



GLEN OAKS COUNTRY CLUB

DINNER

/ STARTERS

- CAJUN AHI TUNA* TOWER** NF DF 24
fried wonton, avocado, house slaw
honey sriracha aioli
- CRISPY BRUSSELS SPROUTS** V 16
parmesan, creamy garlic aioli
- SHRIMP COCKTAIL (8)** GF 18
arugula, lemon twist, citrus cocktail sauce
- CHEESE CURDS** 15
hand-breaded cheddar curds
ranch dipping sauce
- BAJA NACHO** NF 12
Fresh jalapeño, pico de gallo, guacamole
lime crema, salsa, queso, corn tortilla chips
add chicken +8 | zesty ground beef +9 | NY Strip +14*
- PORK POT STICKERS (5)** 16
five pork dumplings, ponzu soy sauce
- CHICKEN WINGS** 20
*breaded bone-in, naked bone-in
or breaded boneless wings*
choice of buffalo, BBQ, or mango habanero sauce
ranch or bleu cheese dipping sauce

/ SALADS

- CAESAR SALAD** NF 14
romaine, parmesan, heirloom tomatoes
croutons, caesar dressing*
- WEDGE SALAD** NF 14
iceberg lettuce, heirloom tomatoes
crispy pancetta, shaved parmesan, fresh basil
crispy baguette, creamy garlic parmesan
- WILD ROSE SALAD** GF 14
field greens, strawberries, goat cheese
carrots, toasted almonds
strawberry-poppy seed vinaigrette
- WATERMELON ARUGULA SALAD** GF 14
arugula, yellow watermelon, red watermelon
feta cheese, dates, basil, mint, honey
balsamic reduction, pickled red onions
balsamic vinaigrette
- CREAMY PARMESAN SALAD** 14
mixed greens, romaine, julienned prosciutto
cucumbers, tomatoes, red onion, chopped egg
pepperoncini, shredded parmesan, basil,
croutons, creamy parmesan dressing

ADD A PROTEIN TO YOUR SALAD

- | | | | |
|----------------------------|----|---------------------|----|
| Chicken Breast | 8 | NY Strip* | 14 |
| Shrimp (6) | 10 | Salmon* | 14 |
| Seared Ahi Tuna* | | 15 | |

/ HANDHELDS

SIDES: french fries / sweet potato fries / cottage cheese / kettle chips / fruit salad

- FRENCH DIP** 23
6 oz shaved ribeye, toasted baguette
peppercorn horseradish, provolone cheese
au jus
- GLEN OAKS BURGER** 19
8 oz blend chuck brisket short rib beef* patty
choice of cheese, asiago focaccia bun
- CHICKEN WRAP** 18
choice of crispy or charbroiled chicken
sun-dried tomato flour tortilla, lettuce
smoked bacon, tomatoes, jack & cheddar
cheese, chipotle mayo
- CHICKEN SANDWICH** 18
choice of crispy, charbroiled, or blackened chicken
smoked bacon, tomatoes, cheddar cheese
chipotle mayo, asiago focaccia bun
- IOWA PORK TENDERLOIN** 17
choice of grilled or breaded pork tenderloin
provolone cheese, jalapeños, BBQ sauce
asiago focaccia bun
- QUESADILLA** 14
jack & cheddar, onions, bell peppers
sun dried tomato, flour tortilla, sour cream
guacamole, salsa
*add chicken +8 | zesty ground beef +9
shrimp +10 | NY Strip* +14*

V Vegetarian NF Nut Free GF Gluten Free DF Dairy Free

**Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness.*

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or under cooked. Consult your physician or public health official for further information. Please inform your server of any dietary needs or food allergies (including nut, flour, dairy or shellfish).



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DINNER

/ WOOD OVEN

BUILD YOUR OWN PIZZA OR CALZONE 19

SAUCES

tomato, alfredo, blush sauce

MEAT

graziano sausage, pepperoni
diced ham, canadian bacon, chicken

CHEESE & VEGGIES

mozzarella, roasted red peppers
mushrooms, caramelized onions
heirloom tomatoes, black olives
jalapeños, banana peppers

Gluten Free cauliflower crust available upon request +1

/ SPECIALTY

BOGEY'S PIZZA **NF** **GF** 19

cauliflower crust, extra virgin olive oil
mozzarella, spinach, red onions
heirloom tomatoes, goat cheese, honey

IOWA SWEET CORN FLAT BREAD 19

fresh mozzarella, Iowa sweet corn
smoked bacon, heirloom tomatoes
fresh basil, arugula pesto

STEAK TACO PIZZA 20

mozzarella, pico de gallo, black beans
crispy corn tortilla, lime crema, guajillo sauce

/ GLEN OAKS STEAKS

10 OZ CERTIFIED ANGUS **NF** **DF** 47
NEW YORK STRIP STEAK*

12 OZ CERTIFIED **NF** **DF** 52
ANGUS BEEF
GUNPOWDER
RIBEYE STEAK*

8 OZ / 6 OZ CERTIFIED **NF** **DF** 51/42
ANGUS BEEF
TENDERLOIN FILET*

ALL STEAKS COME WITH CHOICE OF TWO SIDES

VEGETABLES SIDES:

- truffled asparagus* **NF** **GF**
- broccoli crown* **NF** **GF**
- baby carrots* **GF**
- garlic green bean* **GF**

STARCH SIDES:

- arugula sun dried tomato risotto* **GF**
- baked potato* **GF**
- roasted garlic whipped potatoes* **GF**
- crispy parmesan fingerling potatoes*

SIDE SALADS OR CUP OF SOUP DU JOUR:

- caesar 5 / garden 5*
 - sub other salad +2*
 - soup +5*
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/ ENTREES

SEARED FILET MARSALA* **GF** 43
cast iron seared 6 oz filet*
roasted garlic mashed potatoes
truffled asparagus, mushroom marsala sauce

CAPRESE CHICKEN **NF** 25
seared chicken, fresh mozzarella
heirloom tomatoes, fresh basil
arugula sundried tomato, pesto risotto
baby carrots, balsamic reduction

WOOD OVEN BEEF **NF** 25
ENCHILADAS
corn tortillas, guajillo sauce, shredded beef
chihuahua cheese, avocado, cilantro rice
lime crema

CHAMPAGNE CHICKEN 25
cranberry almond crusted chicken
arugula sundried tomato risotto
truffle asparagus champagne beurre blanc

GUNPOWDER ALL NATURAL **GF** 35
PORK CHOP*
loaded baked potato, garlic green beans
dijon cream sauce

VEGETABLE RISOTTO **NF** 20
arugula sundried tomato risotto, asparagus
heirloom tomatoes, baby carrots
parmesan cheese

/ PASTAS

TEQUILA SHRIMP FETTUCCINI **NF** 26
blackened shrimp, peppers, onions
pico de gallo, tequila lime cream sauce
tortilla strips

SESAME SEARED SAKU TUNA* 29
6 oz rare tuna, ramen, baby bok choy
sugar snap peas, carrots, broccoli
mushrooms, peppers, szechuan sauce
scallions

CHICKEN MARSALA 24
seared chicken, linguini, mushrooms
fresh basil, parmesan, marsala wine sauce

/ FROM THE SEA

CRACKER CRUSTED HALIBUT 49
arugula sundried tomato risotto, broccoli
crown champagne beurre blanc

BLACKENED SALMON **NF** 35
arugula sundried tomato risotto
garlic green beans, dijon cream sauce

CRANBERRY ALMOND WALLEYE **GF** 35
crispy fingerling potatoes, baby carrots
basil beurre blanc



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