichoke Fondue spinach, artichoke, garlic cream, brûléed piave, paprika, toasted pine nut, grilled flatbread 11

Calamari breaded calamari, feta, roasted garlic tzatziki, lemon zest, herb salt 10

Mezze Platter baba ghanoush, roasted olive hummus, roasted romanesco, crispy chickpeas, cucumber, campari tomato, roasted garlic tzatziki, grilled sumac flatbread 11

Crab Cakes lump crab cakes, ponzu slaw, mandarin orange aioli, sesame, scallions, orange wedge 16

Oven-Baked Brie butter pastry-wrapped brie, roasted apple, cranberry preserves, spiced pecans, maple pear gastrique, cinnamon crostini 12

Stuffed Mushrooms seared crimini mushrooms, house-made sweet italian sausage, pickled fennel, roasted red pepper, chianti reduction 11

Oysters on the Half Shell ask server about today's selection & presentation (6pc) 17 (12pc) 33

SOUP

French Onion caramelized vidalia onion, leeks, beef broth, château d'orignac, peppercorn crostini, brûléed baby swiss 7

Roasted Squash Bisque acorn, buttercup & butternut, brandied pear, cider vinegar, maple, nutmeg, clove, pepita oil, spiced pecan, sage crisp 6/8

Chuckwagon Chili rotisserie chuck roast, ancho chilies, fire-roasted tomato, dark kidney & black beans, roasted poblano pepper, yellow onion, garlic, cheddar jack cheese, sour cream 8/11

Soup Du Jour today's featured soup 5/7

PURE & SIMPLE

Sweet Potato Bowl roasted sweet potato, organic black beans, tuscan kale, caramelized onion, fresh garlic, brussels sprouts, red pepper, turmeric tahini sauce 9

Brown Rice Bowl steamed brown rice, basted egg, organic black beans, sautéed peppers & onions, cilantro, sliced tomato, ranchero sauce, guacamole, lime 9

Curry Quinoa Bowl choice of seared chicken breast or tofu. Ginger quinoa pilaf, snow peas, red pepper, crimini mushroom, scallion, curry carrot sauce, cilantro 11

Lettuce Wraps choice of soy ginger salmon, chicken or tofu. Bibb lettuce, citrus ginger slaw, red pepper, matchstick carrot, scallions, crushed cashews, clover sprouts 15

SALADS

Salad Additions: Scallops \$16 • King Salmon* or Wagyu Sirloin* \$14 • Salt Prawns \$13ea • Tiger Shrimp \$11 • Chicken Breast \$6 • Falafel \$4*

St. Andrews field greens, cucumber, campari tomato, red onion, sharp cheddar, croutons, mustard vinaigrette 5/8

Caesar romaine, baby kale, shaved piave, turkish anchovy, croutons, parmesan tuile, caesar dressing 6/10

Wedge iceberg, campari tomato, cold smoked bacon, green island blue cheese, red onion, honey french dressing, cracked green peppercorn 8

Sunburst choice of chicken salad, tuna salad or cottage cheese. Grapes, strawberries, kiwi, banana, green apple, seasonal quick bread, crackers 10/13

Cobb iceberg, grilled chicken, cold smoked bacon, hard-boiled egg, campari tomato, avocado, green island blue cheese, scallion, thousand island dressing 10/15

Beet & Walnut baby arugula, field greens, sea salt roasted beets & baby carrot, crumbled chevre, walnut hearts, maple balsamic dressing 8/11

Wilted Kale & Coppa wilted kale & arugula, shaved coppa ham, butterball potatoes, shallots, roasted red pepper, toasted pine nut, shaved piave, mignonette 7/11

Roasted Apple & Quinoa baby kale, roasted apple, ginger quinoa pilaf, dried currant & cranberry, clover sprouts, spiced pecan, creamy cider vinaigrette 10/15

Greek romaine, fava bean falafel, roasted garlic tzatziki, roasted beets, bell pepper, cucumber, red onion, kalmata olive, feta, pepperoncini, grilled pita, lemon oregano vinaigrette 11/16

*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.

