

Beginnings

Calamari

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

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

KCC Nachos

Green onion, black olives, diced tomatoes, roasted red peppers, 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

Salads

Tavern House Salad

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

Grilled Salmon

Grilled Atlantic salmon, Romaine lettuce, basil pesto marinated mozzarella, cherry tomato halves, and a white balsamic honey dressing \$14

KCC Caesar

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

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

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

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

ADD-ONS

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

Soups

Clubhouse Chili

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

Cup \$4.50 Bowl \$5.50

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

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

Beef & Onion Stack

Thinly sliced roast beef topped with Swiss cheese, zesty ranch-horseradish sauce, and au jus. Served piled high on an onion roll with your choice of side \$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

Cromwell

Pastrami, Swiss, cole slaw, and Russian dressing on grilled swirled rye bread \$9

Whitefish Sandwich

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

Fried Skewered Lake Perch

Beer battered fried lake perch on a kaiser roll with a chiffonade of lettuce, ripe sliced tomato, caper tartar, and a lemon wedge Half \$11 Full \$17

Pesto Chicken Sandwich

Otto's all natural chicken breast marinated, grilled, and served with lettuce, tomato, onion, smoked gouda, and sun dried tomato mayonnaise \$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 hand pattied 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...

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

Roasted Red Pepper	Onions
Mushrooms	Sun Dried Tomatoes
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 Grilled Chicken Scallopini

Wild mushrooms, grape tomatoes, tarragon, garlic, and supreme sauce
served on a bed of linguini \$15

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 \$18

Prime Filet Mignon

Choice tenderloin steak, red onion jam, Maytag compound butter, and whipped
sweet potatoes 8oz. \$28 4oz. \$20

Tavern House Steak

Grilled 6 oz. sirloin served with chimichurri and garlic whipped potatoes \$14

Prime New York Strip

14 oz. prime strip steak grilled and topped with aged balsamic cipolini onions and
garlic whipped potatoes \$22

Sautéed Sole

Fillet of sole pan-fried and served on a bed of creamed leeks and citrus basmati rice \$17

Blackened Whitefish

Lake Superior whitefish blackened and served with citrus aioli and garlic whipped potatoes
\$16/\$12 Petite Portion

Flash Fried Lake Perch

Fresh lake perch lightly dusted with seasoned flour served with house made tarter sauce and french fries
\$16/\$12 Petite Portion

Scottish Salmon

Fresh salmon pan seared with clove smoked onions, roasted fennel, orange segments in a light
cream sauce, and basmati rice \$16

Quail & Sausage Cassoulet

Slow cooked bean stew with fresh garlic sausage, braised quail meat, white beans, and a hint of tomato
\$14

Pappardelle

House made pappardelle pasta tossed with braised pancetta, grape tomatoes, fresh herbs, garlic,
and shaved parmesan reggiano \$13/\$10 Petite Portion

Baked Macaroni & Cheese

Wild mushrooms, pancetta, peas, and a five cheese mornay sauce \$11

**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~*