**Quincy Country Club**

**Dinner Experience**

**Soups**

**Baked French Onion** Cup $4 Bowl $6

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

**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,**

**Poppy seed, Herb Vinaigrette or Ranch**

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.

**Pasta**

**Buffalo Chicken Pasta**

Penne pasta tossed with our creamy buffalo sauce and topped with

fried chicken tenders and bleu cheese **$30**

Shrimp **$32** Salmon $**34**

**Spaghetti Puttanesca**

Originating in Naples, Puttanesca sauce is tomato based with anchovies, olives, capers, and herbs **$26**

Chicken **$30** Shrimp **$32** Salmon $**34**

**Seafood**

**QCC Dinner Salmon**

8-ounce Salmon filet cooked to your liking: grilled, seared and oven roasted or blackened served with vegetable and starch of the evening. **$33**

**Almond Crusted Walleye**

Breaded with panko and almonds and finished with mustard vinaigrette **$32**

**Grilled Swordfish**

Grilled, marinated swordfish filet garnished with grilled lemons and scallions, served with roasted Roma tomatoes with feta cheese and herbs and black pepper whipped whites **$38**

**Poultry**

**Creamy Lemon Chicken**

Two sauteed chicken breasts topped with a creamy lemon garlic sauce **$32**

**Port Wine Chicken**

Two sauteed chicken breasts with Port wine Cherry sauce, served with bacon-roasted butternut squash with balsamic reduction and whipped whites **$34**

 **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. **$29** 6oz. **$37** 8 oz. **$43**

**Prime New York Strip**

Center cut strip steak, grilled, and served with a side of sauce béarnaise

12oz**. $36** 14oz. **$42**

**Horseradish Crusted Ribeye**

14-ounce hand cut Ribeye seared to desired temperature, crusted with a horseradish butter and panko breadcrumb topping **$42**

**Bleu Cheese and Onion Filet**

6-ounce prime filet of beef seared to desired temperature and topped with caramelized onions and bleu cheese sauce, served with garlic sauteed spinach and seasoned potato wedges **$39**

**QCC 10 oz. Signature Roasted Prime Rib $30**

**(Saturday Nights ONLY while supply lasts)**

**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 $3.00)