

# *Minnehaha Country Club*



*Canopy Service*

*336-1085*

*Menu in effect October 6, 2009*



# Anytime

*All sandwiches served with your choice of fresh fruit, steak fries, tator tots, potato chips, tossed salad or soup.*

## What is Canopy Service?

**Simple. Call the Club @ 336-1085. Place your order with the server/bartender, drive to club and park under the canopy. The valet or server will have your order waiting for you, sign your ticket and drive home to enjoy!**

## Daily Features

**Every day your club offers several lunch and dinner features, as well as homemade soups. Please allow at least ten minutes for lunch selections and twenty minutes for dinner selections. 336.1085**

## *Kids*

**For our members 11 years old and under only. Beverages an additional charge. Fountain pop, juice boxes and milk 75¢**

**Chicken Finger Basket \$5**

**Grilled Cheese Sammy \$3**

**Mini Corn Dogs \$5**

**Deli Turkey Slider \$4**

**Add 2nd Slider \$2**

**Jr. Hot Dog \$3**

**Mac & Cheese \$4**

**Shrimp Basket \$5**

**PB & J Triple Stacker \$3**

**Jr. Burger**

**Jr. Cheeseburger**

**Buttered Noodles \$3**

**Flatbread Cheese Pizza \$5**

Your choice of side: Tator tots, Brew City or steak fries, apple wedges with yogurt, carrots and ranch or fresh fruit.

## 🌀**SALADS**🌀

### **Athenian Greek**

Fresh romaine topped with grilled chicken, tomato, red onion, kalamata olives, feta, toasted almonds, cucumber and feta vinaigrette with grilled ciabatta bread. 11

### **Cherry Walnut Crunch**

Dried cherries and cranberries, pine nuts, spiced walnuts, cucumbers, carrots, tomatoes, bell peppers, wasabi peas and mixed greens, all tossed together with our wonderful honey poppy seed vinaigrette. 11

### **Santa Fe Salad**

Assorted greens, shredded cheese, bacon and diced tomato, topped with a crispy fried chicken breast, served on a fried tortilla shell and drizzled with honey mustard dressing. 10

### **Caesar**

Romaine, homemade croutons, parmesan cheese. 8  
Add grilled chicken breast. 3  
Add salmon fillet. 5  
Add shrimp. 6

### **Hunan Crispy Sesame Chicken**

Crispy sesame chicken skewers over romaine, carrot, red bell pepper, green onion and roasted peanuts, finished with Oriental sesame dressing. 12

### **MCC Cobb**

Maytag bleu cheese, ham, turkey, bacon, hard boiled egg, red onion, carrot, tomato and cucumber with your choice of dressing. 13

### **Apple Walnut Spinach**

Fresh spinach, grilled chicken, fuji apple slices, toasted walnuts, fennel and Boursin crumbles finished with maple vinaigrette. 10

### **Grilled Asparagus**

Marinated asparagus, julienne bell peppers, blistered fennel, crispy prosciutto, Boursin crumbles, toasted almonds and pesto vinaigrette. 10

## 🌀**SANDWICHES**🌀

Served with your choice of homemade soup, salad, fresh fruit or French fries.

### **Havarti Bistro Burger**

Eight ounce black Angus patty, melted Havarti and thick cut bacon with bistro sauce on a toasted bun. 11

### **Walleye Fingers Flatbread**

Our handmade walleye fingers wrapped in flatbread with mixed greens, red onion and tomato with lemon caper aioli. 11

### **Southwest Beef Stacker**

Shaved Black Angus beef, pepper jack and horseradish aioli on grilled flatbread. 12

### **Open Face Petite Crab Cakes**

Two lump crab cakes on toasted MCC rolls with spring mix and rémoulade. 13

### **Turkey Croissant BLT**

Sliced turkey, bacon, lettuce, tomato, balsamic reduction and herb olive oil on a toasted croissant. 11

### **Classic Reuben**

Thin sliced deli corned beef, sauerkraut, Swiss cheese and 1000 Island dressing on rye. 9

### **Spicy Bleu Chicken**

Tender chicken, crispy bacon, Havarti cheese, red onion, lettuce, jalapeño relish and cool bleu cheese sauce on a toasted bun. 11

### **Bistro Chicken Croissant**

Grilled chicken topped Havarti and romaine, finished with bistro sauce on a flaky croissant. 11

### **Chicken Peppercorn Flatbread**

Tender grilled chicken in flatbread finished with lettuce, parmesan and creamy peppercorn sauce. 11



# Dinner ~ Tuesday-Saturday

Available 5:00-9:00 pm.

