



APPETIZERS

gf House-fried Potato Chips
Creamy Horseradish Dip | 5

gf Smoked Chicken Wings
Humming, Singing,
Screaming, Kalbi Sauce or BBQ Sauce
Six | 6 Twelve | 12
Eighteen | 16

Wisconsin Cheese Curds
Ranch | 9

lf Asian Brussels Sprouts
gf Fried Brussels Sprouts tossed in Kalbi
v Sauce | 9

Sweet Potato Tots
Melted Pepper-jack Cheese,
Jalapeno Aioli, Scallions,
Avocado & Bacon | 10

lf Chicken & Lemongrass
Pot Stickers
Chicken, Scallions, Garlic &
Lemongrass in a Wonton Wrapper
with Kalbi Sauce over pickled Red
Cabbage | 10

SOUPS

Homemade Daily **gf** Beef & Vegetable Chili
Cup | 5 Bowl | 6.5 Cup | 5 Bowl | 6.5

gf Cheeseburger Chowder French Onion Soup
Cup | 5 Bowl | 6.5 Cup | 5.5 Bowl | 7.5

SALADS

lf House Salad
Mixed Greens, Cherry Tomatoes, Red Onion,
marinated Cucumbers, Hard-Boiled Egg,
nested Carrots, Radishes & Croutons | 5 Full | 10

gf Fischer Salad

lf Chopped Iceberg Lettuce, Cherry Tomatoes, Olives,
marinated Cucumbers, Radishes, Hard-Boiled Egg
& shredded Carrots | 5 Full | 10

Caesar Salad

Romaine Hearts, shredded Parmesan, Focaccia
Croutons & creamy Caesar Dressing | 5 Full | 10

n Maytag Salad

Artisan Greens with poached Pears, Blue Cheese
Crumbles & toasted Walnuts with Red Onion
Vinaigrette | 6 Full | 11

gf Iceberg Wedge

Iceberg Wedge with sliced Roma Tomatoes, Bleu
Cheese Crumbles & Applewood Bacon | 5 Full | 10

gf Italian Salad

Sliced Tomatoes, Mozzarella, fresh Basil, Avocados
& marinated Cucumbers, with Honey-Balsamic
Dressing | 6 Full | 11

gf Fresh Fruit Plate

Seasonal Fresh Fruit & Berries served with
Yogurt Dip | 6 Full | 11

gf Hot Bacon & Spinach Salad

Diced Egg, chopped Applewood Smoked Bacon, Red
Onions, sliced Mushrooms, Shaved Parmesan
Cheese, Spinach Greens
Hot Bacon Dressing | 12 Petite | 7

gf Clubhouse Chicken Chopped Salad

Grilled Chicken, Romaine, Iceberg, Bacon, Cheddar,
Tomato, Red Onion, Avocado-Ranch, Tortilla Strips |
14

These à la carte items may be added:

Grilled Chicken Breast	6
n Almond crusted Chicken Breast	7
Grilled Shrimp (6)	7
Seared Scottish Salmon*	9
4 oz. Beef Tenderloin Medallion*	15

CLUB FAVORITES

A collection of memorable dishes made with traditional CRCC recipes.

CRCC Salmon Salad*

Salmon Medallion, Artisan Greens, Tomatoes, marinated Cucumbers, Hard-Boiled Eggs, shaved Parmesan Cheese & Red Onion Vinaigrette | 19

CRCC Chicken or Tuna Salad Plate

Chicken or Tuna Salad
Fresh Fruit & Berries, Yogurt Dip & Multigrain Croissant
½ Scoop | 7.5 1 Scoop | 11 2 Scoops | 14.5 half & half | 11

Almond crusted Chicken Salad

Almond crusted Chicken Breast
Romaine Lettuce, Baby Spinach, dried Cherries, Apricots, Tomatoes & shaved Parmesan Cheese with Honey Mustard Dressing | 17

Prime Rib French Dip

Shaved Prime Rib, smoked Provolone, toasted Baguette, sautéed Onions & Peppers, au Jus, choice of side | 15

Make it Your Way Burger*

Char-broiled, Prime Beef Patty with unlimited toppings, stacked on a toasted Sesame Seed Bun with garnish, choice of side
Full | 12.5 Petite | 9

Country Club Panini

Ham, Turkey, Swiss & Cheddar, on a pressed Ciabatta Roll with Bacon & Whole Grain Mustard-Dill Aioli, choice of side | 11

Pastrami Reuben Melt

Marble Rye with Hand Carved House Smoked Pastrami, Thousand Island Dressing, Spicy Mustard, braised Sauerkraut & Swiss Cheese, Choice of side | 14

Filet Mignon*

Au gratin Potatoes, local Vegetables, house Steak Seasoning & Garlic-Herb Butter
5 ounce | 28 8 ounce | 38

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

WINTER FAVORITES

Our menu of the moment showcasing pure Iowa ingredients & trending preparations.

Lamb Chops

Red Wine marinated Lamb Chops, Rosemary Jus, Mushroom & roasted Red Pepper Risotto, roasted Baby Carrots with Almond Granola | 34

Saffron Risotto Milanese

Quinoa, Sun-dried Tomato Pesto, Wild Mushrooms & a poached Egg | 18.5

Airline Chicken Breast stuffed with Chicken Sausage

Bacon-Dill roasted Potatoes, roasted Butternut Squash & Sautéed Kale, Mustard Béchamel & pickled Mustard Seed | 21

Älplermagronen (Alpine Mac & Cheese)

Baked Penne Pasta with Bacon, Potato, caramelized Onion & sautéed Apples with Raclette Cheese Sauce, topped with broiled Raclette Cheese | 17

Beef Stroganoff

Sautéed Beef Tips in a Mushroom Sauce with Onions, Garlic, Herbs & Sour Cream over Fettuccine Pasta | 22

14 oz Ribeye Steak*

Peppercorn Crust, Cognac Cream Sauce, triple cooked Potato Wedges, Sugar Snap Peas & Heirloom Carrots | 36

Red Snapper Veracruz Style

Pan-seared Red Snapper topped with sautéed Onion, Garlic, Tomatoes, Jalapenos, Capers & Olives finished with White Wine & Butter, served with Coriander-Lime Rice & Sautéed Squash & Zucchini | 26



indicates gluten free items



indicates lactose free items



indicates items that contain nuts



indicates vegan items