

Kalamazoo Country Club



Appetizers

Shrimp Cocktail

A KCC classic; large Gulf shrimp served chilled with housemade cocktail sauce \$10

Smoked Whitefish Taquitos

House smoked whitefish, black beans, tomatoes, scallions, and queso cotija rolled in a flour tortilla, flash fried, and served with coriander sour cream \$9

Peppercorn Ahi Tuna

Tellicherry pepper encrusted ahi tuna cooked medium rare, sliced, and served with a fennel salad \$10

Coconut Shrimp

Five large tiger shrimp tossed in beer batter and rolled in coconut. Presented with orange whole grain mustard marmalade \$10

KCC Quesadilla

Blended Mexican cheese, green chilies, onions, and tomatoes \$9
Seasoned Shrimp \$15
Grilled Chicken or Beef \$13

Blackened Beef Tips

Cajun rubbed sirloin beef with gorgonzola mornay sauce and sliced baguette \$10

Calamari

Lightly breaded fresh calamari tubes and tentacles with garlic, diced tomatoes, pepperoncini, fresh basil, extra virgin olive oil, and white wine \$9

Soups

Du Jour

Ask your server for todays selection
Cup \$3.50 Bowl \$5

French Onion au Gratin

A classic soup ~ hearty and satisfying
Cup \$4 bowl \$5

Wines by the Glass

Pinot Noir

Mirassou, Monterey, CA.
Pairs well with salmon and lamb \$6

Mac Murray, Sonoma, CA.
Great with grilled meats \$8.50

La Crema, Monterey, CA.
Earthy and spicy with a hint of smoke \$9.75

Cabernet Sauvignon

Louis M. Martini, Napa, CA.
Ripe black cherries and old world complexities \$7.75

Famiglia Bianchi, Mendoza, Argentina
Full-bodied, ripe black fruits and spicy oak finish \$9.75

Chardonnay

Lady Grace, CA.
Great with seafood and cheeses \$7

Bennett Russian River, Sonoma, CA.
Pairs well with chicken and fish \$8.50

Solaire by Robert Mondavi, Saint Lucia, CA.
Stylish, well balanced, and intensely flavored chardonnay \$7

Merlot

Columbia Winery, Columbia Valley, WA.
Aromas of cherries, red fruits, and smoky oak that complement a variety of grilled meats \$8

Clos Du Bois, Sonoma, CA.
Dense black cherry fruit with a hint of oak spice \$8.25

Other Reds

Sumptuary Zinfandel, Amador County, CA.
Aromas of dark berries, cherries, spice, and plum \$7.50

Norman Zinfandel, Paso Robles, CA.
Ripe and jammy fruit balance with full tannins \$8.50

Thorn-Clarke Shiraz, Terra Barossa, Australia
Red and black fruit with enticing spice and pepper flavors \$6.50

Donati Claret, Paicines, CA.
Classic Bordeaux blend; cabernet sauvignon, merlot, petit verdot, syrah, and malbec \$9

Catena Malbec, Mendoza, Argentina
Alluring raspberry and mocha aromas \$8

Canavese, Rosso, Italy
Dry, with a slight vanilla note and fresh raspberry fruit \$9.75

Other Whites

Maso Canali Pinot Grigio Trentino, Italy
Great with cream sauce or strong cheese \$7

Ruffino Orvieto Classico, Umbria, Italy
Notes of meadow flowers, golden apples, and a hint of fresh almond \$7.25

Donati Pinot Blanc, Paicines, CA.
Lovely old-vine pinot blanc with a refreshing, silky texture, and delicate flavors \$8.75

Martin Codax Albarino, Rias Baixas, Spain
Medium body, bright fruit character, and subtle floral aromas \$6.25

"X"plorador Sauvignon Blanc, Chile
Light and fresh with lemon, grapefruit, and gooseberry flavors \$7

Salads

Spinach Cobb

Topped with diced breast of turkey, bacon, chopped tomatoes, black olives, artichoke hearts, eggs, scallions, Maytag bleu cheese, and diced Swiss cheese with your choice of dressing \$10

Caesar

A classic Caesar served with Romaine lettuce tossed with KCC's own Caesar dressing, grated Italian parmesan, and toasted croutons \$8

KCC Garden

Garden fresh greens served with a variety of seasonal vegetables and your choice of Clubhouse dressing \$8

Boston Salad

Boston Bibb lettuce, dried cherries, apricots, grilled red onion, fresh mozzarella, and candied pecans. Dressed with a white balsamic honey vinaigrette \$10

