

North Hills Country Club

A Seasonal Experience



Small Plates

PEAR & BRIE QUESADILLA

Flash-fried pears and caramelized onions with Brie cheese in a crispy quesadilla, served with balsamic aioli 8.95

CRANBERRY & ROSEMARY CHEESE DIP

Whipped cream and goat cheese with fresh rosemary and cranberry a hint of honey. Served with butter crackers 8.95

SMOKED SALMON CROSTINI

Smoked salmon and cream cheese blend served with freshly toasted baguettes 9.95

FRIED CALAMARI

Hand dredged and fried tender squid tossed with Parmesan cheese, served with marinara sauce 11.95

BBQ PORK WINGS

Five tender fried pork wings tossed in honey BBQ sauce, with celery root slaw and French fries 12.95

SHRIMP COCKTAIL

Six poached tiger shrimp served with cocktail sauce and horseradish 13.95



Soups

Soup Du Jour | Cup 2.95 Bowl 4.95

BUTTERNUT SQUASH & CARROT BISQUE

A rich and creamy savory soup topped with cinnamon crème fraîche 5.95

BAKED FRENCH ONION

With homemade croutons and Swiss cheese 5.95

Salads

HOUSE SALAD

Seasonal greens with cucumbers slices, cherry tomatoes and shredded carrots with your choice of dressing 2.95

WEDGE SALAD

Iceberg lettuce with bacon bits, cherry tomatoes, croutons, chives, crumbled bleu cheese and choice of dressing 5.95

NORTH HILLS SIGNATURE SALAD

Seasonal greens tossed with strawberries, candied walnuts, and our poppy seed dressing, topped with feta cheese 6.95

CITRUS FENNEL SALAD

Tender hearts of Romaine and Radicchio tossed with our citrus vinaigrette, topped with supremes of mandarin oranges and grapefruit, freshly sliced fennel and toasted hazelnuts
Small 6.95 Entrée 9.95

APPLE & PECAN SPINACH SALAD

Fresh baby spinach tossed with diced apples, dried cranberries, roasted pecans and our cranberry vinaigrette Topped with bleu cheese crumbles
Small 6.95 Entrée 9.95

Entrees



All entrees include a house salad or soup du jour

SOY & MAPLE GLAZED SALMON*

Fresh King Salmon on a bed of creamy bacon and scallion risotto 25.95

PAN-SEARED MAHI*

On creole rice pilaf with Andouille sausage, onions, peppers and celery,
with sherry scallion butter 22.95

SAGE ROASTED AIRLINE CHICKEN

8oz airline breast of chicken rubbed with sage and roasted.
Served with rosemary garlic mashed potatoes and carrot batons 18.95

BRAISED BEEF RAGOUT

Tender beef braised with pancetta, onions, carrots, and spinach.
Tossed with linguine, topped with parmesan cheese 19.95

SHRIMP & GOAT CHEESE RISOTTO*

White shrimp sautéed with red peppers, sun dried tomatoes and shallots,
in a creamy risotto with crumbled goat cheese 22.95

Steak & Chops

All steaks & chops include a house salad or a soup du jour.
All cooked to your desired temperature

BROILED LAMB CHOPS*

1/2 rack of New Zealand lamb on a compote of
rosemary roasted Yukon potatoes and asparagus,
with a mint & spinach pesto
24.95 Full rack for 38.95

FILET MIGNON*

8oz filet over butter-braised mushrooms with baked
potato and Mixed vegetable 37.95

BROILED RIBEYE*

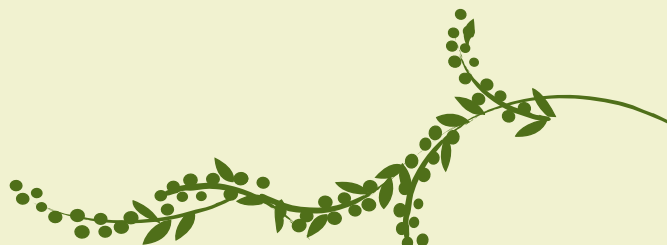
16oz boneless ribeye over butter-braised mushrooms
with baked potato and mixed vegetable 34.95

GRILLED FLAT IRON*

6oz flat iron over butter-braised mushrooms with
baked potato and mixed vegetable 23.95

GRILLED PORK CHOP*

8oz boneless grilled pork chop with wild rice pilaf
and sweet apple & bacon brussel sprouts 22.95



**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*