



**EST. 1908**

Rich in tradition, Norfolk Country Club boasts the best course conditions in Northeast Nebraska. We are committed to offering a true country club experience where service to our members is our first priority.

Chef Jason has established a standard for dining at Norfolk Country Club with a reputation that precedes us. We are proud of our dining experience here at the club and our commitment to fresh ingredients, made from scratch sauces, and the highest quality cuts of meat. Chef Jason has assembled some of his favorite dishes for our menu, with a twist on some of the classic Country Club favorites.

Since our menu items are made from scratch, be sure to share your dietary restrictions and we will be sure to deliver your meal as requested. If your taste buds require an added ingredient to one of the items on the menu, please don't hesitate to ask about adding items to your lunch or dinner.

On behalf of our entire staff, we want to thank you for your support of Norfolk Country Club.

Gil Russell, PGA

General Manager



## APPETIZERS

*New Item*

**ASIAN LETTUCE WRAPS** \$7  
Soy and ginger ground chicken served with bibb lettuce cups

**OVEN BAKED SPINACH DIP** \$10  
Spinach, parmesan, mozzarella and cream cheese served with warm pita bread chips

**NACHO PLATTER** \$8  
Fresh fried tortilla chips, cheese, onions, tomatoes, black olives, jalapenos, guacamole and sour cream  
Add Chicken or Beef \$3

**PICKLE FRIES** \$6  
A southern favorite, deep fried pickles

**MOZZARELLA STICKS** \$7  
Battered and fried to a golden brown and served with marinara

**TRADITIONAL SHRIMP COCKTAIL** \$10  
Jumbo shrimp served with house made cocktail sauce and lemon wedge

**LOADED FRIES** \$7  
Delicious, hand cut French fries, topped with crumbled bacon, beer cheese, scallions and ranch

**MUSHROOM FONTINA BRUSCHETTA** \$9  
Roasted portobello, shiitake button mushrooms on grilled French bread finished with fontina cheese and herbs

**NCC WINGS** \$10  
Original Buffalo or Sweet Chili and Garlic served with celery sticks

**BEER BATTERED ONION RINGS** \$6  
Crispy thick cut onion rings served with roasted garlic aioli

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## SOUP OF THE DAY

All of our soups are made from scratch. Chef Jason's creative mind and fresh ingredients make for the best soup outside of city limits!

**CUP OF SOUP** \$2.25  
Soup of the day served in a cup (6 oz.)

**BOWL OF SOUP** \$3.25  
Soup of the day served in a bowl (10 oz.)



## SALADS

### MADISON COUNTY SALAD \$10

Grilled chicken breast, fresh sliced strawberries, walnuts and feta cheese on a bed of mixed greens

### MEDITERRANEAN SALAD \$13

Grilled salmon or jumbo shrimp on spring greens topped with cucumbers, feta cheese, kalamata olives, tomatoes, red onions and artichoke hearts

### COBB SALAD \$10

Fresh greens, tomato, bacon, hard boiled egg, blue cheese crumbles and grilled chicken breast

### THE NOBLE CHEF'S SALAD \$10

Ham, oven roasted turkey, American and Swiss cheese, hardboiled egg, croutons, tomatoes and bacon served on a bed of mixed greens

### COUNTRY FRIED CHICKEN SALAD \$10

Fresh greens, tomato, red onion, mushrooms, hard boiled egg and crispy chicken

*New Item*

### TACO SALAD \$10

Tortilla bowl with crisp lettuce, taco meat, tomatoes, jalapenos, black olives, cheddar cheese, sour cream and guacamole

## SALAD DRESSINGS

DOROTHY LYNCH / RANCH / BALSAMIC / BLUE CHEESE / THOUSAND ISLAND / ITALIAN

## SIGNATURE SANDWICHES

*New Item*

### SHORT RIB GRILLED CHEESE \$9

Grilled sourdough bread with smoked Gouda and American Cheese, shredded short ribs with tomato jam

### DERBY HOT \$9

Roasted turkey, bacon, tomatoes. Swiss cheese on grilled sourdough

### REUBEN \$9

Comed beef, Swiss cheese, sauerkraut on grilled rye with Thousand Island dressing

### FRENCH DIP \$9

Roast beef, Swiss cheese, French bread with a side of au jus

### CHICKEN SALAD CROISSANT \$9

Seasoned chicken, grapes, apples and walnuts on a toasted croissant

### NCC CLUB \$9

Classic triple decker ham, turkey, bacon, lettuce, tomato, American and Swiss cheese, mayo

### ROASTED TURKEY BLT \$9

Roasted turkey, bacon, lettuce, tomato, avocado on your choice of bread - white, wheat, rye, or sourdough

### RACHEL \$9

Grilled turkey, Swiss cheese and sauerkraut on grilled rye with Thousand Island dressing

### CHICKEN SANDWICH \$9

Boneless chicken breast, tomato, and lettuce on a kaiser roll. Choice of Grilled or Fried

*New Item*

### BUFFALO CHICKEN WRAP \$9

Crispy chicken tossed with buffalo sauce with crisp lettuce, tomato and blue cheese dressing

