

Rhinelander Country Club

Appetizers

Crispy Chicken Wings

Tossed with your choice of buffalo, barbeque, sweet chili, or dry rub. \$9.5

Cheese Curds

Creamy, mild white cheese fried crispy and served with ranch. \$8

Onion Rings

Thick cut onion rings fried crisp with ranch and BBQ. \$7

Pesto Bruschetta

6 garlic toasts topped with pesto, balsamic marinated tomato, onion, garlic, basil and Asiago cheese. \$8

Quesadilla

Grilled chicken in a crisp tortilla with melted cheeses, onions, red and green peppers. Served with salsa and sour cream. \$8

Soup & Salads

Dressings: Balsamic Vinaigrette, Raspberry Vinaigrette, Buttermilk Ranch, Italian, French, Thousand Island, Blue Cheese, Caesar, Vinegar and Cold Pressed Extra Virgin Olive Oil

House Salad

Mixed greens, cherry tomatoes, cucumbers, red onions, garlic croutons and choice of dressing. \$4

BLT Wedge Salad

Hickory bacon bits, crispy iceberg lettuce and tomatoes with a side of classic blue cheese dressing \$7

Crispy Chicken Spinach Salad

Baby spinach mixed with toasted almonds, red onions, avocado, mandarin oranges and topped with crispy chicken. Full \$11 / Half \$8

Cobb Salad

Romaine topped with smoked bacon, chicken, egg, avocado, tomato, and blue cheese crumbles. Choice of dressing. Full \$11 / Half \$8

Spinach Salad

Spinach mixed with dried cranberries, sliced Fuji apples, spiced candied pecans, Hickory bacon bits, thinly sliced red onions and a side of raspberry vinaigrette. Full \$10 / Half \$8

Chef Salad

Sliced turkey, ham, Swiss, cheddar, egg and tomato on chopped romaine and iceberg, with choice of dressing. Full \$11 / Half \$8

Caesar Salad

Classic Caesar with chopped romaine, asiago, and garlic croutons. \$7
Add Grilled Chicken \$5

Soup of the Day

Ask your server for delicious details. Cup \$3.5 / Bowl \$4.5

Sandwiches & Burgers

Served with your choice of one:

French Fries, Cottage Cheese, Potato Salad or Balsamic Greens. Substitute Sweet Potato Fries for \$1

Our Signature Reuben

Tender corned beef slow cooked in-house, sliced and piled high on marble rye with swiss cheese, sauerkraut, and thousand island dressing. \$9

Chicken Pesto

Grilled chicken breast topped with basil pesto and melted Asiago cheese on a sun-dried tomato focaccia bun. Served with a side of mayo or classic Caesar dressing. \$10

Angus Steak Burger

Char grilled burger cooked to your liking. Served on a kaiser bun.
1/3 lb. \$7.5 / 1/2 lb. \$9.5
Add cheese for .50 Add bacon for \$2

Steak Sandwich

Grilled tenderloin served on a ciabatta hoagie with au jus. \$14

Consuming undercooked foods from animal origin may pose increased risk of food borne illness, especially for young children, elderly, pregnant women and those with compromised immune system. Contact your local public health department for more information.

Entrees

Available after 5:00 p.m.

Served with soup or salad, vegetables, fresh bread and your choice of: Baked Potato, Wild Rice Pilaf, French Fries or Garlic Mashed Potatoes. Add sautéed mushrooms or onions for \$3 Substitute Sweet Potato Fries for \$1

Ribs

Slow roasted till the meat falls off the bone. Finished with our house BBQ sauce.
Half Rack \$17 / Full Rack \$24

Angus Ribeye

12oz Choice American Angus Steer Ribeye grilled to perfection. \$25

6oz Filet Mignon

Center cut filet seasoned and grilled \$22 or garlic stuffed and apple-wood bacon wrapped for \$25.

8 Spice Wild Caught Salmon

Salmon filet pan seared with our special 8 spices and finished with sweet soy sauce. \$20

Jumbo Tiger Shrimp Tempura

Jumbo shrimp fried in light tempura batter and served with cocktail sauce. \$22

Maple Glazed Pork Chops

Bone-in pork chops grilled and finished with Wisconsin maple syrup. \$15

Pan Fried Walleye

Two walleye filets served with tartar and lemon. \$19

Bruschetta Chicken

Two grilled chicken breasts marinated in balsamic vinegar and extra virgin olive oil topped with Bruschetta mix and baked with Asiago cheese. \$15

Pasta

Served with 3 garlic toasts

Italian Breaded Ravioli

Italian breaded ravioli topped with marinara, Asiago and fresh basil. \$15

Chicken Bowtie Pasta

Diced chicken, red onion, green onion, bacon, garlic, basil, white wine, and heavy cream. \$17

Fettuccine Alfredo

California blend vegetables sautéed with garlic, fresh cracked pepper and grated Parmesan then tossed with creamy alfredo sauce.
Plain \$11 / Chicken \$15 / Shrimp \$17

FRIDAY NIGHT FISH FRY

Northern Icelandic Cod

Fried crispy in our house breading, Beer Battered, or Broiled in white wine, lemon juice, and butter. \$13

Deep Fried Lake Perch

Fried crispy and served with our homemade tartar. \$17

Broiled Shrimp Dinner

6 shrimp broiled with butter, white wine, lemon juice and garlic. \$20

Bluegill Platter

Breaded and fried bluegill. \$16

Popcorn Shrimp

Half pound crispy fried popcorn shrimp with cocktail sauce. \$13