

# Kalamazoo Country Club



## Appetizers

### Shrimp Cocktail

Gulf shrimp served chilled with cocktail sauce \$10

### Scallop & Pancetta Spears

Braised pancetta squares and seared scallops skewered with a rosemary sprig, lightly grilled, and drizzled with an aged balsamic reduction \$11

### Baked Goat Cheese

Baked with caramelized onions, garlic, black mission figs, and served with sliced baguette \$9

### Coconut Shrimp

Five large tiger shrimp tossed in beer batter and rolled in coconut. Presented with orange accented 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 today's 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 \$6.00

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

Joel Gott 815, CA.  
Red currant, dark chocolate, and black olive flavors \$9.50

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

## Chardonnay

Chateau St. Jean, Sonoma Coast, CA.  
Great with chicken and seafood \$7.00

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 \$7.00

## Merlot

Christian Moueix, Bordeaux, France  
Firmer tannins and ripe fruit; great with grilled meats \$7.50

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

## Other Reds

Rodney Strong Knotty Vines Zinfandel, CA.  
Classic California zin; full-bodied with spicy fruit \$9.00

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

Kendal Jackson "Meritage", Napa, CA.  
Classic Bordeaux blend; cabernet sauvignon, cabernet franc, merlot, petit verdot, and melbec \$6.75

Trivento Melbec, Mendoza, Argentina  
Vanilla aromas and supple tannins add to the wine's rich berry flavors \$7.75

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

## Other Whites

Masco Canali Pinot Grigio Trentino, Italy  
Great with cream sauce or strong cheese \$7.00

McWilliams Dry Riesling Australia  
Vibrant notes with great mineral and earthy characters \$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

The Crossings Sauvignon Blanc, New Zealand  
Bright grapefruit with herbal creaminess; excellent with cream sauces \$8.50

# 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

## Parmesan Reggiano Cherry Salad

Romaine lettuce, mixed artisan greens, cracked black pepper, port hydrated cherries, sliced almonds, topped with shaved parmesan reggiano and balsamic dressing \$10

### 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

## Grilled Salmon

Grilled Atlantic salmon atop Romaine lettuce with basil pesto marinated mozzarella, cherry tomato halves, and a white balsamic honey 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

## Whitefish Sandwich

Pan-sautéed whitefish fillet served with shaved lettuce, diced tomatoes, and caper tartar on a freshly baked kaiser bun \$10

## 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

## Baked Macaroni & Cheese

Wild mushrooms, pancetta, peas, and a five cheese mornay sauce \$14

## Create Your Own Classic Pizza

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

Roasted Red Pepper
Mushrooms
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

## Stuffed Veal

Sautéed veal cutlets layered with spinach, ricotta cheese, fresh herbs, and finished with a smoked Roma tomato sauce. Served with a twist of pesto pappardelle \$21

## Pan Seared Lake Perch

Served with house made tartar sauce and presented with basmati rice \$20/\$15 Petite Portion

## Otto's Grilled Chicken Marsala

All natural herbed chicken breast with a sweet Marsala and mushroom sauce served on a bed of linguini \$18

## Scottish Blackened Salmon

Fresh salmon blackened and served with citrus aioli and garlic whipped potatoes \$19

## Prime Filet Mignon

Prime tenderloin steak, red onion jam, Maytag compound butter, and whipped sweet potatoes 8 oz. \$31 4 oz. \$23

## Sautéed Sole

Fillet of sole pan fried and served on a bed of creamed leeks and citrus basmati rice \$20

## Broiled Whitefish

Fresh Lake Superior whitefish broiled with lemon juice, fresh herbs, and garlic. Served with garlic whipped potatoes \$19/\$13 Petite Portion

## Quail & Sausage Cassoulet

Slow cooked bean stew with fresh garlic sausage, braised quail meat, white beans, and a hint of tomato \$17

## Prime New York Strip

14 oz. prime strip steak grilled and topped with aged balsamic cippolini onions and garlic whipped potatoes \$25

## Pappardelle

House made pappardelle pasta tossed with braised pancetta, grape tomatoes, fresh herbs, garlic, and shaved parmesan reggiano \$16/\$12 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 8oz. \$31 4oz. \$23

*\*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~*