



APPETIZERS

Smoked Chicken Wings

Humming, Singing, Screaming, Kalbi Sauce, 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 & picked Ramps | 16

House-Cut Potato Chips

Horseradish Sauce ^A | 5

Asian Brussels Sprouts

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

Chicken & Lemongrass Pot Stickers

Pan-seared with Kalbi Sauce over pickled Red Cabbage ^B | 10

Edamame Hummus

With Rice Crackers, Carrots, Cucumbers & Celery | 9

Wisconsin Cheese Curds

Ranch | 9

Duck Wontons

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

SIDE SALADS & SOUPS

House Salad ^B

Half | 5 Full | 10

Homemade Daily

Cup | 5 Bowl | 6.5

Iceberg Wedge ^A

Half | 5 Full | 10

Fresh Fruit Plate ^A

Half | 6 Full | 11

French Onion Soup

Cup | 5.5 Bowl | 7.5

Caesar Salad

Half | 5 Full | 10

Italian Salad ^A

Half | 6 Full | 11

Fischer Salad ^{A, B}

Half | 5 Full | 10

Maytag Salad ^{A, C}

Half | 6 Full | 11

ENTREE SALADS

Spring Goddess Salad

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

Chicken or Tuna Salad Plate

Garnished with fresh Fruit & Berries, served with Yogurt Dip & a warm Whole Grain Croissant
 ½ Scoop | 7.5 1 Scoop | 11 2 Scoops | 14.5 half & half | 11

CRCC Salmon Salad*

Seared Scottish Salmon over Artisan Greens with Tomatoes, marinated Cucumbers, Hard-Boiled Eggs, shaved Parmesan Cheese & Red Onion Vinaigrette ^A | 18

Almond Crusted Chicken Salad

Almond crusted Chicken Breast, chopped Lettuce & Baby Spinach, dried Cherries, Apricots, Tomatoes, Asiago Cheese & Honey Mustard Dressing ^C | 17
also available with grilled Chicken

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

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

ADD-ONS

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

HALF OR WHOLE SANDWICH

CRCC Chicken Salad, Tuna Salad, Honey Ham, Smoked Turkey Breast or House Pastrami

Served with a cup of Soup of the Day & House Cut Potato Chips

Choice of: 9-Grain Wheat, Marble Rye, Sourdough, Gluten Free or Ciabatta

Swiss, American, Cheddar, Provolone or Pepperjack Cheese

Lettuce, Tomato, Onion, Pickle, Avocado (+1.5), Bacon (+1.5), Mayo, Dijon, Yellow Mustard, Mustard-Dill Aioli

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

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

SANDWICHES

GCTB

American Cheese, sliced Tomatoes & House Bacon on grilled 9-Grain Bread | 9

Country Club Panini

Ham, Turkey, House Bacon, Swiss & Cheddar pressed on a Ciabatta Roll with Mustard-Dill Aioli | 11

Prime Rib French Dip*

Smoked Provolone, toasted Baguette, sautéed Onions & Peppers, au Jus | 15

Buffalo Fried Chicken Sandwich

Hand breaded Chicken Breast, Pretzel Roll, Lettuce, pickled Green Tomatoes & Blue Cheese Dressing | 12.5
Humming, Singing or Screaming
Also available as a wrap

Arnold Palmer Chicken Sandwich

Sweet Tea brined Chicken Breast served on a Pretzel Roll with Lemon Aioli, House Bacon, Pepperjack Cheese, Lettuce, Tomato & Red Onion | 12

Iowa Beer-Becue Pulled Pork

Millstream Barbecue Sauce, Smoked Pork Shoulder, Brioche Bun, House Pickles & IPA Slaw | 12

Our Iowa Pork Tenderloin

Grilled or deep fried
Ritz Cracker breaded Pork Tenderloin, Ketchup, Mustard, diced Onions & Pickles, served on a Sesame Seed Roll | 12.5

Pastrami Reuben Melt

Grilled marble Rye Bread with carved House Pastrami, Thousand Island Dressing, spicy Mustard, braised Sauerkraut & melted Swiss Cheese | 14

Make it Your Way Burger*

Charbroiled Prime Beef Patty, Lettuce, Tomato, Red Onion & Pickle Chips on a toasted Sesame Seed Bun with your choice of toppings
Full | 12.5 Petite | 9

Beyond™ Burger

Sesame Bun, Avocado, Lettuce, Tomato, Pickled Onion ^{B,D} | 14

Cod Sandwich

Lightly breaded & served on Brioche, with Sauce Gribiche, Pickles, Lettuce | 14

AVAILABLE SIDE ITEMS

Fries ^A
House made Chips ^A
Sweet Potato Tots
Cottage Cheese
Cup Soup of the Day

Seasonal Fruit ^{A,D}
Coleslaw ^A
Premium Sides +\$2
Asian Brussel Sprouts ^{A,D}
Onion Rings
Mac & Cheese

Steamed Asparagus ^A
House ^B or Caesar Salad
Cheese Curds
Steamed Broccoli
Cup French Onion Soup

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

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 serve only the finest Certified Angus, USDA Prime Beef

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