SANDWICHES

Served with choice of side

Cranberry Salmon Wrap

lemon pepper salmon, cranberry preserves, chevre, citrus ginger slaw, crushed cashew, baby kale, cucumber, clover sprouts, 16

Farmhouse Beef & Cheddar

rotisserie chuck roast, sharp cheddar, caramelized onion, leek, pepperoncini, whole grain dijonnaise, rosemary peppercorn au jus, toasted hoagie 13

B.L.T. cold-smoked bacon, avocado, bibb lettuce, tomato, mayo, balsamic vinegar, sourdough 7/11

Club turkey breast, bacon, baby swiss, tomato, bibb lettuce, mayo, sourdough 8/12

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

Reuben house pulled-corned beef, sauerkraut, baby swiss, beer mustard, pumpernickel (Rachel available) 7/11

Falafel Melt fava bean falafel, provolone, clover sprouts, lemon oregano vinaigrette, tomato, cucumber, red onion, roasted garlic tzatziki, grilled brioche 11

The Dagwood roast beef, turkey, sharp cheddar, baby swiss, bibb lettuce, tomato, onion, banana pepper, whole grain dijonnaise, whole wheat 14

STIR-FRY \$12

Proteins: Scallops \$16 • King Salmon* or Wagyu Sirloin* \$14 • Salt Prawn \$13ea • Tiger Shrimp \$11 • Chicken Breast \$6 • Tofu \$4*

Choice of: brown rice, spiced basmati rice, or noodles

Vegetables: broccolini, black kale, carrots, onion, bell pepper, jalapeño, snow peas, crimini mushroom, scallions, ginger soy sauce



PASTA \$12

Proteins: Scallops \$16 • King Salmon* or Wagyu Sirloin* \$14 • Tiger Shrimp \$11 • Salt Prawn \$13ea • Chicken Breast \$6 •*

Noodles & Sauce angel hair or egg noodles
tomato napoletana sauce, alfredo, garlic olive oil, pesto

Additions select 3 • marinated tomatoes, english peas, tuscan kale, spinach, pearl onion, broccoli, romanesco, grilled artichokes, crimini mushroom, roasted red peppers, coppa, olives, capers, shaved piave

ENTREES

Chef's Recommendations in Description

Cowboy Ribeye* quatre epices-crusted angus ribeye, farro & leek ragout, sorghum roasted winter vegetables, foie gras butter 40

Beef Wellington* petite beef filet, black trumpet duxelle, butter pastry, port double cream, chasseur demi-glace, pearl onion, broccolini 35

Elk Scallopini* pan-seared elk loin cutlets, chianti & black trumpet cacciatore, rustic egg noodles, tuscan kale, shaved piave 29

Irish Stew braised lamb shank, butterball potatoes, baby carrots, pearl onion, guinness breton Sauce 27

Wagyu Sirloin* wood-grilled sirloin, whipped yukon gold potatoes, bruléed brussel sprouts & cold-smoked bacon, malt vinegar mignonette 25

Pork Tenderloin sous-vide kurobuta tenderloin "scallops", roasted apple risotto, wilted arugula, cider agrodolce, roasted chestnuts 23

Chicken Tikka Masala pan-seared chicken, basmati biryani, aromatic masala sauce, roasted romanesco, english peas, curds, cilantro, grilled naan, lemon wedge 21

Stuffed Acorn Squash roasted acorn squash, ginger quinoa, caramelized leeks, mace custard, spiced pecans, maple pear gastrique, baby kale & frisee 19

FRESH CATCH

Prawn Picatta grilled nigerian salt prawns, charred artichoke hearts, lemon marinated tomato & caper, angel hair, garlic infused spanish evoo, broccolini, grilled saffron baguette 33

Grilled Scallops* wood-grilled sea scallops, ginger quinoa pilaf, stir-fried vegetables, curried carrot sauce, lime zest, cilantro 31

Royal Seabass coriander & peppercorn seared seabass, roasted apple risotto, roasted baby carrots, wilted arugula, celeriac mustard cream 29

King Salmon* ora king salmon, farro & leek ragout, sorghum-roasted winter vegetables, cider agrodolce, pickled fennel, spiced pecan 27

Whitefish Meuniere pan-seared whitefish, haricot vert, baked marble potatoes, brown butter, lemon, parsley 23

CUSTOMIZE YOUR MEAL

Starches farro & leek ragout, whipped yukon gold potatoes, roasted apple risotto, egg noodles, butterball potatoes, basmati rice, ginger quinoa pilaf

Vegetables sorghum-roasted winter vegetable, brussels sprouts & cold-smoked bacon, wilted arugula, tuscan kale, roasted baby carrots, romanesco, snow peas, broccolini, haricot vert

Sauces chasseur demi-glace, port double cream, foie gras butter, malt vinegar mignonette, cider agrodolce, cacciatore, aromatic masala, maple pear gastrique, picatta, celeriac mustard cream, curried carrot, brown butter

A separate gluten free and vegetarian menu is available by request.