

# *Chef Paired Items*

Parties may choose up to two entrée selections and one selection of any other course. There will be a \$2 upcharge per plate for any more than two entrée choices with a maximum of three entrée selections. Exceptions will be made for special dietary needs and allergies.

*All chef paired items include a house salad and rolls*

## **SEAFOOD ENTREES**

### GRILLED NORWEGIAN SALMON

fingerling potatoes, asparagus, mustard dill crème fraîche \$32

### PAN SEARED STRIPED BASS

spinach leek risotto, braised fennel, partially dehydrated cherry tomatoes, kalamata olives \$34

### ANDOUILLE CRUSTED WALLEYE

dauphin potato, julienned vegetables, cucumber, red hot beurre blanc \$28

### PAN SEARED DIVER SCALLOPS

cauliflower puree, quinoa, pancetta, capers, poached onion \$32

## **BEEF, PORK, LAMB ENTREES**

### PAN SEARED FILET MIGNON

au gratin potatoes, trumpet royal mushrooms, glace de viande \$37

### GRILLED BEEF RIBEYE

truffle frites, grilled broccoli, sauce béarnaise \$32

### ROASTED LOIN OF PORK

aged cheddar polenta cake, English peas, Kalamata olive puree \$24

### GRILLED RACK OF LAMB

chickpeas, yellow squash, zucchini, romesco sauce \$39

### BRAISED PORK SHOULDER AND BELLY

thyme spaetzle, garlic arugula coulis, butter poached carrots \$26

### SUGO DE SALSICCIA

Italian sausage tomato sauce, spinach, artichokes, shaved parmesan cheese \$22

*continued on backside...*

# *Chef Paired Items Continued...*

## **BIRD ENTREES**

### **BUTTERMILK FRIED CHICKEN**

creamy polenta, braised collard greens, natural jus \$21

### **GRILLED CHICKEN**

spinach leek puree, roasted sunchoke, glazed radish, Himalayan red rice \$23

### **ROASTED DUCK**

glazed salsify, caramelized brussels sprouts, bacon lardoons, sweet potato coulis \$29

## **VEGETARIAN ENTREES**

### **POLENTA CAKE**

scallion coulis, glazed radish, grilled broccoli, poached carrots \$21

### **MUSHROOM RISOTTO**

grilled maitake mushrooms, lemon thyme emulsion \$22

### **CHEESE TORTELLINI**

basil pesto alfredo sauce, bruschetta, parmesan \$20



# Create Your Own Entree

Parties may choose up to two entrée selections and one selection of any other course. There will be a \$2 upcharge per plate for any more than two entrée choices with a maximum of three entrée selections. Exceptions will be made for special dietary needs and allergies.

*All build your own entrées include rolls, house salad, vegetable, and starch, choice of sauce*

## BEEF AND PORK ENTRÉES

Grilled 8oz Beef Sirloin \$24  
Roasted Pork Loin \$26  
Grilled 12oz Beef Ribeye \$32

## SEAFOOD ENTRÉES

Baked Cod \$21  
Semolina Dusted Skate Wing \$24  
Pan Seared Walleye \$28  
Grilled Norwegian Salmon \$32

## POULTRY ENTRÉES

Pan Seared Chicken Breast \$21  
Half Roasted Chicken \$25  
Seared Duck Breast \$27

## STARCH OPTIONS

baked potato, mashed potatoes, wild rice, fingerling potatoes, sweet potatoes

**Upgrade your starch for an additional \$3 from the items below:**

au gratin potatoes, truffle mashed potatoes, twice baked potatoes

## VEGETABLE OPTIONS

zucchini and squash, green beans, asparagus, broccoli

**Upgrade your vegetable for an additional \$1 from the items below:**

roasted brussels sprouts, marinated grilled broccoli, roasted root vegetables

## SAUCE OPTIONS

béarnaise, glace de viande, ginger soy glaze, mushroom ragout, caper beurre blanc, roasted tomato coulis

# *Dinner Buffet Options*

## **Starter Dinner Buffet \$24**

Salad bar with dinner rolls, croutons, carrots, cucumber, cherry tomatoes, croutons, ranch and French dressings  
Mashed potatoes, mixed vegetables, braised beef tips, herb roasted chicken, assorted cookies or brownies

## **La Crosse Country Club Dinner Buffet \$34**

Mixed greens salad with balsamic vinaigrette, Caesar salad and dinner rolls  
Braised pork shoulder with cheesy polenta and roasted root vegetables  
Pan seared Norwegian salmon with bamboo rice, broccoli florets and béarnaise sauce  
Chef carved turkey breast with stuffing and gravy  
Banana beignets with caramel sauce

## **The Golfers Dinner Buffet \$44**

Mixed greens salad with balsamic vinaigrette, Caesar salad and Caprese salad, dinner rolls  
Andouille crusted walleye with dauphin potatoes, julienned vegetables, and red hot beurre blanc  
Roasted quartered chickens with garlic mashed potatoes, asparagus and chicken jus  
Chef carved prime rib with au gratin potatoes, mixed vegetables, au jus and horseradish cream  
Chocolate mousse, vanilla cheese cake

