



Missoula Country Club

-5550-

Appetizers

Chips and Guacamole

House made guacamole with fresh fried tortilla chips. \$8

Cast Iron Mushrooms

Mushrooms sautéed with garlic, shallots, thyme and red wine roasted in a skillet. \$9

Chicken Wings

Ten bone-in wings tossed in your choice of buffalo or honey BBQ sauce. \$9

Country Club Nachos

House made tortilla chips topped with our house Pico de Gallo, jalapenos and cheese, with your choice of steak, beef or chicken. \$13

Coconut Shrimp

Ten coconut shrimp served with house made sweet chili aioli. An MCC favorite. \$13

Steak Skillet

10 oz. sirloin cut steak with onions and herbs, served in a sizzling skillet with Cognac and Brandy reduction. \$13

Lunch Menu

Sandwiches

Chicken Caesar Wrap*

Blackened, buffalo or original chicken tossed with romaine lettuce, parmesan cheese and Caesar dressing. \$10

Reuben

Corned beef, swiss cheese, sauerkraut, and Thousand Island dressing on local rye. \$12

Tuna Melt

Tuna and swiss cheese on sourdough. \$10

Prime Rib French Dip

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

Add mushrooms \$1

Club Sandwich

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

Kobe Burger*

8 oz. Ground Kobe burger cooked to preference on brioche served with lettuce, tomato and pickles. \$12

Fish & Chips

Two beer battered cod filets served with lemon and tartar sauce. \$10

Build Your Own Burger

6 oz. Certified angus beef, topped with choice of sautéed mushrooms, grilled onions, avocado, or BBQ sauce. \$9

Add cheese or bacon for \$1

Sides

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 du jour.

Salads

Cobb

Mixed greens topped with grilled chicken, avocado, bacon, tomatoes, hard boiled egg, and bleu cheese crumbles. \$13

Asian Salad

Romaine, shaved radishes, carrots, cabbage, sesame seeds, and mandarin oranges with an Asian vinaigrette.

Choice of teriyaki chicken or salmon. \$12

Rustic Mixed Green & Arugula

Mixed greens and baby arugula topped with cheddar, slow roasted butternut squash, and candied pecans served with a spiced maple vinaigrette. \$9

Steak and Bleu*

Butterleaf lettuce, red onion, bleu cheese crumbles, and cherry tomatoes topped with grilled steak. \$12

Chicken Capresé Salad

Mixed greens topped with mozzarella, toasted hazelnuts, avocado, grape tomatoes, and fresh basil. \$12

Small Plates

Petite Filet and Béarnaise Risotto *

4 oz. filet mignon grilled to preference with chefs choice of vegetable and béarnaise risotto. \$19

Vermouth and Dill Salmon

4 oz. salmon topped with a fennel dill compound butter. Served with chefs choice of vegetable and a ginger citrus risotto. \$16

Street Quesadilla

Five cheese quesadilla topped with a citrus avocado puree and crema. Choice of shrimp, steak, chicken or beef. \$14

Fish Tacos

Choice of fresh or crispy halibut served with Pico de Gallo, and Cotija cheese. \$14

Dinner Menu

Served between 5 pm and 9 pm

All entrees come with choice of Caesar Salad, mixed green salad or soup du jour.

Dinner Entrees

Bourbon Pork Chop

8 oz. 24 hour bourbon brine porterhouse pork chop served with chefs choice starch and vegetable. \$19

Pan Seared Salmon

6 oz. salmon pan seared with yellow squash, zucchini, and mushrooms covered in a butter herb base. Served with rice and chefs choice vegetable. \$22

Seared Scallops over Autumn Harvest Puree *

Five pan seared sea scallops with chickpeas, carrots, kale and white lentils over a butternut squash puree. Served with chefs choice of starch. \$25

Grilled Halibut with Cherry Sauce

6 oz. grilled halibut filet topped with a cherry merlot and citrus reduction. Served with rice and chefs choice of vegetable. \$29

Pan-Seared Duck Breast*

7 oz. skin on, duck breast cooked to preference and topped with a cherry agrodolce. Served with chefs choice starch and vegetable. \$23

Steaks



Filet Mignon *

An 8 oz. tenderloin filet with a mushroom demi sauce. An MCC classic. \$36

Grilled Ribeye *

16 oz. grilled ribeye topped with a caramelized onion and bacon compound butter. \$34

Grilled Flat Iron *

Cooked to preference and finished with roasted bleu cheese crumbles. \$23

Bison Flank Steak *

Sliced bison flank steak topped with a mushroom cognac reduction. \$22

Pastas

All pastas come with a slice of Le Petit Baguette bread.

Prosciutto e Asparagi Fettuccini

Pan seared prosciutto and asparagus tossed in a light white wine, cream and artichoke sauce with fettuccini. \$17

Vodka Pasta

Creamy vodka sauce over penne with local farmed sausage. An MCC favorite. \$18

Garlic Saffron Fettuccini Halibut

Pan seared halibut tossed with fettuccini and finished with a saffron white wine butter sauce. \$28

Penne Chicken Parmesan

Marinated garlic chicken parmesan served with fresh mozzarella cheese, penne, and house-made marinara sauce. \$17

*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

MCC Hot Toddy

Jameson mixed with hot water, honey, fresh squeezed lemon and a cinnamon stick. \$6

Aperol Spritz

Aperol, Prosecco and a splash of soda over ice and served with an orange slice. \$7

Hot Buttered Rum

Spiced Rum mixed with a brown sugar butter base, topped off with whipped cream. \$8

Pomegranate Moscow Mule

Pomegranate Pearl Vodka mixed with fresh lime juice, ginger beer and served in a copper mug. \$8

Desserts

Cast Iron Cookie

Chocolate chip cookie baked in a cast iron skillet and topped with a scoop of vanilla

Big Dipper Ice Cream. \$7

Mud Pie

Chocolate cookie crust with coffee ice cream topped with whipped cream and chocolate curls. \$5

Berry Cobbler

Blackberries, raspberries, strawberries and blueberries topped with a cobbler crust in a

cast iron skillet. Served a la mode with

Big Dipper Ice Cream. \$10

Apple Hand Pie

House made apple hand pie served a la mode with Big Dipper Ice Cream. \$5

Big Dipper Ice Cream

Choice of vanilla, chocolate or huckleberry ice cream with your choice of caramel or chocolate sauce. \$4



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.

