



FIRST COURSES

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

Fried Morels

Ritz Cracker breaded, served with Buttermilk-Herb Dip,
Arugula & Pickled Ramps | 16

Edamame Hummus

With Rice Crackers, Carrots, Cucumbers & Celery | 9

Wisconsin Cheese Curds

Ranch | 9

Asian Brussels Sprouts

Fried Brussels Sprouts tossed in Kalbi Sauce and garnished
with Cilantro & chopped Marcona Almonds ^{A,C,D} | 9.5

Chicken & Lemongrass

Pot Stickers

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

Duck Wontons

Confit of Duck Thigh, with Blackberry & Mascarpone.
Served with Lemon & Urfa Biber Aioli | 15

Homemade Daily

Cup | 5 Bowl | 6.5

French Onion Soup

Cup | 5.5 Bowl | 7.5

Asparagus Vichyssoise

With Leek Oil

Cup | 5.5 Bowl | 7.5

House Salad

1st | 5 Full | 10

Fisher Salad

1st | 5 Full | 10

Caesar Salad

1st | 5 Full | 10

GREENS

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

Spring Goddess

Spinach & hearts of Bibb Lettuce tossed in Buttermilk
Goddess Dressing with Chickpeas, sliced Radishes,
English Peas & shaved Red Onion. Topped with
Hazelnut-Chickpea Crumble ^{A,C} | 13

CRCC Salmon Salad*

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

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

Hot Smoked Salmon Salad

Arugula & Mixed Greens with 'Everything' Vinaigrette,
Bagel Chips, Cherry Tomatoes, shaved Red Onion, fried
Capers & Hard-boiled Egg ^{A,B} | 17

These à la carte items may be added:

Grilled Chicken Breast	6
Almond crusted Chicken Breast ^C	7
Shrimp	7
Seared Scottish Salmon*	9
4 oz. Beef Tenderloin Medallion*	17

*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

CLUB FAVORITES

A collection of memorable dishes made with traditional CRCC recipes.

Prime Rib French Dip*

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

Cod Sandwich

Lightly breaded & served on Brioche, with Sauce Gribiche, Pickles, Lettuce, your choice of side | 14

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

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

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

Prime Beef Tenderloin*

Au gratin Potatoes, local Vegetables, house Steak Seasoning & Truffle-Leek Butter ^A

5 ounce | 33 8 ounce | 45

Prime Ribeye*

14oz premier quality Iowa Beef, Au Gratin Potatoes, Horseradish sauce, local Vegetables, Truffle-Leek Butter ^A | 42

CRCC is proud to only serve the finest Certified Angus, USDA Prime Beef.

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

SPRING'S DEPARTURE

Lobster Penne Alfredo*

Cognac-Lobster Cream Sauce, Lemon, local Mushrooms, Cherry Tomatoes & Parmigiano Reggiano | 22

14oz Prime NY Strip Steak*

Iowa raised Angus Beef, Garlic-Parmesan Potato Wedges, grilled Asparagus & local Mushrooms ^A | 44

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

Tomahawk Pork Chop*

Heirloom Pork raised on Iowa farms. Served Apple Relish, Confit of Spring Potatoes, wilted Greens, Mustard Bechamel ^A | 24

Smoked Duck Breast*

Duck Breast, fried Wonton of confit Thigh with Blackberry, Artichoke Puree, Honey glazed Carrots, Greens | 29

Shrimp Scampi Carbonara

Bucatini, House Bacon, Parmigiano Reggiano, Peas, cured Yolk, fresh Basil & Lemon | 25

Pan Seared Black Cod

Roasted Asparagus, Morels, Spring Onion Lemon Emulsion, wilted Greens, Quinoa-Rice Pilaf ^{A,B} | 28

Airline Chicken Breast

Stuffed with Chicken Sausage, served with Green Beans & Almond Granola, roasted baby Potatoes with Spring Herbs, Pickled Ramps & Ramp Pesto ^{A,B} | 25

Lamb Entrée*

Pistachio-Apricot Chutney, Seasonal Vegetables & Roasted Potatoes | 33

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