

# *Minnehaha Country Club*



*Canopy Service*

*336-1085*

*Menu in effect June 28, 2011*



# Anytime

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

## How to Use Canopy Service?

1. **Call the Club @ 336-1085.**
  2. **Place order.**
  3. **Drive to Club and park under front canopy.**
  4. **Staff will deliver your order to your car.**
- Please allow 10-15 minutes for lunch service and 20-25 minutes for dinner service.**

## Kids - 11 years & under

You choice of one side: Tator tots, Brew City fries, apple wedges with yogurt, or fresh fruit.

## "Patrick's" Patties

Two Angus beef sliders on soft rolls. 5.  
Add another slider. 2. Add cheese. 50¢

## The "Super" Sandwich

White bread, grape jelly, peanut butter. 4

## Wonder Dog

Nathan's famous hot dog. 4

## T-Rex Bites

Sautéed T-rex (tenderloin) bites with BBQ sauce or ranch. 7

## Krispy Kritters

Two chicken strips and BBQ sauce. 6

## "Spongebob" Grill

Toasted bread with white and yellow American cheese. 4

## Power Bites

Mini corn dogs. 4

## "Hamm's" Ham & Cheese

Warm deli ham with American cheese on a soft bun. 5

## Buttered Pig Tails

Curly pasta and butter. 4

## "Minnie's" Mac & Cheese

Creamy macaroni and cheese. 4

## Jones Sodas

Root Beer, Fufu Berry or Orange Cream. 2.25

## Milk Shake

Vanilla, chocolate or strawberry topped with whipped cream and a maraschino cherry. 3

## ~SALADS~

### **Cherry Walnut Crunch**

Dried cherries and cranberries, pine nuts, spiced walnuts, cucumbers, carrots, tomatoes, bell peppers, wasabi peas and mixed greens, tossed with honey poppy seed vinaigrette. 12 Add chicken. 3.5

### **Strawberry Pecan Spinach**

Spinach with strawberries, pecans, toasted coconut and poppyseed dressing. 11 Add grilled chicken breast 3.5, salmon fillet 6.5 or three jumbo shrimp 7.5.

### **Summer Fruit Cooler**

Chicken salad with fresh fruit. 10

### **Fire Roasted Prawns**

Three grilled prawns, grilled romaine hearts, cucumber, tomatoes, fresh Parmesan, red onion, croutons and Meyer lemon vinaigrette. 15

### **Cucumber Crab**

English cucumber, garbanzo beans, crab claw meat, onion, spring mix, tomato, carrot and grilled fennel with Parmesan, croutons and Meyer lemon vinaigrette. 15

### **Santa Fe**

Assorted greens, shredded cheese, bacon and tomato, topped with a crispy fried chicken breast, on a fried tortilla shell and drizzled with honey mustard dressing. 13

### **Caesar**

Romaine, croutons, Parmesan cheese. 10 Add grilled chicken breast 3.5, salmon fillet 6.5 or three jumbo shrimp 7.5.

## ~EXPRESS~

### **Choose Two Items 9**

### **Choose Three Items 11**

Caesar, Cranberry Spinach, House Tossed, Maytag Disc or Fresh Fruit, Cup of Soup, Half Deli Sandwich, Scoop Tuna or Chicken Salad, Pears and Cottage Cheese, Peaches and Cottage Cheese, French Fries, Potato Chips, Tator Tots or Sliver of pie.

## ~SANDWICHES~

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

### **Clubhouse**

Triple decker with bacon, lettuce, tomato, turkey and ham with American and Swiss cheese. 12

### **Apple Wood Smoked Bacon, Turkey and Avocado**

Whole grain bread, avocado aioli, turkey, tomato, lettuce, bacon, onion and Havarti. 13

### **Tasso Chicken**

Grilled chicken breast, Havarti, house cured ham salad and shredded cabbage in spicy vinegar. 12

### **Tuscan Chicken**

Grilled chicken breast, prosciutto, sun-dried tomato relish and balsamic vinaigrette. 11

### **Classic Reuben**

House corned beef between marble rye and Swiss cheese with 1000 Island dressing. 12

