

Rhinelander Country Club

Appetizers

Crispy Chicken Wings

Tossed with your choice of buffalo, barbeque, sweet chili, or dry rub. Served with celery sticks \$10

Cheese Curds

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

Pretzel Bites

Served with cheese sauce \$8

Bruschetta

Crispy toasts topped with pesto, balsamic marinated tomato, onion, garlic, and basil. Flash baked with asiago cheese \$8

Quesadilla

Chicken or pulled pork in a crisp tortilla with melted cheeses, fajita seasoning, roasted onions and peppers. Served with salsa and sour cream. \$9

Calamari

Lightly breaded and fried. Served with marinara sauce for dipping. \$11

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

Chopped lettuce, tomatoes, cucumbers, red onions and garlic croutons. Choice of dressing. \$4

Cobb Salad

Chopped romaine topped with bacon, grilled chicken, egg, avocado, tomato, and blue cheese crumbles. \$9

Spinach Salad

Spinach with dried cranberries, sliced Fuji apples, mandarin oranges, candied pecans, and red onions. \$8
Add crispy chicken \$4
Add grilled chicken breast \$5

Chef Salad

Sliced turkey, ham, Swiss, cheddar, egg and tomato over iceberg lettuce. \$9

Caesar Salad

Classic Caesar with chopped romaine, asiago cheese and garlic croutons. \$8
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, winders, sweet potato fries, cottage cheese, potato salad or balsamic greens.*

Reuben

Tender corn beef on marble rye with sauerkraut, swiss and Thousand Island. \$9

Chicken Pesto

Grilled chicken breast topped with basil pesto and asiago cheese. Served on a Focaccia bun with mayo or classic caesar \$9

Angus Steak Burger

Flame grilled ground chuck and sirloin 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

Sourdough Melt

Grilled chicken breast with bacon, sautéed onions, avocado, pepperjack and chipotle mayonnaise \$9

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.

Entrees include New England clam chowder, salad bar, choice of french fries, wenders, sweet potato fries, baked potato, wild rice pilaf, garlic mashed potatoes, coleslaw and parmesan breadstick. Add sautéed mushrooms or onions for \$3

Ribs

Slow roasted to perfection and finished with our house BBQ sauce or with our specialty Asian sauce. Half Rack \$18 Full Rack \$25

Ribeye

12oz Choice American Angus Ribeye grilled with steak seasoning. \$25

Sirloin

8oz Grilled sirloin with red wine demi-glace. \$22

Wild Caught Salmon

Salmon filet pan seared with our special 8 spices and finished with sweet soy sauce. \$22

Jambalaya

New Orleans style with chicken, andouille sausage, gulf shrimp, garlic, green pepper, diced tomatoes, onions and creole. Served over rice pilaf. \$19

Wild Caught Shrimp

6 shrimp fried in a light tempura batter. Served with lemon and cocktail sauce. \$21

Pork Chops

Chili rubbed pork chops pan seared and topped with maple sauce. \$16

Bourbon Beef

Seared tenderloin tips in a mushroom cream sauce over garlic mashed potatoes. \$20

Bruschetta Chicken

Grilled chicken breasts marinated in aged balsamic and extra virgin olive oil topped with bruschetta mix and baked with asiago cheese. \$16

Chicken Stir Fry

Chicken and vegetables sautéed with our house stir-fry sauce. Served over rice pilaf. \$16

Pasta

Served with 3 garlic toasts

Italian Breaded Ravioli

Three cheese ravioli topped with marinara, asiago, and fresh basil. \$16

Chicken Bowtie

Sautéed chicken, onions, bacon and garlic deglazed with white wine then tossed with heavy cream, bowtie and asiago. \$17

Fettuccine Alfredo

California vegetable blend sautéed with garlic, cracked pepper, and tossed with creamy Alfredo sauce. Just veggies \$12 / with Chicken \$16 / with Shrimp \$18

FRIDAY NIGHT FISH FRY

Atlantic Cod

Prime cod loins beer battered, breaded, blackened or broiled. \$14

Lake Perch

Wild Caught perch breaded and fried. \$18

Canadian Walleye

Walleye filet breaded and fried in a cast iron skillet or broiled with lemon, butter, white wine and paprika. \$22

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