

FIRST COURSE

midland country club

OYSTERS chef's selection oysters on the half shell, red wine mignonette, fresh horseradish, lemon MKT

SAGANAKI flambéed kasseri cheese, roasted apples, black currant jam, ciabatta toast 12

SALMON TARTINE ducktrap river gravlax, hard-boiled egg, pantelleria capers, red onion, chive, pumpernickel toast, lemon 11

SPINACH & ARTICHOKE DIP heirloom spinach, grilled artichoke, double cream, pecorino cheese, garlic toast 10

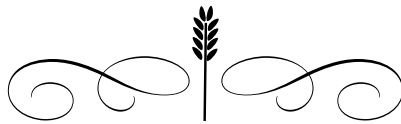
CHARCUTERIE your choice from chef's offerings, assorted accompaniments, crostini MKT

CRAB RANGOONS flaked snow crab, chive cream cheese, citrus zest, orange mango sweet and sour 9

DEVIL'S ON HORSEBACK marcona almond-stuffed dates, prosciutto ham, point Reyes blue cheese, frisée 8

BRUSSELS SPROUTS balsamic glaze, chèvre, toasted sunflower seeds, cracked pepper 7

FALAFEL black bean falafel, mole tahini sauce, cucumber, cilantro 6



SECOND COURSE

SWISS ONION caramelized vidalia and leeks, creamy chicken broth, ciabatta croutons, golden alpine swiss 8

LOBSTER BISQUE sherry, tomato, leeks, fennel, paprika, chives 9

CHEFS SELECTION ask about today's offerings 5/7

Add: King Salmon 12, Rock Shrimp 10, Hanger Steak 9, Grilled Chicken 6

HOUSE field greens, cherry tomatoes, salad cucumbers, carrot ribbons, sharp cheddar, ciabatta croutons, honey mustard vinaigrette 5/8

CAESAR romaine hearts, carrot ribbons, pecorino cheese, ciabatta croutons, creamy peppercorn dressing 6/11

HOT SPINACH baby spinach, applewood bacon, hard-boiled egg, button mushrooms, red onion, sunflower seeds, hot bacon dressing 7/11

CHOPHOUSE sliced iceberg, applewood bacon, point Reyes blue cheese, vine-ripened tomato, red onion, blue cheese dressing 8

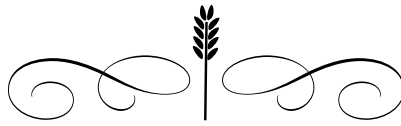
TUSCAN baby arugula, pecorino cheese, marinated artichokes, sun-dried tomatoes, pine nuts, parmesan tuile, roasted pepper dressing 8/12

BLUEBERRY PECAN field greens, red quinoa, dried michigan blueberries, jumbo roasted pecans, roasted apples, leelanau raclette, maple sage vinaigrette 8/12

SUNBURST chicken, tuna or egg salad. pineapple, orange, apple, banana, grapes, kiwi, seasonal muffin 11/14

BREAKFAST COBB baby kale and spinach, applewood bacon, soft-boiled egg, avocado, sunflower seeds, cherry tomatoes, chives, babybel cheese, cracked peppercorn, orange and lemon, sourdough toast 9/15





MAIN COURSE

LOBSTER roasted canadian lobster, saffron polenta, manchego, crispy spanish chorizo, sun-dried tomatoes, peas, garlic, shallot, fennel, leeks, lobster oil 39

BRANZINO wood-grilled mediterranean sea bass, wilted escarole, marcona almond, dried currants, lemon, brown butter 35

SCALLOPS PICCATA jumbo sea scallops, butternut squash risotto, pecorino, wilted black kale, pantelleria capers, lemon, chardonnay beurre blanc 33

KING SALMON pan-seared ora salmon, roasted celeriac, beets and turnips, brussels sprouts, chèvre, sunflower seed, balsamic glaze, fresh orange 29

COD icelandic cod, poached carrot, broccolini, vichyssoise cream, crispy leeks 23

KING CRAB poached king crab, drawn butter, lemon, truffle mac and cheese, frisée, sherry reduction MKT

DELMONICO cast-seared prime ribeye, truffle mac and cheese, pioppini mushrooms, crispy shallots, green peppercorn espresso sauce 39

VENISON PERSILLADE rosemary-cruste rib rack, fondant potatoes, cognac mushroom ragout, oil-cured olive 37

FILET MIGNON wood-grilled tenderloin, bourbon barley pilaf, crispy brussels sprouts, creamy sweet potato purée 33

BEEF BOURGUIGNON wagyu beef shank, pearl onion, button mushroom, baby carrot, pasta provençal, bordeaux demi glaze 29

DUCK pan-seared moulard breast, roasted celeriac, beet and turnip, frisée, ginger gastrique, pomegranate 21

STEAK & FRITES wood-grilled piedmontese hanger filet, herbed steak fries, rosemary aioli 19

