

# Beginnings

## Calamari

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

## 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 beer battered tiger shrimp rolled in coconut and presented with an orange marmalade dipping sauce \$10

## KCC Nachos

Green onion, black olives, diced tomatoes, green chilies, and cheddar-monterey jack cheese blend \$9

With Chicken or Beef \$13 With Shrimp \$15

\*Half orders available

## Blackened Beef Tips

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

## Shrimp Cocktail

Six large shrimp served with cocktail sauce and lemon \$10

## KCC Quesadilla

Flour tortilla stuffed with sweet onion, grilled chillies, tomatoes, and cheddar-monterey jack cheese blend \$9

Add Chicken or Beef \$13 Add Shrimp \$15

## Clubhouse Chili

A hearty chili topped with cheese, chives, sour cream, and served with homemade corn bread

Cup \$4 Bowl \$5.50

# Soups

## Soup Du Jour

Cup \$3.50 Bowl \$5

## French Onion

A KCC classic served with a crustini, topped with cheese, and baked

Cup \$4 Bowl \$5

# Salads

## Tavern House Salad

Field greens, Romaine lettuce, dried fruit, fresh mozzarella, toasted pecans Side \$4 Large \$7

## Salmon & Fresh Berry Salad

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

## KCC Caesar

Herbed croutons, Romaine lettuce, parmesan cheese, and anchovies Side \$5 Large \$8

## Heirloom Tomato & Cucumber Panzanella

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

## Spinach Cobb

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

## Black & Bleu

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

## Boston Salad

Boston Bibb lettuce, dried cherries, apricots, grilled red onion, fresh mozzarella, candied pecans, and a white balsamic honey dressing

Side \$6 Large \$10

## ADD-ONS

Add Chicken \$3 Add Salmon \$6 Add Steak or Shrimp \$7

## Tavern Sandwiches

Served with french fries, curly fries, onion rings, sweet potato fries, or potato chips, and cottage cheese, cole slaw or fruit cup

### Turkey Club

Sliced house oven roasted turkey breast, applewood smoked bacon, lettuce, tomato, and mayonnaise on your choice of toasted bread \$9

### Grilled Tenderloin Sandwich

Tenderloin filet on butter-grilled briouche smothered in caramelized onions and finished with soft garlic cream sauce 8 oz. \$24 4 oz. \$17

### Roast Beef & Provolone

Shaved prime rib, horseradish mayonnaise, arugula, and melted provolone served on MacKenzie's rosemary bread \$9

### KCC Grilled Cheese

Cheddar, Swiss, mozzarella, and provolone cheeses, caramelized onions, and tomatoes on your choice of grilled bread \$6

Add Bacon \$1.50 Add Ham or Turkey \$2

### Whitefish Sandwich

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

### Fried Skewered Lake Perch

Beer battered fried lake perch on a gourmet egg wash bun with a chiffonade of lettuce, ripe sliced tomato, caper tartar, and a lemon wedge

Half \$11 Full \$17

### Chicken Cobb Sandwich

Grilled Otto's chicken, applewood smoked bacon, guacamole, tomato, shredded lettuce, and herbed mayonnaise on a gourmet egg wash bun \$10

## Prime Burgers

Served with french fries, curly fries, onion rings, sweet potato fries, or potato chips, and cottage cheese, cole slaw or fruit cup

\*All burgers are now prime beef and served on a gourmet egg washed bun

### Black & Bleu

Char-grilled ground prime beef rubbed with cajun spices and topped with Maytag bleu cheese \$10

### Olive Burger

Topped with green olives mixed with cream cheese, sour cream, and garlic \$10

### CREATE YOUR OWN BURGER \$10

Choose from the following...

8oz. USDA Prime Hamburger, 8oz. Ground Turkey Burger, or Vegetarian Burger

Then choose two...

American Cheese, Bleu Cheese, Swiss, Cheddar, Pepper Jack, Manchego, Olives, Mushrooms, Onions, Bacon

## Pizza

### Margherita

A simple Italian classic; fresh Roma tomatoes, fresh mozzarella, and basil \$12

### Tuscan Meat

Prosciutto, pepperoni, Italian sausage, sweet onion, fresh rosemary, mozzarella, and Roma sauce \$12

### CREATE YOUR OWN CLASSIC PIZZA \$12

Choose up to five toppings to make your own favorite classic

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

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

\*Gluten free pizza available upon request

# Entrées

You may choose any side salad or cup of soup  
for an additional charge

## Otto's Asian BBQ Chicken

Seasoned with Chinese five spice powder and slathered with a tangy Asian BBQ sauce.  
Served with brown rice pilaf \$15

## Filet Mignon

Center cut choice tenderloin grilled and topped with a bleu cheese and walnut crust,  
served with garlic whipped potatoes  
8oz. \$27 4oz. \$20

## Tavern House Steak

Grilled 6 oz. sirloin served with classic zip sauce and garlic whipped potatoes \$15

## Prime New York Strip

14 oz. prime strip steak grilled and topped with almond romesco butter  
and served with garlic whipped potatoes \$27

## Grilled Garlic Basil Shrimp

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  
\$16/\$12 Petite Portion

## Flash Fried Lake Perch

Fresh lake perch lightly dusted with seasoned flour and served with house made tartar sauce  
and brown rice pilaf \$16/\$12 Petite Portion

## Scottish Salmon

Wild Scottish salmon crusted with sesame seeds and served on a  
bed of sweet and tangy Asian slaw \$16

## 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 undercooked 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~