

# battle creek country club

## appetizers

**escargot** snails poached in white wine and garlic placed in a porcelain dish baked with house made garlic butter and parmesan cheese \$10

**spicy tuna tartare** tuna spiced with chipotle and dijon layered with fresh avocados in a timbale with a side of vegetable chow chow \$10

**cajun duck quesadilla** thinly sliced cajun marinated duck placed on a flour tortilla shell with delicious goat cheese, caramelized onions and granny smith apples served with a raspberry sauce \$9

**shrimp cocktail** a club favorite, six jumbo gulf shrimp served with house made cocktail sauce \$12

**chicken and pesto caprese flat bread** grilled fresh chicken with pesto, fresh tomato and mozzarella baked on fresh tomato basil flat bread \$8

**buffalo quail legs** tender marinated quail legs fried and tossed in a buffalo sauce served with zucchini fries and jalapeno ranch \$8

**parmesan crusted calamari** lightly breaded calamari fried golden brown then tossed in a parmesan garlic butter served with marinara sauce \$8

**bleu cheese and bacon pub chips** house made pub chips with melted bleu cheese and apple wood bacon garnished with green onions with jalapeno ranch \$7

## soups

**baked chili con carne** bccc chili topped with diced onions and cheese served with cheese toast  
club \$6    petite \$4

**soup du jour**  
bowl \$5    cup \$3

**french onion au gratin** caramelized onion soup baked with a parmesan crouton and swiss cheese  
club \$6    petite \$4

**lobster bisque**  
club \$8    petite \$6

## side salads

**baby iceberg wedge** chilled baby iceberg wedge topped with smoked apple wood bacon, fresh diced tomatoes, avocado and point Reyes bleu cheese finished with balsamic glaze \$6

**traditional greek** iceberg and romaine lettuce with feta cheese, kalamata olives, cucumbers, peppers, red onions and tomato wedges tossed with olive oil and red wine vinegar \$6

**caesar crostini** crispy romaine lettuce lightly tossed with a classic caesar dressing, croutons and freshly grated parmesan cheese placed in a crostini basket and topped with tobacco onion rings \$6

**spinach & endive** baby spinach and belgian endive with hard boiled eggs, avocado, mushrooms, raspberries and blackberries served with orange marmalade dressing \$6

## entrée salads

**steak & fried cheese** chilled romaine lettuce with tangy red onions and kalamata olives topped with triangles of fried cheese and steak grilled to your discretion finished with olive oil and balsamic glaze \$14

**blackened chicken** mixed field greens with sliced fruit, candied cashews, raisins, grape tomatoes, cucumbers and blackened chicken with fat free raspberry vinaigrette \$12

**buffalo chicken blt** mixed greens with smoked apple wood bacon and beef steak tomatoes, avocado and point Reyes bleu cheese with diced buffalo fried chicken and your choice dressing \$12

**antipasto chef** chilled romaine with layers of cappicola, salami, pepperoni, thinly sliced smoked provolone, red onions, pepperocini, tomatoes and kalamata olives with greek dressing \$13

**grilled chicken** baby spinach and endive with apples, orange and grapefruit segments, raisins, walnuts and grilled chicken with orange marmalade dressing \$12

**caesar crostini** crispy romaine lettuce lightly tossed with a classic caesar dressing, croutons and freshly grated parmesan cheese placed in a crostini basket and topped with tobacco onion rings \$8  
with grilled chicken \$11  
with shrimp \$12  
with steak \$14

## main course

**chicken milano** pan seared and tossed with prosciutto, artichokes and mushrooms in lemon garlic butter, placed on pasta topped with parmigiano reggiano \$20

**filet mignon** grilled to perfection and topped with porcini mushroom demi glace served with oven roasted dauphinoise potatoes and a medley of beans and peppers \$32

**grilled pork tenderloin** glazed with sweet plum sauce served with tangy grilled vegetables, broccoli and a twice baked potato \$21

**almond crusted trout** oven roasted and topped with a piccata sauce served with spinach and goat cheese risotto and a medley of beans and peppers \$24

**atlantic salmon florentine** pepper seasoned, pan seared and placed on a bed of spinach topped with oven roasted red and yellow tomatoes \$24

**parmesan crusted new york strip** grilled to order then topped with a parmesan garlic butter crust, served with oven roasted dauphinoise potatoes, grilled vegetables and broccoli \$26

**chicken milanese** lightly breaded, browned and flavored with fresh lemon, topped with mushrooms, bacon, pepper jack cheese, sauced with honey mustard and served with baby bakiers and a medley of beans and peppers \$18

**beef short ribs** braised in mirepoix, slowly cooked with cabernet wine, placed on white cheddar mashed potatoes and served with grilled tomatoes and steamed broccoli \$21

**shrimp & scallops polonaise** placed in a casserole dish with lemon, white wine and garlic butter simmered and topped with bread crumbs, served with a medley of beans and peppers \$25

# comforts

**beef brisket** tender, slowly braised and topped with natural juices \$12

**pork chops** two tender chops grilled and seasoned topped with maple bourbon sauce \$12

**calves liver** pan roasted and served with sautéed mushrooms, onions and a rasher of bacon  
club \$14 petite \$10

**bistro filet** 7oz. flavorful strap tender char broiled to order \$17

**beef burrito** generously stuffed with beef and beans then covered with house made chili verde sauce and melted cheese \$12

**fish n chips** fresh atlantic cod beer battered and deep fried golden brown \$14

**fried shrimp** lightly breaded and deep fried golden brown served with hushpuppies and cocktail sauce \$17

**whitefish** broiled with chardonnay, lemon and fresh herbs \$18

**meatloaf** house made topped with red chili garlic sauce \$12

**charbroiled breast of chicken** choice of honey dijon, marinated or bbq  
one breast \$10 two breasts \$15

**yankee pot roast** browned and slowly braised beef with carrots, onions, celery and potatoes \$12

**spaghetti and meatballs** piled high spaghetti with three large meatballs and served with house made garlic cheese toast \$11

**artichoke cappelli** artichoke hearts, roma tomato and broccoli sautéed in olive oil with garlic and fresh basil tossed with angel hair pasta  
club \$17 petite \$13

**cedar plank sirloin** 10 oz. ground in house, seasoned and grilled to order placed on a cedar plank fire roasted with your choice of toppings - mushrooms, onions, bacon, swiss, cheddar, gravy, sweet baby rays \$15

**country fried chicken** legendary fried chicken - a breast, thigh, drum stick and wing cooked to perfection \$12

**country fried steak** southern breaded, fried golden brown and topped with sausage gravy \$12

**italian chicken** grilled and tossed with pesto and goat cheese, sundried red and yellow pear tomatoes and roasted red peppers wrapped in a flour tortilla shell \$12

**straight up burger** ½ lb. black angus beef grilled to your liking, topped with any topping in house and placed on a gourmet whole wheat roll \$10

**bccc club** classic triple decker made with ham, turkey, bacon, american, swiss, lettuce, tomato and mayo on your choice of bread \$8

all comforts are served with a house salad or soup du jour, hot rolls and your choice of starch and vegetable

starches - baked potato, baked sweet potato, stuffed potato, mashed potatoes (gravy available), hash browns, cheese toast & onion rings, macaroni & cheese, pasta, rice du jour, traditional french fries, waffle fries, sweet potato fries

vegetables - green beans, sweet corn, sugar snap peas, sweet peas, asparagus, broccoli, honey glazed carrots, zucchini fries