



**KALAMAZOO  
COUNTRY CLUB**

**Starters**

**Ahi Tuna 13**

4 oz blackened ahi tuna served with pickled ginger, wasabi and a Cajun slaw

**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

**Fried Brussel Sprouts 8** 

Tossed in a Maple Balsamic Dressing

**Short Rib Ravioli 11**

Accompanied with a caramelized leek sauce

**Greens**

**Pear Salad 9**  

Mixed greens, poached pears, bleu cheese & candied walnuts

**KCC Tavern 8.5**  

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

**Heirloom Caprese 10** 

Farm fresh heirloom tomatoes, fresh sliced mozzarella, basil & 25-year-old balsamic vinegar

**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**

**(8oz) Cup 4 (10oz) Cup 5 or KCC Bowl (16oz) 8**

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

#### Phyllo Wrapped Chicken 21

Chicken breast, spinach, feta, garlic and pinenuts wrapped & baked in phyllo dough and served with hollandaise sauce

#### Fried Perch 23

8 oz of lightly fried perch filets served with a house-made tartar sauce

#### Norwegian Salmon 28

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

#### Mediterranean Campanelle Pasta 16

Sautéed campanelle noodles, black olives, feta, broccoli and tomato tossed with extra virgin olive oil  
\*no side option

#### Maple Leaf Duck Breast 27

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

#### Boneless Pork Chop 18

Lightly pan fried and topped with a roasted cherry pepper and rosemary relish

#### Wild Mushroom Risotto 14

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

### Steaks & Chops

#### Wagyu Sirloin 28

8 oz sirloin served with a marsala mushroom sauce

#### Surf and Turf 40

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

#### KCC Signature Filet 33

8oz filet served with a caramelized onion and fennel sauce

#### Prime New York Strip 30

12oz Prime steak topped with a shallot bacon jam

#### Grilled New Zealand Lamb Chops 30

Marinated 8 oz chops grilled to your liking and served with mint pesto

**Prepared By:** Executive Chef Adam Stacey & Sous Chef Micah Harris

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## 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

### Colossal Fish Sandwich 13

Fried cod filets accompanied by lettuce, tomato, onion and remoulade sauce and served on a toasted brioche bun

### 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

### Grilled Chicken Sandwich 10

Grilled chicken breast, grilled pineapple, smoked-bacon, 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

### Shrimp Po Boy 13

A pound of lightly fried shrimp topped with a Cajun slaw and served on a hoagie bun

### World Famous "Muffalada" 13

Soppressata, capicola, mortadella, smoked provolone, giardinier, pepperoncini and topped with an olive spread and served on a fresh house-made round roll

### House Fried Potato Chips 5.25

Served with house made French onion dip

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