

NORTHWOOD COUNTRY CLUB

DINNER MENU

APPETIZERS

BACON WRAPPED ARTICHOKE | 15

Topped with balsamic glaze

FRIED BRUSSELS | 12

Parmesan, pork belly and maple reduction

LAMB LOLLIPOPS | 22

Chimichurri, pistachios and rosemary butter

OYSTERS ROCKEFELLER | 14

Served with crusty French bread

BIRRIA TACOS | 15

Barbacoa beef, red onion, cilantro, melted cheese, chipotle consommé

SURF & TURF JALAPENOS | 14

Bacon-wrapped stuffed jalapeños with blackened shrimp, beef tenderloin, cream cheese, parmesan cheese, & chili aioli

PORK BELLY & SCALLOPS | 18

Pork belly, scallops, sweet potato puree, chimichurri aioli, fried garlic, & soy caramel

CRAB CLAWS | Market Price

Fresh crab claws, fried or sautéed, served with house-made remoulade

CRAB & CHEDDAR BISCUITS | 18

Served with lemon dill garlic butter



SALADS

THE WEDGE SALAD | 12

Wedge of iceberg lettuce, cherry tomatoes, Applewood smoked bacon, blue cheese crumbles and blue cheese dressing

CHOPPED ASIAN SALAD | 15

Edamame, baby corn, red cabbage, red pepper, cilantro, cashews, romaine lettuce and cashew dressing

BLACKENED SALMON SALAD | 20

Blackened salmon on mixed greens with tomato, red onion, cucumber, capers, boiled egg and Cajun dill dressing

COBB SALAD | 12

Iceberg lettuce, cherry tomatoes, bacon, blue cheese crumbles, boiled egg, avocado and choice of dressing

CAESAR SALAD | 10

Romaine lettuce tossed with parmesan cheese, Caesar dressing and croutons



ADD A PROTEIN TO ANY SALAD

Jumbo Shrimp | 10

Salmon | 10

Grilled or Fried Chicken Breast | 8

Beef Tenderloin | 11

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ENTRÉES



All entrees come with a choice of two sides



SCALLOPS 1929 | 36

Pan seared Scallops topped with brown butter

SMOKEHOUSE STUFFED SALMON | 32

Salmon stuffed with crab, cream cheese & spinach, topped with three blackened shrimp

REDFISH YVONNE | 34

Lump crab, mushroom, green onion, Meuniere sauce

GRILLED REDFISH | 30

Chargrilled Redfish & beurre blanc

PRIME FILET MIGNON | 55

Prime filet mignon topped with a Café de Paris butter

BEEF SHORT RIBS | 39

Slow braised beef short ribs and gremolata

BLACK ANGUS RIBEYE | 47

Ribeye topped with a Café de Paris butter

PORK RIBEYE | 28

Garlic honey butter

RACK OF LAMB | 41

Toasted pistachios, rosemary butter

CHICKEN OR SHRIMP ALFREDO

House made pasta with a rich alfredo sauce, mushroom and broccolini

Grilled Chicken | 20 Jumbo Shrimp | 22

THE MISSISSIPPIAN | 18

Chicken bacon ranch pasta with Applewood bacon and fresh spinach

CHICKEN MARSALA | 28

Sautéed chicken breast & Marsala mushroom sauce



A LA CARTE SIDES | 7

Seasonal Vegetables Cauliflower Mash Brussels Sprouts
Red Pepper & Gouda Risotto Mashed Potato Twice Baked Potato Baked Potato

*Please alert your server should you have any special request or food allergies.

*Consumption of raw or undercooked meats, eggs or seafood can be hazardous to your health.