LUNCH MENU

Serving Tuesday-Saturday: 11 AM to 2 PM

Sandwiches

Sandwiches include your choice of side.

California Club Sandwich
GF bun available
Toasted sourdough, smoked turkey, applewood-smoked bacon, lettuce, tomato, avocado, garlic aïoli 11

Patty Melt*
GF bun available
8-ounce craft burger patty, marbled rye, caramelized onion, Swiss cheese, remoulade sauce 14
Substitute Beyond Burger 1 *V*

Grilled Veggie Falafel *V*
Crispy chickpea fritter, pita bread, tomato, lettuce, dill-cucumber-sour cream sauce 10

Grilled Chicken BLT Wrap
Romaine, Applewood-smoked bacon, tomatoes, cheddar, ranch dressing 10

Tuna Melt
Tuna salad grilled with sliced tomato and American cheese on white, wheat, or rye bread;
or open-faced on Milkhouse English muffin 10

Build Your Own 8-ounce Craft Burger*
GF bun available
Blend of chuck, brisket and short rib on a toasted Milkhouse bun; served with lettuce, tomato, onion, and pickle 12
Add Cheddar, Swiss, or American Cheese .75 Add Bacon 1 Add Mushrooms 1

Instead of a beef patty, may we suggest:

6-ounce Chicken Breast 12

Country Turkey Burger 12

Beyond Burger 13 *V*

Pizzas

Flatbread Pizza
Choice of sauce and 3 toppings 9 +0.50 for each additional topping

Sauces: house-made red pepper pizza sauce, Alfredo, or pesto

Topping selections: sausage, pepperoni, ham, chicken, bacon, fresh tomato, bell peppers, pineapple, jalapeño, wild mushrooms, red onion, green or black olives, spinach

GF: Gluten-Free preparation available *V: Vegetarian preparation available*

Entrée Salads

Country French Salad
Romaine, Amish bleu cheese, dried cranberries, toasted pecans, granny smith apples, Vidalia onion vinaigrette; topped with Dijon parmesan glazed chicken breast 15

Chicken Salad or Tuna Salad Stuffed Avocados
Thin-sliced avocado stuffed with chicken or tuna salad and served with mixed greens and seasonal fruit 13
Without avocado 11

Add any protein to the following salads to complete your meal:
6-ounce chicken breast 4
4-ounce True North Salmon 6
Six Grilled Shrimp 8

Chopped Cobb Salad *V (without bacon) gf*
Romaine and spring mix, Neuske's bacon, tomato, cucumber, Amish bleu cheese, egg, avocado; creamy Italian vinaigrette 13

Southwest Quinoa Salad *V gf*
Tri-color quinoa, spring mix, tomato, red onion, avocado, and cotija cheese; cilantro-lime vinaigrette 12

DG&CC Fitness Salad *V gf*
Organic baby spinach, mandarin oranges, granny smith apples, strawberry, dried cranberries, toasted sunflower seeds; orange cranberry vinaigrette 11

Classic Caesar Salad *V gf (without croutons)*
Romaine, sourdough croutons, Grana American parmesan and Romano cheeses 11

Lunch Entrées

Vegetable Quesadilla *V*
Black bean-and-corn salsa, cheddar and Monterey jack cheeses in an herb tortilla with salsa on the side; with choice of side 11

Pan-Seared True North Salmon Filet*
4-ounce filet served on a bed of sautéed baby spinach and topped with a fresh cucumber-dill salsa 16

Corn and Black Bean Fritters *V*
3 crispy fritters, pico de gallo, cotija cheese, chipotle sour cream sauce 10

* The Dubuque Golf & Country Club will prepare your order to your request; however: "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions." [Iowa Code, section 3-603.11(3)]

DINNER MENU

Serving Tuesday-Saturday: 5 PM to 9 PM

Starters

Steak Tip Tacos
2 flour tortillas filled with seasoned prime grade beef tenderloin tips, pico de gallo, and cotija cheese 13

Corn and Black Bean Fritters *V*
3 crispy fritters, pico de gallo, cotija cheese, chipotle sour cream sauce 10

Charcuterie Plate *gf*
Prosciutto, capicola ham, peppered salami, select cheeses, sourdough crostini 14

Marinated Olives and Feta *gf V*
Orange and fennel marinated Greek olives, roasted peppers, and feta cheese 12

Roasted Brussels Sprouts *gf V*
Tossed in a bourbon-brown sugar glaze, topped with Neuske bacon, apple, and pickled red onion 12

Heirloom Bruschetta *V*
Sourdough crostini, fresh parmesan Americano, balsamic reduction 10

Flatbread Pizza
Choice of sauce and 3 toppings 9 +.50 for each additional topping

Sauces: house-made red pepper pizza sauce, Alfredo, or pesto
Topping selections: sausage, pepperoni, bacon, chicken, ham, fresh tomato, pineapple, bell peppers, wild mushrooms, red onion, green or black olives, jalapeño, spinach

GF: Gluten-Free preparation available *V: Vegetarian preparation available*

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Poultry, Seafood, and Pasta

Choice of soup or salad.

