



SPRING LAKE
COUNTRY CLUB

SMALL PLATES

BURRATA AND PROSCIUTTO

prosciutto de parma, creamy burrata, warm heirloom tomatoes, grilled ciabatta 16

AHI TUNA TOWER *

tuna tartare, crispy wonton layer, mango salsa, avocado, sriracha, lime aioli
choice of lettuce wraps or wonton chips 14

PORK POT STICKERS

six pan fried pork filled asian dumplings with ponzu sauce 14

BUFFALO FRIED CAULIFLOWER (v)

boursin ranch spread 11

SHRIMP COCKTAIL (gf)

chilled poached shrimp, classic cocktail sauce, lemon 18

RHODE ISLAND CALAMARI

white balsamic, tomatoes, pepperoncini, garlic 14

CHEF'S SEASONAL SOUP

made with the finest seasonal ingredients
minnesota wild rice plus the daily feature
5 cup | 7 bowl

SALADS

HOUSE SALAD (v)

mixed greens, cucumber, red onion, tomato, herbed croutons, choice of dressing side 4 | dinner 8

CALIFORNIA GREEN GODDESS COBB (gf)

romaine, bacon, avocado, bleu cheese, tomatoes, egg, turkey, green goddess dressing
side 10 | dinner 14

ROASTED BEETS (v+gf)

bibb lettuce, orange segments, roasted pistachios, goat cheese crumbles, apple cider dressing
side 8 | dinner 12

TUSCAN BRUSSELS SPROUT SALAD (v+gf)

shredded tuscan kale, brussels sprouts, parmesan, toasted marcona almonds,
dried berries, lemon vinaigrette side 8 | dinner 12

WEDGE SALAD (gf)

iceberg lettuce, hard boiled egg, cherry tomatoes, cucumber, bacon, bleu cheese crumbles,
choice of dressing side 6 | dinner 10

DRESSINGS & VINAIGRETTES

blue cheese | buttermilk ranch | italian | french
classic caesar | honey-mustard | balsamic vinaigrette
raspberry vinaigrette | lemon vinaigrette

ADD PROTEIN TO SALAD

6oz grilled chicken breast 7
three jumbo grilled shrimp 10
5oz grilled filet mignon steak* 14

(gf) indicates gluten free | (v) indicates vegetarian.

*consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and we are unable to guarantee that any item can be completely free of allergens.

CHEF'S SELECTIONS

all chef's selections served with house dinner salad or soup
and vegetable of the day
(upgrade to a specialty salad 4)

FILET OF BEEF* (gf)

center cut choice beef tenderloin, pebble creek mushrooms,
red wine demi-glace, fried shallots
5oz 28 | 8oz 36

FILET AND SCAMPI* (gf)

5oz filet mignon and three jumbo shrimp scampi 35

CHICKEN SCALLOPINI

chicken scallopini is floured and egg dipped, then pan fried in lemon herb brown butter 14

BROWN SUGAR SALMON* (gf)

fresh wild caught scottish salmon filet crusted in fennel, black pepper and brown sugar
with organic citrus dill slaw 25

HERITAGE PORK CHOP*

rosemary, dijon, panko crusted pork chop, apple cider demi-glace 26

SPAGHETTI BOLOGNESE

hearty tomato sauce with beef, veal, pork and italian sausage, parmesan reggiano 24

SPINACH AND KALE ROLLATINI (v+gf)

zucchini rolls, kale, spinach, seasoned ricotta, parmesan reggiano, pomodoro 22

GRILLED LAMB* (gf)

whole grilled australian lamb rack, mustard demi 34

BACON WRAPPED GRILLED JUMBO SHRIMP (gf)

preserved lemon and parmesan risotto 30

CLASSICS

all chef's classics served with house dinner salad or soup
and vegetable of the day
(upgrade to a specialty salad 4)

OCEAN PERCH

wild caught perch, tartar sauce, lemon
5oz 20 | 8oz 23

SLCC MEATLOAF

signature blend meatloaf, house glaze, crispy shallots 21

PAN SEARED WALLEYE

canadian walleye is lightly floured then seared in lemon caper sauce 24

BISON BURGER*

american buffalo, elk and pork is combined and grilled to order,
topped with muenster cheese, tomato-bacon jam, garlic aioli on toasted ciabatta roll 15
(plant based veggie burger substitution available)

SIDES

baked potato, mashed potatoes, sour cream-chive hashbrown, french fries,
baked sweet potato, sweet potato fries, coleslaw, cucumber tomato salad
\$3 each

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