

Crystal Lake Country Club

APPETIZERS & BITES

CAJUN 'CAVIAR'

Black eyed peas with bacon brown sugar and balsamic vinegar. comes with toasted bread.
Eleven



CLCC CLASSIC SHRIMP COCKTAIL

Jumbo shrimp complemented with a traditional cocktail sauce.
Fourteen

SHRIMP CROSTINI

Shrimp, Colby-Jack, Asiago, Parmesan and green onions mixed with mayo and spread atop toasted French bread.
Six / Ten

BEEF CARPACCIO

Thinly sliced Certified Angus Beef sirloin with shaved Parmesan, caper and extra virgin olive oil.
Thirteen

TENDERLOIN SLIDERS

Two three ounce medallions on slider rolls with horseradish cream.
Sixteen

ROASTED BEETS

Slow roasted beets, arugula, apple, honey
Eleven

CHIPS & SALSA

House-made green and red salsas with tortilla chips
Six

TUNA POKE

Diced Ahi tuna, avocado, seaweed, scallion and Hawaiian dressing over chilled white rice.
Nine / Fifteen

BAKED FRENCH ONION SOUP

(cup) Four (bowl) Five

HEAVY GREENS

CLCC 'CLUBHOUSE' SALAD

Our signature salad with mixed greens tossed with eggs, bacon, tomato, cottage cheese and Clubhouse dressing.
Seven / Ten

JAMAICAN SALAD

House jerked chicken, mango, sweet potato and mixed greens with a spicy tropical habañoero vinaigrette.
Eight / Thirteen

SUPER FOOD SALAD

Kale, Radicchio, Brussels sprouts and greens tossed with five different grains, dried cherry, watermelon radish and snap peas with our avocado vinaigrette.
Nine / Fourteen

CAESAR SALAD

Romaine, crouton, Parmesan
Six / Nine

CLCC WEDGE SALAD

Iceberg, carrot, onion, bacon, tomato, gorgonzola
Eight / Thirteen

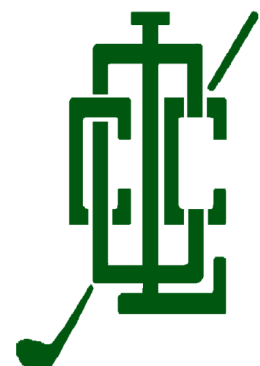
HEIRLOOM TOMATO PLATE

Locally grown heirloom tomatoes sliced with fresh mozzarella, arugula, olive oil and sweet balsamic
Eight / Fourteen

CRAB CAKE SALAD

Lump crab cake over mixed greens, fried avocado, cucumber, tomato and lemon vinaigrette.
Ten / Fifteen

WE ALWAYS TRY TO ACCOMMODATE ALL CULINARY REQUESTS
PLEASE ASK YOUR SERVER



Crystal Lake Country Club

STEAK HOUSE

FILET MIGNON

Center cut 8 ounce.....Forty-one

10 ounce Prime with herb butter.....Fifty

FILET MEDALLIONS

A trio of medallions, roasted garlic butter
Thirty

NEW ZEALAND RACK OF LAMB

Tandoori season, harissa
Thirty-four

MIDWEST PORK CHOP

Ten ounce chop, corn relish,
chipotle lime crema.
Twenty-four

PRIME RIBEYE STEAK

Grilled 16 ounce Prime steak, teriyaki, shitake,
ginger
Forty

GRILLED SKIRT STEAK

Tomatillo avocado sauce, queso fresco
Twenty-four

SPECIALTIES

JERKED CHICKEN

Marinated half Amish chicken smoked, grilled
and served with pineapple sauce.
Twenty

WILD SALMON

Pan seared, yellow tomato, caper, wine
Twenty-eight

ROASTED HALF DUCKLING

Semi-boneless Long Island duck roasted and
served with a sweet mango gastrique.
Twenty-eight

GREAT LAKES WALLEYE

Breaded with panko and smoked Parmesan,
heirloom tomato relish
Twenty-seven

BARBECUED RIBS

Chef's signature fall-off-the-bone ribs basted with
our special sauce.
(Half) Nineteen (Full) Twenty-nine

MARYLAND CRAB CAKES

Twin lump crab cakes, spices, lemon aioli.
Twenty-four

BROILED LOBSTER TAIL

Broiled seven ounce cold water South Australian
tail. Or add \$34.00 to any entrée to add on.
Forty-six

PASTAS AND MORE

PASTA ROMANO

Cheese pasta purses, Romano
sauce, roasted cauliflower
Nineteen

TERIYAKI CHICKEN PASTA

Chicken, broccoli, asparagus,
mushroom, sesame, rice noodle
Twenty

BEEF GOCCE

Beet and goat cheese gocce,
roasted tomato, walnut, spinach
Nineteen

BBQ PIZZETTE

Twelve inch wood-fired crust, BBQ,
sliced brisket, Colby-Jack, roasted
tomato
Fourteen

ITALIAN FLAG PANINO

French bread, basil pesto,
prosciutto, tomato, fresh
mozzarella.
Eleven

EXTRAS

ASPARAGUS SPEARS

Six

FRIED ONION STRAWS

Two

STEAMED BROCCOLI CROWN

Four

WILD MUSHROOMS

Five

WILTED BABY SPINACH

Four

SAUCE BÉARNAISE

BORDELAISE

STARCHES

MASHED POTATO OF THE DAY

BAKED POTATO

GLUTEN FREE RICE BLEND

FRENCH FRIES

