**Quincy Country Club**

**Dinner Experience**

**Soups**

**Baked French Onion** Cup $4 Bowl $5

Our classic combination of caramelized onions, rich beef broth, dry sherry & fresh thyme topped with a crouton & Gruyere cheese

**Soup du Jour or QCC Chili** 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**

***Wednesday Night Comfort Food***

1st **Wednesday of each Month Signature Lamb Shanks! $19**

**All other Wednesdays $16**

*Thursday Family Night*

**1st Thursday of the Month**

**Live Action**

**Italian Pasta & Pizza Buffet**

**Adult $17.00, Child $11.00 and free for those 3 & under!!**

*Saturday:*

Prime Rib **(While Supply Lasts)**

10 oz. cut of our wonderful prime rib,

Served with vegetable & starch of the evening $20.00

**Entre Selections**

*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 **$20**

Chicken **$22** Shrimp **$26** Salmon $**27**

**Bucatini Guanciale**

Fresh tomato sauce with Guanciale tossed with Bucatini topped with pecorino Romano. **$21**

Chicken **$23** Shrimp **$27** Salmon $**28**

**Seafood**

**QCC Dinner Salmon**

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

**$25**

**Almond Crusted Walleye**

Breaded with panko and almonds and finished with mustard vinaigrette **$28**

**Grilled Lobster Tail**

8 ounce lobster tail grilled and topped with garlic herb butter with a side a wasabi mayonnaise and served with roasted creminis and pancetta with fingerling potatoes. **$42**

**Poultry**

**Red Thai Curry Chicken**

Two sautéed chicken breasts topped with Red Curry sauce **$24**

**Duck Breast with Plum Sauce**

Sautéed duck breast topped with a fresh plum sauce and grilled plums served with garlic sautéed haricot verts and parsnip whipped whites **$31**

**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. **$23** 6oz. **$30** 8 oz. **$37**

**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 **$24**

**Porcini Crusted Filet**

6 ounce prime filet of beef crusted with porcini powder, seared to desired temperature and topped with bacon chive butter served with oven grilled asparagus and whipped whites. **$31**

**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)