



**KALAMAZOO
COUNTRY CLUB**

Starters

Avocado Wedges 8.5

Panko breaded, deep fried served with chipotle aioli

Jumbo Lump Crab Cake 15

Pan seared and served with a Napa cabbage citrus slaw and a red curry coconut sauce

Beef Short Rib Nachos 12 

House made tortilla chips topped with our signature cheese blend, black olives, tomato, and red onion, with sour cream, salsa verde and fresh guacamole

Calamari 11

Flash fried, sweet chili, cocktail sauce, marinara sauce

Jumbo Wings 8.5

BBQ, buffalo, General Tso or Carolina BBQ

KCC Shrimp Cocktail 12 

Jumbo shrimp (6) served with house-made cocktail sauce

Butternut Squash Ravioli 10 

Served with a brown butter sage sauce and garnished with roasted pinenuts and parmesan cheese

Greens

Fall Harvest Salad 7.5  

Baby kale, roasted butternut squash, raisins, candied walnuts and apples drizzled with a 25yr old maple balsamic glaze

KCC Tavern 8.5  

Field greens, dried fruit, candied pecans, mozzarella pearls, honey white balsamic

Baby Spinach Salad 7 

Red onion, sliced button mushrooms, bacon, egg, and shredded Swiss served with a warm bacon mustard dressing

Caesar 7

Romaine lettuce, parmesan cheese, croutons, tossed with house made Caesar dressing

*anchovies available upon request

Salad Additions

Chicken Breast 4.5 Norwegian Salmon 9

*served blackened or grilled

Soups Cup 4 Bowl 7

Featured soup, French onion, house made chili

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. Our Chef can adapt most recipes to accommodate your needs.

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



KALAMAZOO
COUNTRY CLUB

KCC Favorites

All **KCC Favorites, Steaks & Chops** served with a choice of Chef's seasonal vegetable and a choice of creamy risotto, wild rice, baked potato, roasted garlic mashed potatoes, sweet potato hash

Pan Fried Pesto Chicken 18

Duet of boneless chicken breasts marinated in pesto and served lightly breaded and topped with a lemon pesto cream sauce

Pan Seared Whitefish 23

Lightly sautéed and topped with a shrimp relish

Norwegian Salmon 28 **GF**

Pan-seared and topped with a Mediterranean relish and finished with white balsamic vinaigrette

Lobster Mac N Cheese 24

Three cheese cream sauce tossed with cavatappi pasta, fresh Maine lobster and sundried tomatoes
*no side option

Maple Leaf Duck Breast 27 **GF**

Pan seared 8oz breast marinated in dark balsamic and served with a chipotle orange glaze
**Chef Adam's recommendation is medium-rare*

Veal Cutlet 26

Lightly pan fried and topped with arugula, grape tomatoes fresh mozzarella in a lemon pepper vinaigrette

Wild Mushroom Risotto 14 **GF**

Forest blend of chanterelles, oyster, wood ear and shitake tossed with garlic and parmesan
*no side option

Steaks & Chops

Wagyu Sirloin 28 **GF**

8 oz sirloin served with a marsala mushroom sauce

Surf and Turf 40 **GF**

8 oz filet, 4 oz Maine lobster tail, clarified butter, lemon

KCC Signature Filet 33 **GF**

8oz filet served with a caramelized onion and fennel sauce

Prime New York Strip 30 **GF**

12oz Prime steak topped with a shallot bacon jam

Grilled Bone-In Pork Tomahawk 25 **GF**

Grilled Bone-In 14oz Tomahawk Pork Chop topped with a southwest rub and served with a peach & green peppercorn chutney

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. Our Chef can adapt most recipes to accommodate your needs.

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



KALAMAZOO
COUNTRY CLUB

Casuals

Tavern Burger 11

7 oz custom ground short rib and brisket patty grilled to a temperature of your liking topped with lettuce, tomato, and onion and served on a toasted brioche bun

Salmon Tavern Salad 17

Field greens, dried fruit, spiced pecans, mozzarella pearls

Prime Rib Sandwich 15

Thin sliced, slow roasted prime rib with smoked Gouda, haystack onions served on a French roll with horseradish cream sauce & au jus on the side

Fish & Chips 12

Beer battered cod filets, French fries, tartar sauce

Rueben 12

House smoked corned beef, Swiss cheese, sauerkraut, Russian dressing, on toasted rye

Chimichurri Beef Tacos (2) 12

Marinated beef tenderloin in blue corn tortilla, double wrapped in a flour tortilla with a beer cheese spread, then topped with salsa verde, red onion, cilantro, and lettuce

Contains Nuts  Gluten Free 

Beyond Burger 10

Plant based burger made from pea and beet juice protein, lettuce, tomato, and onion, on a toasted brioche bun

Chicken Sandwich 10

Grilled chicken breast, choice of cheese, lettuce, tomato, onion, on a toasted brioche bun

KCC Pizza 10

10 inch personal pizza with house made tomato sauce and three cheese blend of provolone, white cheddar, and muenster

Toppings:

pepperoni, black olive, spinach, mushroom, sausage, red onion

Smoked Chicken Tacos (3) 10

Smoked chicken, salsa verde, onion, cilantro, and lettuce, in blue corn tortillas, served with guacamole and sour cream

Quesadilla 8

Seasoned chicken, cheese, salsa, and sour cream

Fresh Maine Lobster Roll 21

Fresh Maine lobster served chilled with a touch of mayo, lettuce, and tomato on a toasted hoagie roll

House Fried Potato Chips 5.25

Served with house made French onion dip

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. Our Chef can adapt most recipes to accommodate your needs.

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