

Rhinelander Country Club

Appetizers

Crispy Chicken Wings

Tossed with your choice of buffalo, barbeque, sweet chili, or dry rub. Served with celery sticks. 10

Fried Cheese Curds

Creamy, mild white cheese served with ranch. 9

Pretzel Bites

Oven baked for a crispy outside and a chewy inside. Served with queso cheese sauce. 8

Mac and Cheese Bites

Battered and fried mac and cheese wedges. 8

Cheesy Winders

Fried winders with melted cheddar, bacon bits and green onion. Served with ranch. 5

Onion Ring Tanglers

Lightly breaded sweet onions fried crispy with a side of horseradish sauce. 7

Quesadilla

Chicken or pulled pork in a crisp tortilla with melted cheeses, fajita seasoning, roasted onions and peppers. Served with salsa and sour cream. 9

Fried Dill Pickle Slices

Served with chipotle dill ranch. 5

Combo Platter

Mac & cheese bites, onion ring tanglers, cheese curds, chicken tenders, and spicy corn bites. 13

Soup & Salads

Salads served with a Parmesan breadstick.

Breadstick is not gluten free

Add crispy or grilled chicken breast +4

Dressings: Balsamic Vinaigrette, Raspberry Vinaigrette, Buttermilk Ranch, French, Thousand Island, Blue Cheese, Caesar, Vinegar and Cold Pressed Extra Virgin Olive Oil

House Salad (GF)

Iceberg and mixed greens topped with tomatoes, cucumbers, red onions, and garlic croutons. 4

RCC Salad (GF)

Chopped romaine topped with smoked bacon, chicken, hard-boiled egg, cucumbers, tomato, and blue cheese crumbles. 10

Spinach Salad

Spinach with dried cranberries, sliced Fuji apples, mandarin oranges, candied pecans, and red onions. 9

Chef Salad (GF)

Oven roasted turkey, smoked ham, shredded swiss, shredded cheddar, hard-boiled egg and fresh tomato over iceberg lettuce. 10

Taco Salad

Seasoned ground beef or smoked chicken over chopped iceberg lettuce with shredded cheddar, tomatoes, black olives and green onions in a taco bowl. Served with salsa, sour cream or choice of dressing. 10

Caesar Salad

Chopped romaine with creamy caesar dressing, asiago cheese and garlic croutons. 9

Soup of the Day

Ask your server for delicious details. Cup - 3.5 | Bowl - 4.5

Sandwiches & Burgers

Served with your choice of one:

French fries, cottage cheese, or balsamic greens. Substitute for winders, sweet potato fries, or fresh fruit +1

Angus Steak Burger

Grilled chuck and sirloin burger cooked to your preference. Served on a toasted bun with a pickle.

1/3 lb. 8 | 1/2 lb. 10

Add cheese: Swiss, Pepperjack, Cheddar, and American +.50

Add bacon +2

Sourdough Melt

Cajun grilled chicken breast with bacon, sauteed onions, pepperjack, and chipotle mayo. 9

Consuming undercooked foods from animal origin may pose increased risk of food borne illness, especially for young children, elderly, pregnant women and those with compromised immune system. Contact your local public health department for more information.

(GF) GLUTEN FRIENDLY

Entrees

*Available after 5:00 p.m.
Entrees served with soup and salad bar
and your choice of baked potato,
wild rice pilaf, or french fries.*

*Sweet potato fries, winders, garlic mashed
potatoes or fresh fruit +1*

*Blackening, Sautéed mushrooms
or Sautéed onions +2 ea*

*Add a Half Rack to any Entrée +12
Carry-Out Charge .50 for Each Item*

BBQ Ribs (GF)

Dry rubbed half rack slow roasted to perfection and baked with our house barbecue sauce. 16

Ribeye (GF)

12oz Choice American steak grilled with montreal seasoning. 25

Flat Iron (GF)

8oz Certified Hereford beef grilled and topped with garlic blue cheese compound butter. 24

Grilled Chicken

Boneless chicken breasts grilled and baked with your choice of barbeque or teriyaki sauce. 15

Parmesan Cod (GF)

Cod loins baked with butter, white wine, lemon juice and parmesan cheese. 15

Coconut Shrimp

6 crispy fried coconut shrimp served with sweet chili sauce. 17

Popcorn Shrimp

Half pound of delicious crispy fried shrimp with lemons and cocktail sauce. 14

Chef's Features

Pan Seared Salmon (GF)

8oz Salmon filet seared with our 8 spice mix and finished with sweet soy sauce. 22 (GF) with no soy sauce

Garlic Herb Shrimp (GF)

6 shrimp roasted in garlic, white wine, butter, lemon juice, and herbs with brandied orange dipping sauce. 19

Bourbon Beef

Seared tenderloin tips in a mushroom cream sauce over fettuccine. 20

New Orleans Jambalaya

Southern style with chicken, Andouille sausage, gulf shrimp, garlic, green pepper, diced tomatoes, onions and creole seasoning. Served over rice pilaf. 19

Pasta

Served with a Parmesan Breadstick

Chicken Bowtie

Sautéed chicken, onions, bacon, and garlic deglazed with white wine then tossed with heavy cream, bowtie and asiago. 17

Italian Sausage Pasta

Sautéed garlic, onions, green peppers, and Italian sausage tossed in marinara sauce. Mixed with bowtie pasta and shredded mozzarella cheese. 17

Fettuccine Alfredo

California vegetables sautéed in garlic and cracked pepper with creamy alfredo sauce.

Just Veggies 13 | Chicken 17 | Shrimp 19

FRIDAY NIGHT FISH FRY

Atlantic Cod

Prime cod loins beer battered, breaded, or broiled

Cod Dinner 12 | with Soup and Salad Bar 15

Lake Perch

Lightly breaded and deep fried

Perch Dinner 15 | with Soup and Salad Bar 18

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