

NORTHWOOD COUNTRY CLUB

DINNER MENU

APPETIZERS

BACON WRAPPED ARTICHOKE | 15

Topped with balsamic glaze

FRIED BRUSSELS | 14

Crispy sprouts, sweet peppers, caramelized onions, goat cheese and strawberry glaze

RISOTTO BALLS | 15

Crispy risotto balls, marinara, parmesan

FRIED PICKLE CHIPS | 10

With house made remoulade

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

CRAB CAKES

Pineapple salad, sun-dried tomato aioli

One | 15 Two | 25

BEEF BELLY & SCALLOPS | 22

Crispy kale, chimichurri aioli, pickled onion, orange relish

NWCC SIGNATURE BEEF BACON | 15

Cayenne maple syrup

CRAB CLAWS | 25

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

AHI TUNA TOSTADA | 17

Pickled onion, lemon aioli, avocado chipotle drizzle

SALADS

THE WEDGE SALAD | 14

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, cashews dressing

BLACKENED SALMON SALAD | 18

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

STRAWBERRY & FETA SALAD | 15

Romaine, Feta cheese, candied walnuts, strawberries and lemon zest dressing

HEIRLOOM CAPRESE TOWER | 15

Heirloom tomato, mozzarella, basil, olive oil & vinegar

CAESAR SALAD | 10

Romaine lettuce tossed with parmesan cheese, Caesar dressing, & croutons

ADD A PROTEIN TO ANY SALAD

Jumbo shrimp | 10

Salmon | 12

Grilled or fried chicken breast | 8

Beef tenderloin | 12

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ENTRÉES

SCALLOPS 1929 | 35

Pan seared Scallops, Meuniere sauce, pepper jack grits and snow peas

“THE WHOLE OCEAN” | 43

Lobster, scallops, shrimp & pepper jack grits, tomato cream sauce

AMBERJACK YVONNE | 32

Lump crab & crawfish Meuniere, sweet corn risotto and asparagus

MEDITERRANEAN SALMON | 28

Cauliflower mash, olive & feta salad, green beans

SMOKEHOUSE STUFFED SALMON | 32

Salmon stuffed with crab, cream cheese & spinach, topped with two blackened shrimp, served with sweet corn risotto and broccolini

REDFISH CANAL | 34

Lump crab, crawfish, andouille cream, sweet corn risotto and broccolini

REDFISH 95 | 30

Chargrilled Redfish, mash sweet potatoes, green beans, capers & beurre blanc

PRIME FILET MIGNON | 55

Prime filet mignon topped with red wine demi-glace, Yukon gold mash and broccolini

BLACK ANGUS FILET MIGNON | 39

Black angus filet, red wine demi- glace, Yukon gold mashed, roasted broccolini

BLACK ANGUS RIBEYE | 47

Sixteen- ounce ribeye topped with a red wine demi, served with twice baked potato and broccolini

CHARGRILLED VEAL CHOP | 65

Sweet potato mash, asparagus, dark cherry demi

PORK RIBEYE | 28

Twice baked potato and roasted asparagus

LOBSTER PASTA | 35

Andouille, shrimp, lobster, peppers with home made pasta

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

TUSCAN CHICKEN | 28

Grilled chicken breast , sun- dried tomato & mushroom cream sauce, mash, broccolini

KETO CHICKEN PICCATA | 28

Sautéed chicken breast with lemon caper butter, cauliflower smash & haricot vert

A LA CARTE SIDES | 7

Mississippi Fresh Haricot Verts Cauliflower Smash Broccolini Brussels Sprouts
Pepper Jack Grits Sweet Corn Risotto Yukon Gold Mash 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.