### **Chipotle Burger**

Guacamole, red onion, tomato and chipotle aioli on an eight ounce patty on a toasted bun. 12

### **The Cuban**

Pulled pork, ham, salami, Swiss, dill pickle and yellow mustard on a toasted ciabatta roll. 12

### **Black Pepper Cheese Burger**

Angus patty, Dimock black peppercorn cheese and applewood smoked bacon on a toasted bun. 12

### **Chicken Ranch Wrap**

Lettuce, tomato, grilled chicken, bacon and ranch dressing. 12

### **Buffalo Chicken Wrap**

Chicken strips in Buffalo sauce with jalapeños, lettuce, tomato and bleu cheese dressing. 12

# Dinner ~ Tuesday-Saturday

Available 5:00-9:00 pm.



## WEEKLY FEATURES

Every Tuesday the feature menu will change and can be found on the website. This is an opportunity for the MCC Culinary Team to experiment with old and new recipe ideas.

## STARTERS

### Tenderloin Steak Bites

Sautéed beef tenderloin bites with bleu cheese demi. 14

### Spinach & Artichoke Za

Hand stretched grilled dough with artichokes, spinach, roasted garlic Alfredo and quattro formaggi. 12

### Italian Za

Grilled pizza sopressata, salami, pepperoni, cheese, olive oil and dried herbs. 12

### Wonton Shrimp

Six shrimp rolled in silvered wontons, deep-fried, with Thai basil dipping sauce. 10

### Escargot

Jumbo snails in garlic parsley butter with Havarti and flatbread. 10

### Jalapeno Bacon Wrapped Dates

Drizzled with tangy guajillo reduction, cilantro and black Hawaiian salt. 10

### Pheasant Chislic

Sweet and sour dipping sauce. 16

### Artisan Cheese Sampler

A hand selected cheese tray with Croccantini crackers. 13

### Country Club Crab Cakes

Two jumbo crab cakes drizzled with rémoulade sauce. 16

### Classic Shrimp Cocktail

Five jumbo prawns with classic cocktail sauce. 15

## ENTREES

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

**Sides:** Crimini 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 Filet

Six ounce. 30 Eight ounce. 33  
Add morel mushrooms/garlic butter. 12  
Add 4 ounce jumbo lump crab cake. 7  
Crab Cake Oscar. 10

### Black Angus Ribeye

Sixteen ounce charred ribeye. 34

### Pepper Crusted New York

Fourteen ounce Black Angus New York encrusted with black peppercorns in bourbon demi. 32

### Maytag Wellington (CS)

Six ounce Black Angus filet topped with Maytag bleu cheese in a flaky pastry crust with bordelaise sauce. 35

### Châteaubriand for Two (CS)

One pound Black Angus filet tenderloin taken from the châteaux end of the loin. Béarnaise and House demi glaze. 63

### Scooby's Ribs

Slow wood smoked St. Louis pork ribs and BBQ sauce.  
Half Rack 20 Full Rack 26

## ENTREE ADD ON'S

Prawns-Each	3
Sautéed Onion	3
Morel Mushrooms	12
Jumbo Sea Scallops -Each	4
Half Pound King Crab Legs	18

## SEAFOOD & POULTRY

### Lemon Grass Sea Bass

Panko encrusted sea bass finished with lemon grass caramel gastric. 35

### Scallops & Poblano

Five pan seared scallops, grilled polenta and a roasted bacon wrapped poblano pepper stuffed with smoked white cheddar, all drizzled with red onion marmalade and cilantro. 33

### Blackened Miso Salmon

Grilled to a perfect medium with miso butter and grilled limes. 28

### Scampi Skewer

Five prawns, bell peppers, onion and mushroom over roasted corn kamut with garlic herb butter. 31

### Lemon Basil Crusted Swordfish

Seven ounce roasted swordfish with lemon, basil and pepper. 28

### King Crab Legs

One pound of split Colossal King Crab Legs with drawn butter. 47

### Linguini with Roasted Garlic Alfredo *New!*

Roasted garlic alfredo over fresh linguini, jumbo asparagus and crimini confit. 12 Add grilled chicken breast 3.5, salmon fillet 6.5 or three jumbo shrimp 7.5.