Heirloom Tomato & Cucumber Panzanella

Rustic bread, local heirloom tomatoes, fresh mozzarella, peeled cucumber, red onion, and fresh herbs tossed with red wine vinaigrette \$11

KCC Clubhouse Dressings

Honey Mustard, Ranch, French, Italian, Raspberry Vinaigrette, Roasted Shallot Vinaigrette, Poppy Seed, Bleu Cheese, Fat Free Ranch, Fat Free Honey Mustard, Balsamic Vinaigrette

Add Ons

Chicken \$3

Shrimp \$7

Salmon \$6

House Steak \$7

Side of crumbled Maytag bleu cheese \$2.50

Salmon & Fresh Berry Salad

Artisan greens with almond slices, fresh Michigan berries, Maytag bleu cheese, and red onion served with honey white balsamic vinaigrette \$14

Black & Bleu

Cajun rubbed sirloin steak sliced thin with Romaine lettuce, sliced cucumbers, grilled red onion, grape tomatoes, herbed croutons, and Maytag bleu cheese dressing \$14

Casual Fare

Chicken Cobb Sandwich

Grilled Otto's chicken, applewood smoked bacon, guacamole, tomato, shredded lettuce, and herbed mayonnaise served on a gourmet egg wash bun \$12

Fried Chicken

Fried chicken presented with garlic mashed potatoes and gravy \$16.50
White meat only \$19 Dark meat only \$19

KCC Burger

An eight-ounce prime beef patty char-broiled to taste and served with sliced tomato, red onion, and lettuce on a gourmet egg washed bun \$9 Add Swiss, American, Pepperjack, or Wisconsin Cheddar Cheese \$10

Whitefish Sandwich

Lightly breaded and fried whitefish fillet served with shaved lettuce, diced tomatoes, and caper tartar on a gourmet egg wash bun \$10

Create Your Own Classic Pizza

Choose up to five toppings to make your own favorite classic \$12

Green Olives
Mushrooms
Black Olives
Diced Tomato
Artichoke Hearts
Banana Peppers
Onions
Sun Dried Tomatoes
Pepperoni
Prosciutto
Italian Sausage
Apple Smoked Bacon

Cheese: Provolone-Mozzarella, Maytag Bleu, Crumbled Goat, Romano, and Feta

*Gluten free pizza available upon request

Entrées

All entrées are served with fresh vegetable, starch, house dinner bread, and your choice of a cup of soup du jour or chilled house salad. Add our Boston or Caesar salad for \$1

Veal Piccata

Veal medallions sautéed with capers and lemon butter. Served with garlic whipped potatoes \$21

Tuscan Lemon Chicken

Otto's chicken breast marinated with garlic, lemon, olive oil, and rosemary. Pan seared and served with vegetable cous cous \$18

Filet Mignon

Center cut choice tenderloin grilled and topped with a bleu cheese and walnut crust
8 oz. \$30 4 oz. \$23

Scottish Salmon

Wild Scottish salmon crusted in sesame seeds and served on a bed of sweet and tangy Asian slaw \$19/\$14 Petite Portion

Tavern House Steak

Grilled 6 oz. sirloin served with classic zip sauce and garlic whipped potatoes \$18

Grilled Shrimp Scampi

Five large shrimp marinated, grilled, and served with a garlic-basil butter sauce on top of a bed of angel hair pasta \$16

Parmesan Whitefish

Parmesan crusted Lake Superior whitefish baked and served with garlic whipped potatoes \$19/\$15 Petite Portion

Sautéed Lake Perch

Fresh lake perch lightly dusted with seasoned flour and served with tomato-caper beurre blanc and brown rice pilaf \$19/\$15 Petite Portion

Prime New York Strip

14 oz. prime strip steak grilled and topped with almond romesco butter and served with garlic whipped potatoes \$30

Baby Back Ribs

Slow braised Danish baby back ribs with a chipolte-blackberry BBQ sauce and garlic whipped potatoes \$22/\$15 Petite Portion

Grilled Tenderloin Sandwich

Prime tenderloin filet on butter-grilled brioche smothered in caramelized onions and finished with soft garlic cream sauce and mashed potatoes
8 oz. \$31 4 oz. \$23

Smoked Mozzarella & Basil Ravioli

Fresh smoked mozzarella, fresh basil, blended ricotta, and parmesan cheese ravioli tossed with cherry tomatoes, fresh sautéed greens, and a roasted corn chipolte sauce \$14

**Ask your server about menu items that are cooked to order or served raw. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*

*~Chef can adapt most recipes to accommodate your needs~
~If you have food allergies, please let your server know when ordering~*