



**KALAMAZOO
COUNTRY CLUB**

Firsts

Avocado Wedges 8.5

Panko breaded, deep fried served with chipotle aioli

Crab Cakes 12

Crab, herbs, panko, bell pepper vinaigrette, lemon aioli

Buffalo Chicken Rangoon 8

Grilled chicken, house made buffalo, bleu cheese cream sauce, green onion

Calamari 11

Flash fried, sweet chili, cocktail sauce, marinara sauce

Jumbo Wings 8.5

Choice of

BBQ, Buffalo, General Tso, Mango habanero

Greens

Wedge Salad 6

Baby iceberg, grape tomato, bleu cheese crumbles, diced bacon, red onion, choice of dressing

Tavern 6

Field greens, dried fruit, candied pecans, mozzarella pearls

Spring Salad 6.5

Wild mixed greens, strawberries, blueberries, crumbled feta, toasted almonds, balsamic vinaigrette

Caesar 6

Romaine lettuce, rainbow chard, parmesan cheese, croutons

*anchovies available upon request

Soups Cup 4 Bowl 7

Featured soup, French onion, house made chili

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Our Chef can adapt most recipes to accommodate your needs.

If you have food allergies, please let your server know when ordering.



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Mains

All mains served with a choice of Chef's seasonal vegetable and a choice of creamy risotto, red beans and rice, baked potato, rustic mashed potatoes, roasted fingerling potato

Chicken Roulade 18 (gf)

6oz chicken breast stuffed with asparagus and Swiss cheese, lemon butter beurre blanc

Filet Mignon 8oz 32

8oz filet, bourbon crack pepper sauce, haystack onions

Surf and Turf 38 (gf)

8oz filet, 4oz lobster, clarified butter, lemon

Prime New York Strip 28

12oz Prime grade beef, caramelized onion and mushrooms, finished with 25 year old balsamic vinegar

Ohio Perch 24 (gf)

Pan seared fresh fillets, lemon butter caper beurre blanc

Norwegian Salmon 27 (gf)

Pan Seared 8oz filet, maple Dijon glaze

Chicken Cavatappi 18

Smoked chicken thighs, sundried tomatoes, asparagus tossed with cavatappi and bleu cheese cream sauce
(no side option)

Sea Scallops 30

Pan seared scallops, ginger risotto, saffron cream sauce, finished with fried leeks

Jambalaya 22

Chicken, shrimp, and Andouille sausage sautéed with a lite spicy tomato sauce, served with red beans and rice
(no side option)

Veal with Morels 30

Veal scaloppini, morel, brandy cream sauce

Tomato Basil Risotto (gf) 14

Imported Italian Arborio, asparagus, fresh roma tomato, fresh basil

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Casuals

Tavern Burger 11

7oz custom patty ground short rib, and brisket grilled to a temperature, lettuce, tomato, and onion, on a toasted brioche bun

Salmon Tavern Salad 15

Field greens, dried fruit, spiced pecans, mozzarella pearls

Prime Rib Sandwich 13

Thin sliced, slow roasted prime rib, smoked Gouda, and haystack onions, on a French roll, with horseradish cream sauce, au jus on the side

Fish & Chips 12

Beer battered cod filets, French fries, tartar sauce

Turkey Spinach Wrap 13

Herb roasted turkey, spinach, dried cranberries, Dijon sauce, tomato, alfalfa, garlic tortilla

Chimichurri Beef Tacos (2) 10

Marinated beef tenderloin in blue corn tortilla, double wrapped in a flour tortilla with a beer cheese spread, then topped with salsa verde, red onion, cilantro, and lettuce.

Beyond Burger 7

Plant based burger made from pea and beet juice protein, lettuce, tomato, and onion, on a toasted brioche bun

Chicken Sandwich 10

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Grilled chicken breast, choice of cheese, lettuce, tomato, onion, on a toasted brioche bun

KCC Pizza 10

10 inch personal pizza, with house made tomato sauce and three cheese blend of provolone, white cheddar, and muenster toppings:

pepperoni, black olive, spinach, mushroom, sausage, red onion

Smoked Chicken Tacos (3) 10

Smoked chicken, salsa verde, onion, cilantro, and lettuce, in blue corn tortillas, served with guacamole and sour cream

Quesadilla 8

Seasoned chicken, cheese, salsa, and sour cream

House Fried Potato Chips 5.25

Served with house made French onion dip