



# Missoula Country Club

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## **Starters**

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### **Chips and Guacamole**

House made guacamole with fresh fried chips. \$10

### **Cast Iron Mushrooms**

Mushrooms sautéed with garlic, shallots, and red wine roasted in a skillet. \$10

### **Chicken Wings**

Ten bone-in wings in your choice of buffalo, or honey bbq. \$10

### **Country Club Nachos**

Tortilla chips topped with steak or chicken, pico de gallo, jalapenos, and covered in cheese. \$13

### **Coconut Shrimp**

Ten coconut shrimp served with sweet chili aioli. \$13

### **Baja Quesadilla**

Four slice quesadilla with choice of steak or chicken and our baja salsa mix. \$12

# Lunch Menu

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## Sandwiches

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### Chicken Caesar Wrap

Choice of buffalo, blackened, or original chicken tossed with caesar salad in a wrap. \$10

### Reuben

Corned beef, swiss, sauerkraut, and thousand island on rye. \$12

### Tuna Melt

Tuna and swiss cheese on sourdough. \$10

### Prime Rib French Dip

Shaved prime rib, caramelized onions, cheese and served with horseradish and au jus. \$12

### Club Sandwich

Turkey, bacon, tomato, and lettuce with swiss, cheddar, and avocado. \$12

### Classic Egg Sandwich

Fried eggs, toasted sourdough bread cheddar cheese and choice of bacon or ham.  
Served until 3:00pm. \$10

### Chicken Tender Sandwich

Chicken tenders, pepper jack, and sriracha aioli with lettuce and tomato. \$10

### Seared Salmon Sandwich\*

Seared salmon, cucumber slices, sambal aioli, greens, and tomatoes. \$13

### Southwest Wrap

Romaine, corn pico de gallo, tossed in a chipotle aioli. Choice of chicken or steak. \$11

### Build Your Own Burger\*

Certified angus beef, topped with choice of sautéed mushrooms, grilled onions, avocado, or BBQ sauce. \$11

Add cheese or bacon for \$1.

(Can substitute burger for chicken breast)

Try our 8 oz. Kobe burger for an additional \$2.

## Salads

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### Cobb

Mixed greens topped with grilled chicken, avocado, bacon, tomatoes, hard boiled egg, and bleu cheese crumbles. \$12

### Asian Salad

Romaine, shaved radish, carrots, cabbage, sesame seeds, and mandarin oranges with an asian vinaigrette.  
Choice of teriyaki chicken or salmon. \$12

### Taco Salad

Fried tortilla shell with romaine, cheese, and choice of chicken or beef.  
Served with corn pico de gallo. \$12

### Steak and Bleu

Butterleaf lettuce, red onion, bleu cheese crumbles, and cherry tomatoes topped with grilled flat iron steak. \$13

### Buffalo Chicken Salad

Romaine, cucumbers, celery, carrots and bleu cheese topped with buffalo chicken. \$12

## Small Plates

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### Petite Filet and Frites\*

4 oz. petite filet with house made frites and vegetable. \$19

### Small Salmon

Honey mustard glazed salmon.  
Served with a starch and vegetable. \$14

### Fish and Chips

Two pieces of beer battered cod served with tartar sauce, french fries, and coleslaw. \$11

### Fish Tacos

Crispy halibut, pico de gallo, and cotija cheese. \$10

## Sides

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Sandwiches come with a choice of: house fries, sweet potato fries, waffle fries, kettle chips, cottage cheese, fresh fruit, mixed green salad, caesar salad, coleslaw, or soup.

# Dinner Menu

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*Served between 5 pm and 9 pm*

## Starters

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### **Tokyo Scallops\***

Three seared scallops with pickled vegetables paired with a ginger sauce. \$15

### **Shrimp Cocktail\***

Five large prawns served with house made cocktail sauce. \$14

### **Calamari**

Fried calamari with marinara and a caper tartar. \$10

### **Pork and Vegetable Pot Stickers**

House made pot stickers with ponzu dipping sauce. \$8

## Dinner Entrees

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All items served with choice of soup or salad, and Chef's vegetable and starch.

### **Grilled Pork Chop**

Pork chop with mustard, peppadew peppers, and castelventrano olives. \$24

### **King Alaskan Salmon**

Grilled king salmon with a miso, ginger, and sake sauce over rice. \$24

### **Crispy Duck Leg**

Crispy duck with ginger orange glaze. \$22

### **Alaskan Halibut**

Seared halibut with corn, bacon, mushrooms, and peppers. \$32

## Steaks

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### **Filet Mignon\***

An 8 oz tenderloin filet crusted with a wild mushroom duxelles topped with a red wine veal reduction. \$38

### **Grilled Ribeye\***

16 oz. grilled ribeye with a tart cherry merlot reduction and finished with maytag bleu cheese. \$32

### **Grilled Flat Iron\***

Grilled flat iron topped with bleu cheese crumbles. \$23

### **Bison Flank Steak\***

Grilled bison flank steak with crispy leeks and salsa verde. \$22

## Pastas

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### **Chicken Carbonara\***

Chicken, bacon, and pecorino tossed with spaghetti. \$21

### **Vodka Pasta**

Penne mixed with local vodka sausage sauce. \$18

### **Duck Confit Pasta**

Slow braised duck confit with arugula, mushrooms, pecorino, artichokes, and roasted smoky poblanos. \$21

### **Garlic Shrimp Pasta**

Shrimp tossed with garlic, heirloom tomatoes, parmesan, arugula, and olive oil. \$20

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please inform your server of any allergies you may have.

## **After Dinner Drinks**

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### **Milky Way Martini**

Vanilla vodka, crème de cacao, irish cream, and chocolate syrup. \$8

### **Alexander's Sister**

Gin, crème de menthe, and cream in a martini glass. \$7

### **50/50**

Vodka, triple sec, and amaretto mixed with crème de cacao and cream. \$8

### **Raspberry Champagne Float**

Raspberry vodka mixed with champagne and raspberry sorbet. \$9

## **Desserts**

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### **Cast Iron Cookie**

Chocolate chip cookie baked in a cast iron skillet topped with ice cream. \$10

### **Berry Cobbler**

Blackberries, raspberries and blueberries, topped with a cobbler crust in a cast iron skillet. \$10

### **Tuxedo Cheesecake**

Chocolate and vanilla layered cheesecake. \$8

### **Apple Hand Pie**

House made apple hand pie served a la mode. \$6

### **Big Dipper Ice Cream**

Choice of vanilla, chocolate or huckleberry. \$5



Missoula Country Club is proudly partnered with Certified Angus Beef to bring the best quality product to our members. Adhering to stringent quality standards, each cut is a taste of the heartland – perfectly marbled, incredibly juicy, amazingly tender and packed with flavor. Only the best cuts of choice and prime make the cut, because only the best can be called the *Certified Angus Beef®* brand.

Missoula Country Club also proudly uses Wheat Montana products. Through hard work, determination and good fortune, Wheat Montana Farms has become the model agriculture operation of the Northern Great Plains. Their operations encompass 15,000 acres of the most productive soil in Montana.

