



# 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 15  
parmesan, creamy garlic aioli
- PORK BELLY CROSTINI** 20  
braised pork belly, brie cheese, fig jam  
candied pistachio, pomegranate glaze
- CHEESE CURDS** 15  
hand-breaded cheddar curds  
ranch dipping sauce
- PORK POT STICKERS** 16  
five pork dumplings, ponzu soy sauce
- BIRRIA NACHOS** NF 22  
corn tortilla chips, beef birria, jalapeño  
queso, avocado, pico de gallo, salsa rojo
- CHICKEN WINGS** 19  
**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
- ASIAN SALAD** 14  
mixed greens, bok choy, sugar snap peas  
red peppers, carrots, scallions, sesame seeds  
wonton hay, citrus soy vinaigrette
- SANTE FE SALAD** GF 14  
romaine, chihuahua cheese, sweet corn  
black beans, pico de gallo, radishes, avocado  
corn tortilla hay, chipotle ranch dressing
- 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

- |   |  |
|---|--|
| <b>FRENCH DIP</b> 22<br>6 oz shaved ribeye, toasted baguette<br>peppercorn horseradish, provolone cheese<br>au jus  | <b>CHICKEN SANDWICH</b> 17<br><b>crispy, charbroiled, or blackened</b> chicken<br>smoked bacon, tomatoes, cheddar cheese<br>chipotle mayo, asiago focaccia bun |
| <b>GLEN OAKS BURGER</b> 18<br>8 oz blend chuck brisket short rib beef* patty<br>choice of cheese, asiago focaccia bun   | <b>IOWA PORK TENDERLOIN</b> 16<br><b>grilled or breaded</b> pork tenderloin<br>provolone cheese, jalapeños, BBQ sauce<br>asiago focaccia bun                   |
| <b>CHICKEN WRAP</b> 17<br><b>crispy or charbroiled</b> chicken<br>sun-dried tomato flour tortilla, lettuce<br>smoked bacon, tomatoes, jack & cheddar<br>cheese, chipotle mayo | <b>QUESABIRRIA</b> 22<br>crispy corn tortillas, beef birria<br>chihuahua cheese, onion, cilantro<br>consomé, salsa roja  |



Vegetarian



Nut Free



Gluten Free



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).*



# GLEN OAKS COUNTRY CLUB

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, onions  
fresh mozzarella

Gluten Free cauliflower crust available upon request +1 (full pizza only)

## / SPECIALTY

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

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

**ITALIAN MEAT LOVER'S FLATBREAD** 22

tomato sauce, shredded mozzarella  
fresh mozzarella, graziano sausage, salami  
mild soppressata, capicola, basil, pesto  
shaved parmesan

**THE GREAT OAKS PIZZA** **NF** 19

thousand island, hamburger, mozzarella  
cheddar jack, red onion, shredded iceberg  
diced pickles, diced tomatoes

## / 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\***

**ADD TWO SEARED SEA SCALLOPS TO YOUR ENTREE + 22**

### ALL STEAKS COME WITH CHOICE OF TWO SIDES

VEGETABLES SIDES:

steamed asparagus **NF** **GF**  
broccoli crowns **NF**  
hazelnut caramel baby carrots **GF**  
green bean almandine **GF**

STARCH SIDES:

arugula pesto risotto **GF**  
cheesy hashbrown **NF**  
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



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## DINNER

### / ENTREES

**AMERICAN WAGYU <sup>GF</sup> <sup>NF</sup> NEW YORK STRIP STEAK\*** 72  
 cast iron seared 10 oz american wagyu strip loin\*, garlic-herb duck fat roasted yukon potatoes, grilled asparagus, veal glaze

**CAPRESE CHICKEN <sup>NF</sup>** 25  
 seared chicken, fresh mozzarella heirloom tomatoes, fresh basil arugula pesto risotto, baby carrots balsamic reduction

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

**CHAMPAGNE CHICKEN** 25  
 cranberry almond crusted chicken arugula pesto risotto hazelnut candied baby carrots champagne beurre blanc

**GUNPOWDER ALL NATURAL <sup>GF</sup> PORK CHOP\*** 35  
 cheesy hashbrown, green bean almandine brown butter shallot sauce

**BLACK BEAN <sup>V</sup> <sup>NF</sup> <sup>DF</sup> & VEGETABLE** 20  
 black bean patty, asparagus, baby carrots broccoli, tomato basil sauce

### / PASTAS

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

**GREG'S ZITI <sup>NF</sup>** 26  
 graziano sausage, ground beef heirloom tomatoes, parmesan cheese blush sauce

**CHICKEN PICCATA** 23  
 seared chicken, linguini, garlic, lemon white wine, capers, mushrooms chicken stock, fresh parsley, fresh basil parmesan

### / FROM THE SEA

**CRACKER CRUSTED HALIBUT** 45  
 arugula pesto risotto, broccoli crown champagne beurre blanc

**CEDAR PLANK SALMON <sup>GF</sup> <sup>NF</sup>** 35  
 crispy parmesan fingerling potatoes grilled asparagus, truffle butter

**SEARED SCALLOPS <sup>GF</sup>** 56  
 duck fat potatoes, baby carrots brown butter shallot sauce



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