



# *Quincy Country Club*

*1898-2024*



# Dinner Menu

Tuesday through Saturdays from 5:00 pm- 9:00 pm  
Sundays from 5:00 pm -8:00 pm

See  for Gluten Free items/ Some items will be without ingredients

## Appetizers


### Korean Fried Beef Bites

Crispy fried beef tips with honey sesame soy dipping sauce. **\$16.00**

### Grilled Cajun Shrimp

5 Cajun Seasoned grilled jumbo shrimp  
served with house made bistro sauce. **\$16.00**

### QCC Quesadilla

Grilled flour tortilla with Chipotle crema, onions, peppers, and cilantro  
Served with sides of sour cream, salsa, and guacamole. Gluten Free Available 

**Grilled Chicken \$17.00      Cheese Blend \$13.00**

No substitutions

### Baked Feta

8 ounces of feta cheese baked with grape tomatoes and kalamata olives  
served with grilled Baguette crostini. **\$16.00**

### Shrimp Cocktail

5 white wine poached jumbo shrimp served  
with house made cocktails sauce, arugula, and citrus vinaigrette. **\$16.00**

### QCC Nachos

House made tortilla chips with your choice of Cheese blend or QCC Cheese Sauce  
served with Tomatoes, onions and jalapenos and sides of sour cream, salsa, and guacamole **\$12**

**Grilled Chicken \$17      Beef Taco Meat \$ 14**

No substitutions

### Chips & Salsa

House made tortilla chips with our own QCC Salsa. **\$9.00**

### House Made Chips & Dip

House made waffle chips with our own  
southwest dipping sauce **\$9.00**

### Mozzarella Sticks

Six fried breaded mozzarella sticks served with marinara. **\$9.00**

### Fried Beef Ravioli

Six fried beef ravioli served with marinara. **\$9.00**

### Chicken Drummies

Served with your choice of Hot sauce, BBQ sauce or Ranch sauce on side.

**6 Drummies \$10.00    12 Drummies \$19.00**

### Jalapeno Poppers

Fried Jalapeno slices stuffed with crem cheese. **\$8.00**

## Soup




**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

## QCC Salads




Small Portions are available upon request for \$2.00 less unless otherwise noted




**Strawberry Arugula **      \$13      Chicken \$17      Shrimp \$21       Salmon \$24   
Arugula with strawberries, shallots, feta cheese, mint, and toasted pecans with honey mustard dressing.

**Gourmet **      \$13      Chicken \$17      Shrimp \$21       Salmon \$24   
Mixed greens, bleu cheese, dried cranberries and candied almonds tossed in citrus vinaigrette.

**Chef's Favorite **      \$13      Chicken \$17      Shrimp \$21       Salmon \$24   
Mixed greens, mandarin oranges, strawberries, scallions, and Provolone cheese tossed in Herb vinaigrette.  
Garnished with candied almonds

**Signature Fairway**      \$13      Chicken \$17      Shrimp \$21       Salmon \$24   
Mixed greens with bacon, sunflower seeds, Mozzarella & Parmesan cheese tossed in Buttermilk dressing.  
Topped with croutons and tomatoes. no Croutons- 

**Caesar**      \$13      Chicken \$17      Shrimp \$21       Salmon \$24   
Crisp Romaine lettuce, croutons and Parmesan cheese tossed in house-made Creamy Caesar  
dressing. no Croutons- 

**Classic wedge **      \$13      Chicken \$17      Shrimp \$21       Salmon \$24   
Iceberg lettuce with bacon, red onion, bleu cheese, hard-boiled egg served with Creamy Roquefort dressing.

### Dressing Selections

Italian, Honey Mustard, Trimline, French, Thousand Island, Creamy Roquefort, Citrus,  
Herb Vinaigrette, Ranch, Creamy Caesar, or Southwest Salsa

# Pasta

No Splitting on Pasta Dishes

## **Tuscan Campanelle-**

Sun dried tomatoes, arugula and shitake mushrooms tossed with Campanelle and garlic cream sauce and topped with parmesan and lemon buttered panko breadcrumbs **\$23**

**Chicken- \$25 Shrimp-\$29 Salmon-\$33**


## **Cheese Tortellini-**

Cheese tortellini in a tomato cream sauce garnished with burrata cheese. **\$23**

**Chicken- \$25 Shrimp-\$29 Salmon-\$33**

# Seafood

**Halibut Tacos-** Three warm flour tortillas stuffed with grilled Halibut and cabbage slaw, topped with radishes, pickled red onions and fresnos with chipotle crema and served with coconut lime jasmine rice. **\$35** 

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

**Petite Salmon Filet-** 6 oz. filet grilled or blackened and finished with lemon dill butter.  Served with choice of one side **\$24** add salad **\$5** add side **\$4**