### Chicken Con Broccolini

Grilled chicken over mashed potatoes, with asparagus, mushrooms, fennel, grape tomatoes, green olives and red onion in mushroom thyme broth. 21

### Chicken Piccata (CS)

Parmesan breaded chicken breast pounded thin, over angel hair pasta with lemon caper butter sauce and jumbo asparagus. 20

*(CS) Club Speciality*

# 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
- Asian Beef Chalupa \$85
- Cheese Sampler, Dimock, South Dakota \$70
- Fresh Fruit Display \$62
- Meat and Cheese Tray-Deli \$90
- Meat and Cheese Tray-Salami \$95
- Salmon Lox \$90
- Tuscan Sampler \$90
- Vegetable Display Fresh \$55
- Vegetable Display Grilled \$65

### **Cold (Per 50 pieces)**

- Beef Tenderloin Crustadas \$99
- Crab Profiteroles \$80
- Deviled Egg Platter \$60
- Fresh Fruit Kabobs \$75
- Grilled Vegetable Volauvents \$82
- Meat Cigars-Deli Meat \$75
- Meat Cigars-Roast Beef \$80
- Salmon Smoked Volauvents \$85
- Shrimp Cocktail Jumbo \$140
- Southwest Wraps \$60
- Sushi Pieces \$65
- Tomato Basil Canapés \$72
- Vegetable Tortilla Wraps \$60

### **Cold Dips / Spreads (Serves 25)**

- Asiago Sundried Tomato Crunch \$65
- Cheese Spread Display \$60
- Humus with Flatbread Triangles \$50
- Mexican Layered Tray \$55
- Seafood Dip \$70

### **Tapenade/Pâté**

*Serves 25 guests. \$75 each*

- Artichoke Parmesan Tapenade
- Mixed Olive Tapenade
- Roasted Red Bell Walnut Tapenade
- Provençal En Croûte Pâté
- Truffle Mousse Pâté

### **Sweet Options-50 pieces**

- Mini Bistro Bars \$50
- Mini Cupcakes \$75
- Mini Cornets \$80

### **Hot (Per 50 pieces)**

- Bacon Wrapped Water Chestnuts \$60
- Braised Pork Shanks Mini \$95
- Chicken Cordon Bleu Bites \$63
- Chicken Drummies \$75
- Chicken Skewers \$75
- Chicken Wings, Asian BBQ & Buffalo \$75
- Crab Cakes Mini \$115
- Meatballs (*Stroganoff or BBQ*) \$52
- Pizza BBQ Chicken Ciabatta \$55
- Pizza Taco Ciabatta \$50
- Pizza Tuscan Salami \$60
- Pork Tenderloin Cocktail Sandwich \$70
- Shrimp Money Bags \$50
- Southwest Shrimp Puff \$70
- Stuffed Mushrooms (*Crab or Merguez Sausage*) \$80
- Thai Chicken Meatballs \$75

### **Hot Dips (Serves 25)**

- Bacon & Swiss w/Rye Toast Points \$65
- Boursin Mushroom Strudel \$50
- Crab and Artichoke Bake \$85
- Hot Artichoke Parmesan \$79
- Lobster Gratin \$85
- Monterey Chorizo Dip \$65
- Pepper Jack & Crab Bake \$85
- Spicy Queso Dip \$52
- Spinach Dip \$65

### **Mini Sandwich Trays**

#### Sliced Beef Tenderloin

- Four ounce - \$14 per person
- Six ounce - \$18 per person
- Assorted buns, and sauces.

#### Mini French Dip Sandwiches

Thin sliced top round, hand dipped to order in au jus, crusty french bread rolls and spicy cheese sauce. Allowing two sandwiches per person. \$6 per person

#### Sliced Pork Loin

- Four ounce - \$8 per person
- Six ounce - \$11 per person
- Assorted buns, and sauces.

#### Roasted & De-boned Whole Tom Turkey

- Eight ounces \$7 per person
- Buns and sauces.

