

Moccasin Creek Country Club



APPETIZERS

Bone-In Chicken Wings GF

Six wings 6 or Twelve wings 12 (Fried or Grilled)

Sauce options: Buffalo, Barbecue or Spicy Honey Glaze

Dry rub options: Cajun, Ranch or Southwest

Bruschetta Cauliflower Flat Bread GF V

Heirloom cherry tomato mix on gluten free cauliflower flat bread with olive oil, mozzarella cheese, fresh basil and balsamic drizzle 10

Crab Cakes

Jumbo lump crab cakes with horseradish sauce and lemon

Two cakes 8, Four cakes 16

Brie Bites

Wedges of double cream brie, lightly breaded and fried served with raspberry dipping sauce 12

Blackened Steak Tips GF

House cut prime sirloin steak tips, Cajun seasoned and served with bleu cheese aioli, hay stack onions and tomato relish 12

Walleye Fingers

Hand breaded strips of walleye deep fried and served with tartar sauce and grilled lemon 15

Caribbean Coconut Shrimp

Four rum battered coconut shrimp served with coconut sweet chili sauce 15

Onion Rings

Thick cut breaded onion rings deep fried and served with ranch 8

MC3 PUB PIZZAS

Four Meat

Pepperoni, Salami, Bacon and Sausage 14

MC3 Breakfast Pizza

Sausage Gravy, Smoked Bacon, Scrambled Egg 14

Chicken Bacon Ranch

Grilled Chicken Breast, Bacon & Ranch 14

Double Pepperoni

Two Layers of Pepperoni 12

Cheese Pizza

House Shredded Cheese Blend and Mozzarella Cheese 12

Build Your Own Pizza 13

Crust: Traditional or Thin Crust GF

Sauce: House Marinara, Ranch, BBQ or Olive Oil

Toppings: Pick up to Three (1.00 for each additional)

Pepperoni, Sausage, Bacon, Chicken, Salami, Cheese,

Onions, Tomatoes, Basil, Peppers, Jalapenos, Olives, Garlic

GF – Gluten Free V – Vegetarian



Golf
Food
Family
Fun

Moccasin Creek Country Club



STEAKS & ENTREES

Served with choice of salad or soup

Prime Grade Top Sirloin

Served with choice of two sides 8oz 23

Prime Chopped Steak *GF*

Ten-ounce prime grade chopped steak with sautéed onions and bourbon glaze served with choice of one side 16

Crab Cake Chicken Oscar

Grilled organic chicken breast, two jumbo lump crab cakes, sautéed asparagus and hollandaise sauce 24

Canadian Walleye

Wild caught Canadian walleye (Parmesan crusted, hand breaded or broiled [*GF*]), served with tartar sauce, grilled lemon and choice of two sides 24

Chicken Piccata

Lightly breaded chicken breast with a caper lemon sauce served with Asiago mashed potatoes and asparagus 19

SANDWEDGES

Served with choice one side, salad or soup

House Burger

Prime grade house ground steak burger, topped with smoked cheddar on toasted brioche bun 14 Add Bacon 2

Walleye Sandwich

Breaded walleye filet with lettuce, tomato and onion on toasted ciabatta hoagie served with tartar sauce and choice of side 15

Chicken Bacon Ranch

Grilled chicken breast topped with bacon and pepper jack cheese, lettuce, tomato and onion served on a toasted pretzel bun 14

Chicken Strips

Five breaded chicken strips served with barbecue sauce 11

Steak Asada Melt

Grilled sirloin, caramelized onions, pickled jalapeño, pepper jack sriracha aioli on toasted ciabatta hoagie 15

MOCCASIN CREEK RUFF

Blackened Steak Salad *GF*

Blackened steak tips, sautéed peppers and onions, avocado, tomatoes and fresh greens choice of dressing 18

Italian Chicken Salad *GF*

Fresh greens, grilled organic chicken breast, heirloom cherry tomatoes, red onion, kalamata olives, pepperoncini, salami and shaved parmesan with white balsamic vinaigrette 17

Moccasin Creek Sides

French Fries Waffle Fries
Onion Rings +1 Sweet Potato Fries +1
Asparagus Asiago Mashed Potatoes

Golf
Food
Family
Fun

GF – Gluten Free V – Vegetarian

