

# Quincy Country Club

## Dinner Experience

### Starters

<b>Di Ettore Homemade Pizza</b> - (Chefs Special)	<b>\$12</b>
Garlic oil, fresh mozzarella, grape tomatoes, prosciutto di Parma, parmesan and arugula	
<b>Bacon Wrapped BBQ Shrimp</b>	<b>\$13</b>
5 Bacon wrapped shrimp baked and tossed in BBQ sauce	
<b>Brie, Pear and Almond Beggars Purse</b>	<b>\$11</b>
Brie and pear wrapped in phyllo	
<b>Lobster Empanada</b>	<b>\$11</b>
5 lobster stuffed empanadas	
<b>Pad Thai Spring Roll</b>	<b>\$10</b>
<b>QCC Signature House Made Chips &amp; Dip</b>	<b>\$7</b>
Our signature potato chips served with our Southwestern dip.	
<i>Ask about our new salt and vinegar chips!!</i>	
<b>Housemade Tortilla Chips and QCC salsa</b>	<b>\$7</b>
House made tortilla chips and salsa served with sour cream	
<b>Chicken Quesadilla</b>	<b>\$10</b>
Pulled chicken, sautéed red and green peppers, onions and cheese with chipotle crema served with sour cream and salsa	
<b>Gravlax Plate</b>	<b>\$10</b>
Our House-cured fresh Atlantic salmon served with pumpernickel bread, mustard sauce, red onions and capers	
<b>Shrimp Cocktail</b>	<b>\$14</b>
5 white wine poached Jumbo shrimp served with cocktail dipping sauce, arugula and Citrus vinaigrette	

### Soups

<b>Baked French Onion</b>	Cup \$4	Bowl \$5
Our classic combination of caramelized onions, rich beef broth, dry sherry & fresh thyme topped with a crouton & Gruyere cheese		
<b>Soup du Jour or QCC Chili</b>	Cup \$3	Bowl \$4
Prepared fresh daily. Ask your professional server for today's feature		

### Gourmet Starter

### Salads

Try one of our famous signature gourmet salads in place of your house salad for only \$5.00 more!

Signature Fairway

Mixed greens with bacon, sunflower seeds, Mozzarella & Parmesan cheese tossed in Buttermilk dressing. Topped with croutons and tomatoes

### Caesar

Crisp Romaine lettuce, croutons and Parmesan cheese tossed in either house made Caesar vinaigrette or our Creamy Caesar dressing

### Gourmet

Mixed greens, Bleu cheese and dried cranberries tossed in Citrus vinaigrette and topped with candied almonds

### Chef's Favorite

Mixed greens, mandarin oranges, strawberries, scallions and Provolone cheese tossed in Herb vinaigrette. Garnished with candied almonds

### Classic wedge

Iceberg lettuce with bacon, red onion, bleu cheese, hard-boiled egg served with Creamy Roquefort dressing.

### Dressing Selections

**BALSAMIC, ITALIAN, HONEY MUSTARD, TRIMLINE, FRENCH, THOUSAND ISLAND, CREAMY ROQUEFORT, CITRUS, MIXED BERRY, POPPY SEED, HERB VINAIGRETTE OR RANCH**

*The following items listed in **Red** will be available for two weeks and then replaced with new culinary creations by Chef Janet and her culinary team.*

## *Pasta*

### New Orleans

Sautéed Garlic and mushrooms in a Cajun cream sauce tossed with fettucine \$19

Chicken \$21 Shrimp \$25 Salmon \$26

### **Pappardelle with Lemon & Salmon Roe**

Pappardelle tossed in garlic cream sauce with sautéed mushrooms and topped with grilled salmon and garnished with lemon zest, herbs and salmon roe. \$26

## *Seafood*

### QCC Dinner Salmon

8 ounce Salmon filet cooked to your liking: grilled, seared and oven roasted or blackened \$24

### Almond Crusted Walleye

Breaded with panko and almonds and finished with mustard vinaigrette \$27

### **Sesame Wasabi Tuna**

8 ounce Ahi Tuna filet crusted in black and white sesame seeds, seared to medium rare and garnished with wasabi and pickled ginger served with sautéed zucchini and cremini mushrooms and wasabi whipped whites \$28

## *Poultry*

### **Red Thai Curry Chicken**

Two sautéed chicken breasts topped with Red Curry sauce \$23

### **Chicken Cordon Bleu Roulade**

Chicken breast stuffed with ham and gruyere cheese, crusted in panko breadcrumbs and served over Dijon Beurre Blanc sauce and served with sautéed spinach in white wine garlic and basmati rice. \$25

# Beef

## Prime Center Cut Filet

Hand cut from the center of the tenderloin, broiled to your liking and served with a side of sauce béarnaise 4oz. \$22 6oz. \$29 8 oz. \$36

## Prime New York Strip

Center cut strip steak, grilled and served with a side of sauce béarnaise 12oz. \$29 14oz. \$34

## Brown Sugar & Black Pepper Rubbed Ribeye Steak

14 ounce hand cut ribeye grilled to your liking and served with our house made steak sauce and bleu cheese garlic butter \$22

## Gorgonzola Stuffed Filet of Beef

6 ounce prime filet of beef stuffed with Gorgonzola cheese, cooked to desired temperature and topped with Merlot sauce. Served with roasted cremini mushrooms and our house made fresh cut fries. \$29

## Additional Sides

BAKED POTATO, TWICE BAKED POTATO (ADD \$1.50), FRENCH FRIES, LATTICE FRIES, SWEET POTATO FRIES, FRESH CUT FRIES, RICE BASMATI, STARCH OF EVENING, VEGETABLE OF EVENING, ASPARAGUS (ADD \$1.00), SPINACH (ADD \$1.00), HOUSE MADE CHIPS (ADD \$1.00)

## *Saturdays*

### QCC Signature Prime Rib

(While Supply lasts)

10 oz. cut of our signature slow roasted prime rib,  
Served with vegetable & starch of the evening \$19