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

Mixed greens, bleu cheese, dried apples, dried cherries and toasted pecans served with a Dijon Maple vinaigrette

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

Spicy Artichoke Spaghetti

Sauté of artichokes, bacon, garlic, red pepper flakes and basil in a garlic cream sauce tossed with spaghetti and topped with crisp breadcrumbs, herbs and Comte cheese \$22

Chicken \$24 Shrimp \$28 Salmon \$29

Campanelle Milano

Cremini mushrooms, onions, sundried tomatoes and basil in garlic cream sauce tossed with Campanelle and topped with marinated grilled 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

Blackened Swordfish Tacos

Three soft shell tortillas filled with strips of blackened swordfish and tangy cabbage slaw then topped with pineapple-mango salsa and served with Mexican street corn and basmati rice \$29

Pouttry

Chicken Scallopini Arrabbiata

Two pounded chicken breasts sautéed and topped with a tangy tomato Arrabbiata sauce \$26

Crispy Sesame Chicken

From our QCC Wok- Crispy sesame chicken with a sticky sweet sauce served with white rice and a vegetable egg roll \$28

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

Sugar & Spice rubbed Ribeye

14-ounce hand cut Ribeye rubbed with our house made spice blend, grilled to desired temperature and served with our house made steak sauce and bleu cheese garlic butter \$26

Black & Bleu New York Strip

14- ounce Prime NY Strip steak, blackened and cooked to desired temperature and topped with beer braised onions and bleu cheese. Served with garlic roasted cremini mushrooms and House Made Chips \$32

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)