## WEEKLY FEATURES

Every Tuesday the feature menu will change. This is an opportunity for the MCC Culinary Team to experiment with old and new recipe ideas. Please ask your server to inform you of this week's exciting new feature items.

## STARTERS

### Prosciutto Scallops

Pan seared scallops topped with crisp prosciutto and garlic parsley vinaigrette. 8

### Orange Chili Sesame Chicken

Three grilled skewers drizzled with orange chili sauce. 6

### Artichoke Spinach Flatbread Pizza

Garlic oil, artichokes, spinach, shredded cheese and bacon. 10

### Margherita Pizza

Roma tomatoes, basil pesto, shredded cheese, balsamic reduction and toasted garlic chips. 10

### Artisan Cheese Sampler

A hand selected cheese tray accompanied with croccantini crackers. 13

### Country Club Crab Cakes

Two jumbo crab cakes drizzled with rémoulade sauce. 12

### Calamari Cocktail

Tender strips of calamari tossed in sesame oil, seaweed and Asian spices. 8

### Unagi Glazed Duck

Crispy wonton cigars filled with duck confit accompanied by Unagi dipping sauce. 8

### Kettle Chip Nachos

Bacon, shredded cheese, diced green onions, jalapeño relish, salsa and crème friachè. 10

### Coconut Basil Prawns

Colossal spot prawns finished with coconut basil sauce and toasted almonds. 15

### Five Cheese Quesadilla

Our house cheese blend melted between crisp tortillas finished with crème friachè, salsa, guacamole and jalapeño relish. 10

## ENTREES & SEAFOOD

Served with choice of sides, fresh bread, choice of homemade soup or salad.

Sides: Shiitake risotto, hash browns, baked, mashed or starch du jour.

Salad choices: MCC house, Caesar, spinach crunch or Maytag disc.

Vegetable choices: Asparagus or vegetable du jour.

Soup: Tomato Basil Crab Bisque or soup du jour.

### Angus Center Cut Filet Mignon

Six ounce. 28 Eight ounce. 31

Add morel mushrooms in garlic butter. 8

Add green peppercorn butter or Maytag demi. 4

### Black Angus Ribeye

Sixteen ounce grilled ribeye with horseradish sauce. 32

### New York Strip

Fourteen ounce New York with green peppercorn butter. 28

### Maytag Wellington (CS)

Six ounce filet topped with Maytag Bleu cheese and baked in a flaky pastry crust. Bordelaise sauce accompanies this delicious selection. 32

### Châteaubriand for Two (CS)

One pound filet tenderloin taken from the châteaux end of the loin. Served with béarnaise and bordelaise sauce. 60

### New Zealand Rack of Lamb

Grilled to your liking, accompanied by chef's signature apricot basil marmalade. 32

## ENTREE ADD ON'S

Colossal Prawns-Each	7
Six ounce Chicken Breast	4
Six ounce Salmon	9
Ten ounce Lobster Tail	30
Half Pound King Crab Legs	16
Jumbo Sea Scallops -Each	4
Sautéed Onion	3
Sautéed Shiitake Mushrooms	4

## SEAFOOD

### Coquilles St. Jacques

Three jumbo scallops pan seared and finished with gruyere cream sauce, crisp prosciutto and puffed pastry tuile. 26

### Wood Grilled Chilean Sea Bass

Six ounces of true Chilean sea bass finished with black garlic vinaigrette. 28

### Fresh Loch Duart Salmon

Grilled to a perfect medium with miso butter and grilled limes. 25

### Coconut Basil Prawns

Colossal spot prawns finished with coconut basil sauce and toasted almonds. 28

### Shrimp and Lobster

Ten ounce lobster tail stuffed with sautéed lobster and shrimp with smoked paprika double cream and thyme vinaigrette. 40

