

North Hills Country Club



SOUPS AND SALADS

Soup Du Jour

Cup 2.95
Bowl 4.95

Baked French Onion

With homemade croutons
and Swiss cheese. 5.95

Corn & Lobster Vichyssoise

Cold puréed potato and leek soup with
corn kernels and sliced poached
Maine lobster. 8.95

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

Spinach Salad

Fresh baby spinach tossed with poached
asparagus, red onion and our lemon
vinaigrette, topped with Feta cheese. 6.95

The Classic Caesar

Tender hearts of romaine and homemade
croutons tossed in our own Caesar dressing
and Parmesan cheese. 5.95

Walnut Peach Salad

Fresh peaches and candied walnuts tossed
with red onions, Romaine and our
poppyseed dressing. 5.95

SMALL PLATES

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

Panko Crusted Scallops

Diver scallops fried to a golden brown, on a balsamic arugula salad
with toasted pine nuts and sliced avocado. 16.95

Portabello Caprese

Roasted Portabello, fresh mozzarella, sliced tomato and basil on a bed of arugula
topped with balsamic reduction and EVOO. 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



ENTREES

All entrees include a house salad or soup du jour

Seared King Salmon

On herb-roasted potatoes with caramelized zucchini and scallions, topped with lemon pepper butter. 25.95

Chipotle Pork Tenderloin

Grilled medium on lemon orzo with a strawberry-avocado salsa. 19.95

Sesame Roasted Halibut

Baked with an almond sesame glaze on garlic ginger Udon noodle stir-fry. 27.95

Sweet & Spicy Mango Shrimp

Garlic and soy stir-fried shrimp with mango coconut sauce, scallions and sweet bell peppers on jasmine rice. 22.95

Chicken Piccata

Egg battered and sautéed chicken breast on angel hair pasta and asparagus, topped with lemon caper butter. 18.95

Alaskan Sole Meuniere

Battered and quickly sautéed fresh sole on angel hair pasta with French green beans, almond mueniere. 18.95

STEAK AND CHOPS

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

Sauteed Lamb Chops*

Over rice pilaf and garlic sugar snap peas, lemon white wine glaze. 23.95

Filet Mignon*

8oz filet over butter-braised mushrooms with baked potato and spring vegetable medley. 37.95

Broiled Ribeye*

16oz boneless ribeye over butter-braised mushrooms with baked potato and spring vegetable medley. 34.95

Grilled Flat Iron*

6oz flat iron over butter-braised mushrooms with baked potato and spring vegetable medley. 23.95

FRIDAY FISH FRY

All of our fish fries come with tartar sauce, fresh lemon, coleslaw, and choice of potato pancakes or french fries. Only available on Fridays.
Any side substitution is an additional charge.

Tavern Style Perch

8oz Fresh lake perch lightly breaded and fried to a crispy golden brown. 19.95

Pan Fried Walleye

8oz Canadian lake walleye dusted with seasoned flour and pan-fried. 18.95

Haddock

Served broiled, beer battered, or tavern fried. 14.95

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

