



APPETIZERS

House-fried Potato Chips

Creamy Horseradish Dip ^A | 5

Smoked Chicken Wings

Humming, Singing, Screaming,
Kalbi, Korean BBQ, Honey BBQ Sauce or Dry ^A
Six | 6 Twelve | 12 Eighteen | 16

Wisconsin Cheese Curds

Ranch | 9

Asian Brussels Sprouts

Fried Brussels Sprouts tossed in Kalbi Sauce ^{A,D} | 9

Duck Confit Flatbread

Naan Bread, Duck Confit, Arugula, pickled Onion, Crème
Fraiche, Dill, Spring Onion Pesto, aged Balsamic | 14

Roasted Beet & Goat Cheese Arancini

Marcona Almonds, pickled Rhubarb, Greens ^C | 11

Chicken & Lemongrass

Pot Stickers

Chicken, Scallions, Garlic & Lemongrass in a Wonton
Wrapper with Kalbi Sauce over pickled Red Cabbage ^B | 10

SOUPS

Homemade Daily

Cup | 5 Bowl | 6.5

French Onion Soup

Cup | 5.5 Bowl | 7.5

Before placing your order, please inform your server if a person in your party has a food allergy.

The Manager or Chef can speak with you about the best menu options to make your visit enjoyable.

Descriptors

A- Gluten Free B- Lactose Free

C- Contains Nuts D- Vegan

SALADS

House Salad

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

Fischer Salad

Chopped Iceberg Lettuce, Cherry Tomatoes, Olives,
marinated Cucumbers, Radishes, Hard-Boiled Egg
& shredded Carrots ^{A,B} | 5 Full | 10

Caesar Salad

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

Maytag Salad

Artisan Greens with poached Pears, Blue Cheese
Crumbles & toasted Walnuts with Red Onion
Vinaigrette ^{A,C} | 6 Full | 11

Iceberg Wedge

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

Italian Salad

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

Fresh Fruit Plate

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

These à la carte items may be added:

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|--|----|
| Grilled Chicken Breast | 6 |
| Almond crusted Chicken Breast ^C | 7 |
| Shrimp | 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 ^A | 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 Asiago Cheese with Honey Mustard
Dressing ^C | 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 ^A
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.*

EARLY SPRING

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

Strawberry & Beet Salad

Spinach, Arugula & mixed Greens tossed with Champagne-
Vanilla Bean Vinaigrette, roasted Red Beets, sliced
Strawberry, Goat Cheese, pickled Rhubarb & Marcona
Almonds ^{A,C} | 12

Korean BBQ Beef Skewers*

Grilled Beef Tip skewers with Korean Barbecue Sauce,
Kimchi, Quinoa-Rice Pilaf, Broccoli, poached Egg, Cilantro,
charred Spring Onion ^B | 19

14oz Prime NY Strip Steak*

Iowa raised Angus Beef, New Potato Confit, local
Mushrooms, roasted Asparagus, pickled Mustard seed,
Spring Onions, house-made Worcestershire ^A | 45

Kashmiri Eggplant Curry

Chickpeas, roasted Red Peppers, Cauliflower, Kashmiri
Saffron Curry, Coconut Milk, Rice-Quinoa Pilaf, Garlic-Herb
Naan Bread, pickled Mustard Seed, Cilantro ^{A,D} | 19
Add Lamb Chops* | 34

Berkshire Pork Loin*

Peppercorn-Sumac crust, pickled Rhubarb, wilted Spring
Greens, roasted Bacon & Spring Onion Potatoes ^A | 24

Roasted Duck*

Breast Roulade with crispy Skin, Confit Leg,
Strawberry Molasses, Marcona Almond Spätzle ^C | 29

Shrimp Scampi Carbonara

Bucatini, House Bacon, Parmigiano Reggiano, Peas, cured
Yolk, fresh Basil & Lemon | 24.5

Airline Chicken Breast

Stuffed with Chicken Sausage, accompanied with Spring
Onion Pesto, local Mushrooms, Parisienne Gnocci, smoked
Ajvar, roasted Cauliflower | 23

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