### Canadian Walleye (CS)

Breaded and deep-fried, corn flake crusted, broiled or sautéed. 20

### King Crab Legs

One pound of split Colossal King Crab Legs with drawn butter. 39

## POULTRY/PASTA

### Orange Duck

Pan seared Muscovy Duck breast finished with orange chili sauce. 29

### Chicken Piccata (CS)

Parmesan breaded chicken breast pounded thin, served over angel hair pasta with a lemon-caper butter sauce and jumbo asparagus. 18

### Shiitake Leek Chicken

Grilled chicken topped with sautéed shiitake mushrooms, spinach and caramelized leeks. 18

# Catering & Trays To Go

(24-48 Hour Notice Please! 336-1085)

## Entertaining in Your Home?

Your Club can help. This menu will provide you the information for trays to go or in-home Catering. We can also assist you with our experienced staff to help with a stress-free event. Please call Janine @ 336-1085 for more information.

### Cold (Serves 25)

- Artisan Cheese \$99
- Baked Brie Duo \$70
- Cheese Sampler, Dimock, South Dakota \$70
- Fresh Fruit Display \$56
- Meat and Cheese Tray-Deli \$90
- Meat and Cheese Tray-Salami \$90
- Salsa Bar-Assorted with Tortilla Chips \$40
- Salmon Lox \$90
- Tuscan Sampler \$90
- Vegetable Display \$50
- Vegetable Display Grilled \$60

### Cold (Per 50 pieces)

- Beef Tenderloin Crustadas \$90
- Calamari Salad Spoons \$80
- Desserts Bistro Miniature Assorted \$50
- Desserts Petit Fours \$85
- Deviled Egg Platter \$60
- Fresh Fruit Kabobs \$75
- Roast Beef Cigars \$80
- Shrimp Cocktail Jumbo \$140
- Shrimp Garlic Chilled \$150
- Southwestern Wraps \$60
- Spring Rolls Vegetable \$65
- Vegetable Tortilla Wraps \$60

### Cold Dips / Spreads (Serves 25)

- Asiago Sundried Tomato Crunch \$60
- Fromage Forte \$45
- Hummus with Flatbread Triangles \$47
- Cheese Spread Display \$60
- Mexican Layered Tray \$52

### Cold (Serves approx. 50 guests)

- Whole Poached Fresh Salmon (Market)
- Whole Smoked Salmon (Market)
- (A seven day notice on these items please)

### MAY WE SUGGEST

### Mini Cupcakes

- Vanilla, chocolate, strawberry, lemon or toffee with rainbow colored butter cream frosting.
- \$18 per dozen. Three dozen minimum.

### Hot (Per 50 pieces)

- Artichoke Toast Points \$70
- Bacon Wrapped Shrimp Skewers \$85
- Bacon Wrapped Water Chestnuts \$60
- Beef Satay \$60
- Chicken Cordon Bleu Bites \$63
- Chicken Drumsticks \$70
- Chicken Skewers \$75
- Chicken Wings, Asian BBQ & Buffalo \$75
- Crab Rangoon \$68
- Duck Cigars \$85
- Meatballs (Stroganoff or BBQ) \$52
- Pizza BBQ Chicken Ciabatta \$55
- Pizza Margherita Ciabatta \$45
- Pizza Taco Ciabatta \$50
- Pork Potstickers \$70
- Shrimp Money Bags \$50
- Stuffed Mushrooms (Crab, Sausage or Spinach) \$80
- Thai Chicken Meatballs \$75
- Thai Coconut Chicken Skewers \$79

### Hot Dips (Serves 25)

- Bacon & Swiss w/Rye Toast Points \$60
- Crab and Artichoke Bake \$79
- Lobster Gratin \$80
- Pepper Jack & Crab Bake \$79
- Spicy Queso Dip \$49
- Spinach Dip \$60

### Mini Sandwich Trays

#### Beef Tenderloin

- Four ounce-\$15 per person
- Six ounce-\$20 per person

Buns, sauces and caramelized onion.

#### Ciabatta Finger Sandwich

Assorted deli meats on ciabatta.

\$4 per person allowing two sandwiches per person.

#### Pork Loin

- Four ounce-\$8 per person
- Six ounce-\$10 per person

Buns, sauces and caramelized onion.

#### Roasted Whole Tom Turkey

- Eight ounces \$6 per person
- Buns and sauces.

One terrine feeds 25 guests.

Spreadable Salmon Herb \$75

Truffle Mousse \$75