### SOUP AND SANDWICH \$7

Made from scratch bowl of soup and half a sandwich



## BURGERS & MELTS

### **TRUFFLE BURGER\***

**\$9.5**

Our hand pattied ground beef topped with roasted mushrooms, aged Swiss cheese and white truffle mayo

### **CLASSIC BURGER\***

**\$9**

Hand and pattied 8 oz. ground beef, grilled to perfection with lettuce, tomato and pickles

### **TEXAS BBQ\***

**\$10**

1/2 pound hand pattied ground beef, topped with American cheese, bacon, chipotle BBQ sauce and fried jalapenos

### **CALIFORNIA BURGER\***

**\$9.5**

Hand pattied ground beef, bacon, fontina cheese, guacamole, red onion, spring greens and tomato

### **DOUBLE BOGIE SLIDERS\***

**\$9**

Two hand pattied mini bacon cheeseburger and Swiss mushroom burgers

### **SMOKE HOUSE BURGER\***

**\$9.5**

Bacon, BBQ sauce, cheddar cheese and crispy onion rings topped on our fresh hand pattied ground beef patty

### **PATTY MELT\***

**\$9**

Grilled hand pattied burger with caramelized onions, American and Swiss cheese on grilled rye bread

\* ALL BURGERS WILL BE PREPARED **MEDIUM WELL**. CONSUMING RAW OR UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

## SIDES

ALL BURGERS AND SANDWICHES COME WITH YOUR CHOICE OF THE FOLLOWING SIDES!

**HAND CUT FRENCH FRIES**

**CUP OF SOUP**

**SWEET POTATO FRIES**

**GARDEN SALAD**

**POTATO CHIPS**

**FRUIT**



## EVENING ENTREES

ALL ENTRES INCLUDE FRESH VEGETABLE OF THE DAY, SOUP OR GARDEN SALAD,  
DINNER ROLL AND YOUR CHOICE OF POTATO OR RICE

### SURF

**SALMON FILET** \$21

Wild caught filet of salmon finished with a white wine dill sauce

**SHRIMP PLATTER** \$20

Choose any two combinations:

**Cajun Shrimp**—Caribbean seasoned

**Fried**—Beer battered

**Scampi**—Garlic, butter, lemon juice and scallions

**Coconut**—Hand battered with coconut flakes

**MAHI MAHI** \$21

Pan seared mahi mahi filet finished with old bay butter sauce that melts in your mouth

**WALLEYE** \$21

Your choice of pan or deep fried walleye filet

### TURF

*New Item*

**APPLE CIDER BRINED CHOPS** \$24

Boneless grilled boneless chops with caramelized apples & blue cheese

**CHICKEN FRIED STEAK** \$19

Hand breaded steak deep fried to crisp perfection and smothered in peppered gravy

**BLACK AND BLUE NEW YORK STRIP** \$27

12 oz. Hand cut Cajun spiced, blackened New York Strip topped with blue cheese

**HAND-CUT RIB EYE** \$26

Thick 12 oz. hand trimmed rib eye

**NEW YORK STRIP** \$26

Freshly cut 12 oz. New York Strip

**FAMOUS STEAK SANDWICH** \$15

8 oz. fire-grilled sirloin steak served with Texas toast

**FILET MIGNON** \$27

Hand trimmed 6 oz. filet

## CHICKEN

**CHICKEN PICATTA** \$19

Pan seared boneless chicken breast finished with lemon juice, white wine, cream and capers

**OLD FASHIONED COUNTRY FRIED** \$19

Buttermilk fried chicken breast smothered in peppered gravy



## PASTA

*New Item*

### **SHORT RIB MAC & CHEESE**

**\$18**

Creamy Gouda Cheese Sauce tossed with Penne Pasta topped with shredded Short Rib & Fried Shallots

### **FRENCH QUARTER SHRIMP**

**\$19**

Cajun spiced shrimp, tomatoes, bell pepper and onions tossed with a Cajun parmesan cream sauce over linguini

### **PASTA ALFREDO**

**\$14**

Linguini pasta served with a garlic cream sauce

Add blackened chicken

**\$3**

Add shrimp

**\$4**

### **CHICKEN PARMESAN**

**\$19**

A parmesan crusted breast of chicken with basil marinara over linguini noodles

### **SALMON AND BOWTIES**

**\$21**

Bowtie pasta tossed with garlic cream, sweet peas and shallots topped with a blacken salmon filet

## SIDE DISHES

**BAKED POTATO**

**SWEET POTATO FRIES**

**LOADED BAKED POTATO**

**CRISPY HASH BROWNS**

**HOMEMADE MASHED POTATOS**

**RICE PILAF**

**HAND CUT FRENCH FRIES**

**CUP OF SOUP**

## SEASONAL DESSERT MENU

**PUMPKIN BREAD PUDDING WITH A CINNAMON CRÈME ANGLAISE**

**\$5**

**COOKIE SUNDAE**

**\$5**

**WHITE POUND CAKE WITH FRESH STRAWBERRIES**

**\$5**