

LUNCHEONS

A limit of 3 entrée choices per group. A \$3.00 fee will be charged for each person if a third entrée is offered. If offering multiple entrées, place cards identifying entrée choices are required.

SALADS – served with rolls & butter.

Apple Brandy Chicken Salad - sliced chicken breast served on a bed of spring greens with apples, dried cherries, walnuts topped with apple brandy vinaigrette	\$12.95
Chicken Caesar Salad – grilled chicken breast on romaine, tossed with Caesar dressing, parmesan and Club-made croutons.....	\$12.95
Pecan Encrusted Berry Chicken Salad – mixed greens with pecan encrusted chicken strips, berries, and a berry vinaigrette	\$12.95
Sour Cherry Salad – bed of spring mix with cherry stilton cheese, dried cherries, candied almonds, topped with your choice of shrimp or steak drizzled with sour cherry vinaigrette	\$12.95
Buffalo Shrimp Salad – shrimp on top of romaine with blueberries, pepper jack cheese, oranges, peppers served with a citrus cayenne vinaigrette	\$12.95
Greek Salmon Salad – over fresh spinach leaves topped with feta cheese, olives, pepperoncini peppers served with balsamic vinaigrette	\$12.95

SANDWICHES

Clubhouse Croissant – shaved turkey, tomato, lettuce and bacon	
With Club-made potato chips	\$10.95
With cup of Club-made tomato soup	\$11.95
Philly Beef Steak Sandwich - sliced roast beef, onion, peppers, provolone, served with French fries	\$10.95
Old Hickory - smoked turkey, bacon, tomato and Monterey Jack cheese on nine grain bread.....	\$10.95
Thai Cashew Chicken Wrap - cashew crusted chicken breast with guacamole, lettuce, tomatoes, Thai chili sauce in a whole wheat tortilla.	\$10.95
N.O.G.C. Signature Soup and Caesar Salad Combination - your choice of seafood chowder or creamy tomato	\$10.95
N.Y. Strip Steak Sandwich - 8 oz. strip steak over Club-made focaccia with sherried mushrooms served with French fries.....	\$18.95

ENTRÉES – All entrées include: vegetable du jour, rolls and butter

Pasta Primavera – sautéed vegetables over pasta. Your choice of garlic cream sauce or fresh herbs, white wine and olive oil	\$13.95
Champagne Chicken - chicken baked with white wine & cream served over a bed of wild rice pilaf with vegetable du jour	\$15.95
Boiled Shrimp with Garlic Butter - served with rice pilaf & seasonal fresh vegetable.	\$18.95
Sliced Pork Tenderloin - with a raspberry chipotle BBQ sauce and served with herb roasted yukon gold potatoes	\$15.95
Pinenut Crusted Walleye - with pesto cream & tomato	\$16.95
Grilled Salmon – with lemon dill sauce, baby red potatoes & vegetable du jour	\$17.95
Roasted Beef Tenderloin - topped with béarnaise sauce served with skin on garlic mashed potatoes & fresh vegetable	\$18.95
Ratatouille Filled Portabella Mushroom Cap - with fresh mozzarella and roasted yellow tomato coulis	\$13.95

All prices subject to 20% service charge and applicable sales tax.