## **Grand Dinner Buffet \$54**

Mixed greens salad with balsamic vinaigrette, Caesar salad and Caprese salad, dinner rolls  
Cheese and charcuterie board, fruit display, crudité platter  
Braised pork shoulder with cheesy polenta and roasted root vegetables  
Pan seared Norwegian salmon with bamboo rice, broccoli florets and béarnaise sauce  
Roasted duck with sweet potato puree, julienned vegetables, natural jus  
Chef carved beef tenderloin, au gratin potatoes, mixed vegetables, glace de viande  
Chocolate cake, vanilla cheese cake, lemon mousse



## *Soups*

Chicken Noodle \$5

Chicken Wild Rice \$5

Corn Bisque \$6

Fruit Gazpacho \$7

Lobster Bisque \$10

Tomato \$5

Tuscan White Bean \$7

## *Salads*

*upgrade your house salad for an upcharge*

### GRILLED CAESER SALAD

croutons, shaved parmesan cheese, Kalamata olives, horseradish, romaine, Caesar dressing \$3

### CAPRESE SALAD

fresh mozzarella, tomatoes, greens, balsamic reduction, basil oil \$5

### ROASTED BEET SALAD

beet coulis, candied pecans, fresh goat cheese, mixed greens, sunfire beets \$5

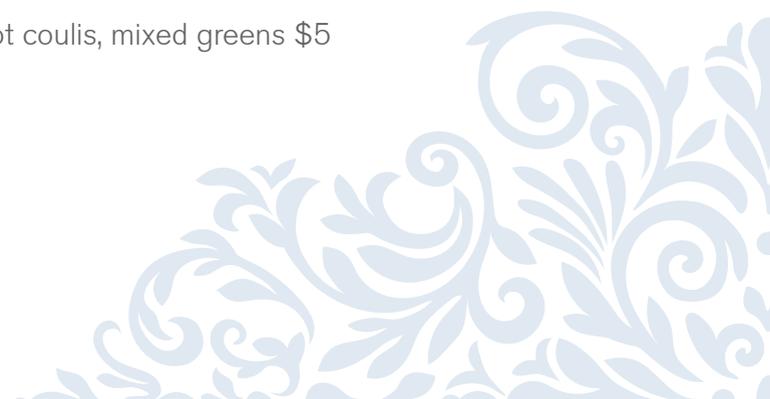
### HEIRLOOM TOMATO SALAD

fresh corn, blue cheese crema, baby mache, basil oil, balsamic reduction \$5

### CARROT SALAD

golden raisins, yogurt spheres, pistachio purée, carrot coulis, mixed greens \$5

*children's menu on backside...*



# *Children's Entrees*

## **CHICKEN TENDERS**

served with chips \$8

## **MAC AND CHEESE**

\$8

## **PEANUT BUTTER AND JELLY**

served with carrot sticks \$5

## **GRILLED CHEESE SANDWICH**

served with carrot fruit \$6

## **CHICKEN CAESAR SALAD**

shaved parmesan, chicken, croutons \$9



# *Hors-D'oeuvre's*

## **CHEF CARVED SPECIALTY ITEMS** *(serves 25 people)*

Roasted New York Strip Loin of Beef \$195

Glazed Ham \$135

Roasted Breast of Turkey \$110

## **COLD SELECTIONS** *(25 pieces per order)*

Curried Chicken Spring Roll Bites \$60

Deviled Eggs \$75

Fennel Crusted Tuna and Watermelon \$65

Roasted Pork on a Toast Round with Kalamata Olive Coulis \$50

Caprese Bruschetta \$55

Shrimp Cocktail \$110

## **HOT SELECTIONS** *(25 pieces per order)*

Aged Cheddar Grilled Cheese \$50

Bacon Wrapped Chestnuts \$50

Barbeque Pork, Caramelized Onion and Blue Cheese on Flat Bread \$50

Barbeque Meatballs \$50

Beef en Croute \$75

Crab Cakes with Dill Aioli \$110

Crispy Polenta with a Scallion Salad \$55

Fried Chicken Bites with Red Pepper Aioli \$65

## **STATIONARY** *(serves 25 people)*

Artisan Cheese and Fresh Berries with crackers \$120

Artisan Cheese and Charcuterie Display with crackers \$120

Grilled and Marinated Vegetable Platter \$90

Crudit  Display \$70

Smoked Salmon Display...served with red onion, egg whites, egg yolks, capers and crackers \$150

Fresh Fruit Display \$75

Brie En Croute \$75

Artichoke Dip with crackers \$75

## *Desserts*

La Crosse Country Club Chocolate Cake \$7

Vanilla Cheese Cake with Chantilly Cream and Berries \$9

Banana Beignets with Caramel \$6

Chocolate Mousse with Peanut Chantilly \$8

Crème Brûlée \$7

Berry Cobbler \$8

Brandy Alexander \$12

Apple or Cherry Pie \$12

## *Late Night Options*

16 Inch Pizzas *each* \$18

Silver Dollar Sandwiches *dozen* \$36

Mixed Nuts *pound* \$26

Garlic Pretzels *pound* \$12

Popcorn *gallon* \$10

Soft Pretzel Sticks with Whole Grain Mustard *dozen* \$24 ... with Cheese Sauce *dozen* \$34

Mini Cheeseburgers *dozen* \$44