



**KALAMAZOO
COUNTRY CLUB**

Firsts

Calamari 11

Flash fried, sweet chili, cocktail sauce, marinara sauce

KCC Shrimp Cocktail 12 GF

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

Beef Short Rib Nachos 12 GF

House made tortilla chips topped with our signature cheese blend, sour cream, salsa verde and fresh guacamole

Greens

Dressing Choices

Ranch, bleu cheese, 1000 island, honey white balsamic, Caesar, ancho cilantro, dark balsamic

BBQ Chicken Chop Chop 13 GF

Shredded romaine lettuce, cabbage, bell peppers, corn, carrots, cheese, tossed in ancho cilantro dressing

Blackened Chicken Caesar 13

Skillet blackened chicken, romaine lettuce, parmesan cheese, croutons, tossed in Caesar dressing

*anchovies available upon request

Salmon Tavern 17 GF

Field greens, dried fruit, spiced pecans, mozzarella pearls

KCC Cobb 14 GF

Greens, herb roasted turkey, smoked bacon, eggs, grape tomatoes, bleu cheese crumbles

Heirloom Caprese 13 GF

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

Pear Salad 13 GF

Mixed greens, poached pears, bleu cheese & candied walnuts

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

Prepared By:

Executive Chef Adam Stacey & Sous Chef Micah Harris



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KCC Favorites

Tavern Burger 11

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

*Beyond Burger available

Grilled Chicken Sandwich 10

Grilled chicken breast, grilled pineapple, smoked-bacon, choice of cheese, lettuce, tomato, onion, on a toasted brioche bun

Shrimp Po Boy 13

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

Chimichurri Beef Tacos (2) 10

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

Rueben 12

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

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

Quesadilla 8

Seasoned chicken, cheese, salsa, and sour cream
*no side option

Honey Salmon 18

Honey pimento glaze, side green salad, choice of side

Prime Rib Sandwich 13

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

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) 12

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

Colossal Fish Sandwich 13

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

All **KCC Favorites** 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

Contains Nuts  Gluten Free 

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.**