Miso-Glazed True North Salmon* *gf*
Stir-fried bok choy, wild mushrooms, and snap peas; ginger soy broth 28

Classic True North Salmon* *gf*
Pan-seared; with Chef's vegetable and choice of starch 28

Hunter-Style Chicken Breast *gf*
Pan-roasted all-natural chicken breast, sautéed mushrooms, carrots, pearl onion, and sun-dried tomato; served on mashed potato with chicken demiglaçe 19

Classic Chicken Breast *gf*
Pan-seared; with Chef's vegetable and choice of starch 17

Fettuccine Primavera
Seasonal vegetables, wild mushrooms, roasted garlic Alfredo sauce 14
Top with: 6-ounce Chicken Breast 4 Six Shrimp 8 4-ounce True North Salmon 6

Firecracker Shrimp *gf*
Quinoa-crusted and fried shrimp stir-fried with bell peppers, mushrooms and sugar snap peas in a creamy orange Thai chili sauce 22

Steaks and Chops

Soup or salad, Chef's selection of seasonal vegetables and choice of;
Baked potato, mashed potato, almond jasmine rice pilaf, hash browns, or fries

USDA PRIME

We pride ourselves in using locally sourced ingredients as well only USDA Prime grade beef, heritage breed pork, and all natural and air cooled chicken. Our steaks and chops are hand cut in-house to ensure our members have the best quality available.

USDA PRIME **Filet Mignon** *gf*
8-ounce 38 6-ounce 29

USDA PRIME **New York Strip** *gf*
20-ounce 38 10-ounce 28

USDA PRIME **Ribeye** *gf*
12-ounce 34

Pork Porterhouse *gf*
14-ounce, dry-aged Duroc pork, rosemary apricot glaze 28

Let us enhance your filet with a bacon wrap (3) or bleu cheese crumbles (3); or make your steaks extra special with topping of grilled onions (2), sautéed mushrooms (2.5), Bordelaise sauce (3) or Béarnaise sauce (3).

Lighter Fare

Salads

Country French Salad *gf*
Chopped romaine, Amish bleu cheese, dried cranberries, toasted pecans, granny smith apple, Vidalia onion vinaigrette; topped with Dijon-parmesan glazed chicken breast 15

Add any protein to the following salads to complete your meal:
6-ounce chicken breast 4
4-ounce True North Salmon 6
Six Grilled Shrimp 8

Chopped Cobb Salad *V (without bacon) gf*
Romaine and spring mix, diced Neuske bacon, tomato, cucumber, Amish bleu cheese, avocado, and egg; creamy Italian vinaigrette 13

Classic Caesar Salad *V gf (without croutons)*
Romaine, sourdough croutons, Grana American parmesan and Romano cheeses 11

Southwest Quinoa Salad *V gf*
Tri-color quinoa, spring mix, tomato, red onion, avocado, and cotija cheese; cilantro-lime vinaigrette 12

DG&CC Fitness Salad *V gf*
Organic baby spinach, mandarin oranges, granny smith apples, strawberry, dried cranberries, toasted sunflower seeds; orange cranberry vinaigrette 11

Sandwiches

Sandwiches include your choice of side.

Build Your Own 8-ounce Craft Burger *
GF bun available
Blend of chuck, brisket and short rib, on a toasted Milkhouse bun; served with lettuce, tomato, onion, and pickle 12
Substitute Beyond Burger 1 *V*
Add Cheddar, Swiss, or American Cheese .75
Add Bacon 1 Add Mushrooms 1

Patty Melt*
GF bun available
8-ounce craft burger patty, marbled rye, caramelized onion, Swiss cheese, remoulade sauce 14
Substitute Beyond Burger 1 *V*

Grilled Chicken BLT Wrap
Romaine, Applewood-smoked bacon, tomatoes, cheddar, ranch dressing 10

Grilled Veggie Falafel *V*
Crispy chickpea fritter, pita bread, tomato, lettuce, dill-cucumber-sour cream sauce 10

California Club Sandwich
GF bun available
Toasted sourdough, smoked turkey, applewood-smoked bacon, lettuce, tomato, avocado, garlic aïoli 11

KIDS' MENU

For kids 12 and under.

Kids' Favorites

All Kids' Favorites served with a choice of french fries, potato chips, fruit cup, applesauce, or cottage cheese.

Hot Dog 4

Popcorn Chicken 6

Chicken Planks 8

Hamburger 5

Cheeseburger 6

Mac & Cheese Bites 6

Grilled Cheese 4

Mini Corn Dogs 5

Macaroni & Cheese 5

Kids' Dinner Entrées

Served with a choice of fruit cup, applesauce, or cottage cheese.

Spaghetti with Marinara Sauce 7

Grilled 6-ounce Chicken Breast 10

served with vegetable du jour

Tenderloin Tips 10

with mashed potatoes