CORNISH HEN oven-roasted half hen, roasted baby carrots, sage sausage stuffing, buttermilk gravy 17

QUICHE chef's selection of quiche, fresh fruit, lightly dressed frisée 15

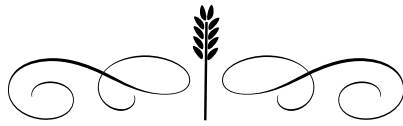
STUFFED BUTTERNUT bourbon barley pilaf, spice roasted apple, leelanau raclette cheese, ginger gastrique 14

EGGPLANT PARMESAN crispy breaded eggplant, cauliflower risotto, wilted black kale, pecorino cheese, garlic bread 13

Sides

Creamed Spinach 7 Sautéed Mushrooms 5
Baked Potato 3 Whipped Yukon Potatoes 3





CASUAL DINING

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Flatbreads

BBQ CHICKEN grilled chicken, applewood bacon, red onion, smokehouse bbq, pepper jack 14

PESTO pesto, chèvre, baby kale, caramelized onion, roasted red pepper, pecorino cheese 13

PEPPERONI artisan pepperoni, tomato napoletana sauce, mozzarella 12

CHEESE BREAD mozzarella, pecorino cheese, garlic herb butter, tomato napoletana sauce and buttermilk ranch 9

Pastas

served with garlic bread

SCAMPI rock shrimp, garlic, shallots, citrus zest, chardonnay butter, parsley, spaghetti 19

ALFREDO wood-grilled chicken breast, garlic parmesan cream, broccoli, pecorino cheese, trumpet noodles 17

BOLOGNESE traditional italian beef sauce, pecorino cheese, spaghetti 15

FLORENTINE spinach, blistered grape tomatoes, fresh mozzarella, lemon garlic EVOO, trumpet noodles 13

Burgers

served with choice of side

BACON & CHEESE sharp cheddar, applewood bacon, lettuce, tomato, onion, brioche bun 14

PATTY MELT alpine swiss, caramelized onion, stone-ground mustard, grilled rye bread 14

OLIVE & MUSHROOM provolone, sliced queen olives, button mushrooms, lettuce, tomato, onion, mayo, brioche bun 14

BIG MCC american cheese, lettuce, tomato, onion, pickles, thousand island dressing, sesame bun 13

Sandwiches

served with choice of side

FRENCH DIP shaved rotisserie ribeye, caramelized onion, alpine swiss, toasted hoagie, peppercorn au jus 16

CAESAR WRAP crispy chicken or king salmon, romaine hearts, cherry tomatoes, pecorino cheese, peppercorn dressing, grilled whole wheat tortilla 14

PASTRAMI rotisserie pastrami, apple and red cabbage slaw, alpine swiss, stone ground mustard, pumpernickel 14

MICHIGAN GRILLED CHEESE leelanau raclette cheese, roasted apples, shaved ham, caramelized onion, detroit sourdough 13

PERCH SANDWICH beer-battered perch, cheddar, crisp lettuce, dill-artichoke tartar, brioche bun 13

TUNA MELT albacore tuna salad, colby jack, sliced pickle, grilled multigrain bread 13

CLUB boar's head turkey, applewood bacon, alpine swiss, vine-ripened tomato, crisp lettuce, mayo, multigrain bread 13

BLT applewood bacon, vine-ripened tomato, crisp lettuce, chive mayo, detroit sourdough 12

EGG SALAD CROISSANTS pimento egg salad, crisp lettuce, flaky croissant 9

Signatures

PERCH BASKET beer-battered great lakes perch, waffle fries, coleslaw, dill-artichoke tartar, lemon 23

JAMBALAYA rock shrimp, andouille sausage, tasso ham, cajun mirepoix, tomato, toasted basmati rice 21

CHICKEN TIKKA MASALA pan-seared chicken breast, aromatic masala sauce, english peas, toasted basmati rice, grilled naan, cilantro, lemon 21

GINGER STIR-FRY chicken, shrimp, tofu or steak tips, basmati rice or lo mein noodles, snow peas, red pepper, broccoli, mushrooms, carrot, scallion, ginger soy sauce, 19

STEAK PASTY butter pastry, steak tips, pearl onion, leeks, carrot, celery, rutabaga, potato, porter gravy 15

SMOTHERED BURRITO chile lime steak tips, black beans, sautéed peppers and onions, colby jack, roja sauce, lettuce, tomato, sour cream 15

LETTUCE WRAPS soy ginger salmon, chicken or tofu, coleslaw or rice, leaf lettuce, carrot, cucumber, jalapeño, chives, cashews, cilantro 15

FALAFEL PLATE black bean falafel, mole tahini sauce, cucumber, cherry tomatoes, carrot ribbons, romaine lettuce, lemon, grilled naan, hummus 14

SAUSAGE & KRAUT house-smoked knockwurst, apple and red cabbage kraut, stone-ground mustard, cauliflower spätzle 13

