



Tavern & Grill Lunch Features

Appetizers

COCONUT SHRIMP

Coconut breaded and fried shrimp served with mango chutney \$10

BERRIES AND BRIE

Warm brie cheese topped with a mixed berry compote and served with bread points \$8

Pizza

HAWAIIAN PIZZA

Housemade barbeque sauce, ham, pineapple, and onions \$12

Salad

CHEF'S SALAD

Romaine lettuce topped with diced oven roasted turkey, bacon bits, grilled red onion, cherry tomatoes, cheddar cheese, sliced egg, and your choice of dressing \$12

Sandwich

GRILLED HAM CLUB

Ham, swiss, bacon, iceberg lettuce, tomato, and honey mustard on grilled Texas toast \$9

Burger

CLASSIC PATTY MELT

Char-grilled ground prime beef served on grilled rye bread with swiss cheese, sautéed onions and Russian dressing \$10

Food Notes...

We hope you enjoy our new menu. Features have been introduced to give us the opportunity to frequently change the menu. This will also give us the opportunity to reflect what is in season and available on a daily basis. Please let Gerri or Chris know if you would like us to feature a favorite of yours.

November 8-12 Enjoy rabbit, duck, cervena (New Zealand farm raised red deer), and wild boar sausage

November 15-19 Come out and preview Thanksgiving with turkey, dressing and other seasonal favorites

November 22,23,25,26 Give yourself and turkey a break, come in for our seafood and steak features

Dont' forget to join us for our holiday brunches in December!!

Appetizers

FRUIT PLATE*

An array of freshly sliced seasonal fruits, accompanied by your selection of cottage cheese, low-fat yogurt, or raspberry sherbert \$9

Add Chicken or Tuna Salad \$11

KCC NACHOS

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

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

Half Orders Available

SHRIMP COCKTAIL*

A KCC classic; Black Tiger shrimp served chilled with housemade cocktail sauce \$10

Salads

TAVERN HOUSE SALAD*

Field greens, romaine lettuce, dried fruit, fresh mozzarella, and toasted pecans

Side \$4 Large \$7

BLACK AND BLEU*

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

ROMAINE CAESAR SALAD*

Fresh grated parmesan cheese, anchovies, creamy housemade caesar dressing, and herbed croutons

Side \$5 Large \$8

KCC GARDEN*

Garden fresh greens, tomato, cucumber, carrots, and your choice of dressing

Side \$4 Large \$8

BOSTON SALAD* *Signature*

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

Side \$6 Large \$10

BABY ICEBERG BOWL*

Iceberg bowl stuffed with bacon, chopped egg, bleu cheese, dill sprigs, and house french dressing \$10

Add-Ons

Chicken \$4 Salmon \$7 Steak or Shrimp \$7

Soups

CLUBHOUSE CHILI*

A hearty chili topped with your choice of cheese, chives, or sour cream

Cup \$4 Bowl \$5.50

SOUP DU JOUR

Ask your server for today's chef creation

Cup \$3.50 Bowl \$5

FRENCH ONION

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

Cup \$4 Bowl \$5.50

Tavern Sandwiches

Served with one of the following; kettle chips, french fries, curly fries, cottage cheese, cole slaw, or fruit cup. Substitute onion rings or sweet potato fries \$1

KCC QUESADILLA *Signature*

Flour tortilla stuffed with sweet onion, green chilies, tomatoes, and cheddar-monterey jack cheese blend \$9
Add Chicken of Beef \$13 Add Shrimp \$15

FALAFEL WRAP

Flash fried falafel wrapped in a flour tortilla with iceberg lettuce, tomato, feta cheese, and green olive cream cheese \$8

BEER BATTERED PERCH STACK

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 \$12

CLASSIC TUNA MELT

Albacore tuna salad served on a grilled english muffin, topped with tomato and cheddar cheese \$8

KCC BLT

Fresh tomatoes, leaf lettuce, apple smoked bacon, and mayonnaise on your choice of toasted bread \$8

TURKEY CLUB *Signature*

Sliced house oven roasted turkey breast, apple smoked bacon, lettuce, tomato, and mayonnaise \$9

CAJUN WHITEFISH SANDWICH

Sautéed corn meal and chili dusted whitefish served on a brioche bun with iceberg lettuce, tomato, and tartar sauce \$11

ROAST BEEF AND PROVOLONE

Shaved prime rib, horseradish mayonnaise, mixed greens, and melted provolone cheese served on house herbed foccacia bread \$10

CHERRY-PECAN CHICKEN SALAD

Fresh shredded chicken breast tossed with dried cherries, toasted pecans, red onion, celery, and herb mayonnaise. Served on your choice of bread \$8

CORNED BEEF REUBEN

Sliced corn beef, sauerkraut, swiss cheese, and Russian dressing on grilled rye bread \$10

TUNA SALAD

Albacore tuna tossed with red onion, celery, dill pickle, and herb mayonnaise. Served on your choice of bread \$8

Pizza

TUSCAN MEAT

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

MARGHERITA

A simple Italian classic; fresh roma tomatoes, garlic olive oil, fresh mozzarella, roasted garlic spread, and basil \$12

CREATE YOUR OWN CLASSIC PIZZA
Choose up to five toppings to make your own favorite classic \$12

Green Olives	Onions
Mushrooms	Pepperoni
Black Olives	Prosciutto
Diced Tomato	Italian Sausage
Banana Peppers	Apple Smoked Bacon

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

Prime Burgers

Served with one of the following; kettle chips, french fries, curly fries, cottage cheese, cole slaw, or fruit cup. Substitute onion rings or sweet potato fries \$1

*All burgers are now prime beef

BLACK AND BLEU

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

KCC BURGER

Pick two of the following: american cheese, bleu cheese, swiss cheese, pepper jack cheese, mushrooms, onions, olives, or bacon \$10

OLIVE BURGER

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

OPE'S BLACK BEAN VEGGIE BURGER

A Kalamazoo favorite; pick two of the following: american cheese, bleu cheese, pepper jack cheese, mushrooms, onions, or olives \$10

Lunch Entrées

SALMON

Grilled Atlantic salmon with cranberry-sage compound butter and vegetable of the day \$14

PERCH PLATE

Flash fried perch served with french fries, lemon, and dill-caper tartar sauce \$14

CHICKEN BRUSCHETTA

Grilled chicken breast topped with bruschetta, provolone, and mozzarella cheese. Served with vegetable of the day \$12

CHICKEN TENDERS

Five chicken tenders served with french fries and ranch \$10

*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.

~The chef can adapt most recipes to accommodate your needs.~

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