**Walleye-** Breaded with panko and almonds and finished with mustard vinaigrette. **\$33**

**Grilled Walleye** 

# Poultry

**Chicken Schnitzel-** Two Chicken breast cutlets, breaded and sauteed to a golden brown and topped with honey mustard cream sauce **\$33**

**Pan seared Chicken-** Two chicken breasts, pan seared and topped with a simple lemon white wine butter sauce **\$33**

# Beef

## **Beef & Vegetable Kabobs**

Tender marinated prime beef tips and fresh vegetables served with edamame rice. **\$32**

## **Prime Center Cut Filet**

Hand cut from the center of the tenderloin, broiled to your liking, and served with a side of béarnaise sauce 4oz. **\$29** 6oz. **\$38** 8 oz. **\$45**

## **Prime New York Strip**

Center cut strip steak, grilled, and served with a side of sauce béarnaise  
12oz. **\$35** 14oz. **\$41**

## **Grilled Ribeye**

14-ounce hand cut Ribeye grilled to your desired temperature **\$39**

**Add ounce Filet- \$5.00 Add ounce NY- \$4.00**

## 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)

**Check with your server for available additional vegetable options**


# QCC Desserts

Strawberry Pretzel Pie **7** Blueberry Bars Ala Mode **7**

Death by Chocolate **7**  Crème Brulee **7** 

Turtle Cheesecake **7** House made Ice Cream **5**

Ask your server for the flavor of the week

Ask your Server for Available Gluten Free Ice Creams 

# QCC Signatures

## QCC Specialty Pizzas (No substitutions)

**Palermo-** Marinara, grilled chicken, pepperoni, and blended cheese-**\$15.00**

**Thai Chicken Pizza-** Sweet Chili sauce, grilled chicken, scallions, cilantro, cheese, and peanuts-**\$15.00**

## Daily Lunch Feature

Tuesday through Friday- Ask your Wait Staff for Today's Feature

**Splitting sandwiches are accepted add \$3.00/ No Half Hot Sandwiches unless noted**

<b>Reuben</b>	\$15
Traditional Reuben with shredded house-cured corned beef and Gruyere cheese on grilled rye bread.	
<b>Bacon Jack</b>	\$16
Grilled Chicken tenders, bacon, pepper jack cheese and chipotle mayo on grilled ciabatta bun	
<b>Chicken Bialy</b>	\$16
Grilled chicken tenders, bacon, pepper jack cheese and avocado mayo on a griddled bialy bun	
<b>QCC Signature Pork Tenderloin</b>	\$15
Center cut, grilled, or breaded and fried. Served on a bun	
<b>QCC Club</b>	\$15
Classic Club with Turkey, ham, cheese, bacon, lettuce, and tomato on toast	
<b>QCC burger (Garden Burger)</b>	\$15
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	

**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, or Cup of Soup (add \$1.00) Club Favorite Salad (add \$5.00)  
House made chips (add \$3.00) French Onion soup (add \$3.00)

## Farmer Sandwich

2 hard-cooked eggs topped with American cheese with choice of bacon, ham, or sausage on a bun. Served with lettuce & tomato, fruit, and hash-brown potatoes **13**

## QCC Omelette

3 eggs Omelette with Fruit & hash-brown potatoes with choice of toast or English muffin

**Ingredients: Choose 4 (additional Ingredients \$1.00 each)**

Bacon, Ham, Sausage, Onions, peppers, mushrooms, scallions, tomatoes, spinach, black olives, jalapenos, American cheese, Swiss Cheese, Pepper Jack Cheese, Provolone Cheese, Cheddar Cheese, Feta Cheese. **16**

## QCC Wrap Station

Flour tortilla stuffed with mixed greens **\$13.00** Gluten Free available 

**2 Chicken tenders (fried or grilled) \$17.00**


**Pick 3 additions:** Cheese blend, onions, tomatoes, bacon, sunflower kernels, raisins, candied almonds

**Pick dressing:** Italian, Honey Mustard, Trimline, French, Thousand Island, Creamy Roquefort, Citrus, Herb Vinaigrette, Ranch, Creamy Caesar, or Southwest Salsa **Additional ingredients add \$1.00**



## Pick 2 Combo \$11

Your choice of 2 or 3 of the Following:

Cup of soup du jour, Gourmet, Chefs Favorite, Fairway, Caesar salad or Fresh Fruit, 

Half sandwich- or scoop of Chicken or Tuna Salad , Sliced hot or cold Turkey, or Ham

***Cup of French Onion soup add \$1.00 No half Hot sandwiches***

**Add Protein:** 1 Chicken Tenders **\$3.00** 3 Shrimp **\$9.00**  Luncheon Salmon **\$13.00** 

**Splitting Entrees are accepted add \$9.00**


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Death by Chocolate **7**  Crème Brulee **7** 

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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.