

Quincy Country Club

Lunch Experience

- 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
- Cup & a Half** \$9
A cup of soup du jour and one half sandwich. Choice of Braunschweiger, chicken or tuna salad, oven roasted turkey, or ham & cheese.
- Soup & Salad Combo**
Your choice of a cup of soup and choice of small salad \$10
(House salad, Signation Fairway, Caesar, Gourmet, Classic wedge or Chefs Favorite)
Chicken \$14 Shrimp or Salmon \$16

Salads

- Asian Teriyaki Chicken Salad** \$14
Romaine, Napa cabbage, vegetables, almonds, mandarins and crunch chow Mein noodles topped with Teriyaki grilled chicken and served with peanut dressing
- Epicurean** \$11 Chicken \$14 Shrimp or Salmon \$17
Mixed greens, bleu cheese, dried apples, dried cherries and toasted pecans served with a Dijon Maple vinaigrette
- Chef's Favorite** \$11 Chicken \$14 Shrimp or Salmon \$17
Mixed greens, mandarin oranges, strawberries, scallions and Provolone cheese tossed in Herb vinaigrette. Garnished with candied almonds
- Signature Fairway** \$11 Chicken \$14 Shrimp or Salmon \$17
Mixed greens with bacon, sunflower seeds, Mozzarella & Parmesan cheese tossed in Buttermilk dressing. Topped with croutons and tomatoes
- Caesar** \$11 Chicken \$14 Shrimp or Salmon \$17
Crisp Romaine lettuce, croutons and Parmesan cheese tossed in either house made Caesar vinaigrette or our Creamy Caesar dressing
- Classic wedge** \$11 Chicken \$14 Shrimp or Salmon \$17
Iceberg lettuce with bacon, red onion, bleu cheese, hard-boiled egg served with Creamy Roquefort dressing.
- Taco Salad** \$14 Chicken \$16
Mixed greens with cheddar cheese, grape tomatoes, red onions, guacamole, black olives and taco meat in flour shell served with salsa and sour cream

Matthews "Feature" of the Week

Southern Delicacy!

Grilled Pimento & Cheese Sandwich with Bacon & Tomato on Grilled Sourdough Bread \$11

Signature Sandwiches

- QCC Signature Pork Tenderloin** \$11
Center cut, grilled or breaded and fried. Served on a bun
- Steak Sandwich** \$16
Flame-Broiled 7 oz. New York strip loin on toast points with grilled onions & mushrooms with Pepper Jack cheese
- Grilled Chicken Bialy** \$12
Grilled chicken breast with pepper jack cheese, bacon and Guacamole ranch sauce served on a griddle Baily bun
- Salmon Burger** \$12 **Cajun Style** \$12
Our house made salmon burger served with sesame mayonnaise on a bun
- Reuben** \$11
Traditional Reuben with shredded house-cured corned beef and Gruyere cheese on grilled rye bread.
- QCC Club** \$10
Classic Club with Turkey, ham, cheese, bacon, lettuce and tomato on toast
- Salad Sandwich** \$9
Chicken, tuna or egg salad served on your choice of bread
- QCC burger** \$11
Half pound of Black Angus beef grilled to your liking. Add toppings of choice! Cheeses include: American, Swiss, Gruyere, Cheddar, Provolone, Pepper Jack and Bleu. Special toppings include: grilled onions, bacon and mushrooms
- Garden Burger** \$10
The original Veggie Burger! 95% fat free and 100 calories before toppings. Served on a grilled bun with choice of cheese, lettuce, tomato, onion and pickle

Sides: Cottage Cheese, Cole slaw, Applesauce, Beets, Fruit Cup, Aspic, Jell-O, French Fries, Lattice Fries, Sweet Potato Fries, Fresh Cut Fries, Skillet Fries, Side Salad (add \$1.00) or Cup of Soup add \$1.00), & House made chips (add \$1.00)

QCC Specialties

- Grilled Veggie Plate** \$12 Chicken \$15 Shrimp or Salmon \$18
Grilled seasonal vegetables served with Basmati blend rice with red pepper aioli
- Salmon Filet** \$17
6 oz. filet grilled, broiled or blackened and finished with lemon/dill butter. Served with choice of side

The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. For further information, contact your physician or public health department