

# Missoula Country Club

## Dinner

### Starters

Jumbo Prawn Cocktail, <i>lemon, apple, cucumber</i> **	14	Classic Caesar Salad, <i>romaine, lemon, parmesan, crouton</i> **	12
Coconut Shrimp, <i>wild gulf prawn, lemon chive aioli</i>	14	Mixed Green Salad, <i>spring mix, pickled onions, tomato, parmesan</i> **	12
Oysters on the Half Shell, <i>1/2 dozen, apple mignonette</i> **	14	Spinach and Artichoke Dip, <i>mozzarella, grilled bread</i> **	14
Steak Bites, <i>sirloin, local mushroom, garlic, grilled bread</i> **	14	Roman Nacho, <i>mozzarella, pancetta, beef, tomato, basil</i>	16
Pineapple Pork Shanks, <i>pineapple, rum buffalo sauce, vegetables</i> **	15	Seared Diver Scallop, <i>truffle orzo risotto, lemon</i>	17
		House Made Dressings: <i>Ranch, Bleu Cheese, Balsamic, Russian, Caesar, Citrus Herb, Honey Mustard, Italian</i>	

### Mains

*Mains include choice of two sides*

Seared Wild Salmon Filet, <i>garlic, lemon, butter, herb</i> **	27
Seared Scallops and Bacon, <i>shallot, butter, citrus, herb</i> **	33
Florentina Angus - Wagyu Meatloaf, <i>tomato demi, parmesan</i>	26
Elk Loin Medallions, <i>demi glaze, sage, buckleberry</i> **	28
Seared Halibut Filet, <i>lemon, butter, herbs</i> **	32
French Dip, <i>1/2 pound prime rib, swiss cheese, au jus</i>	16
MCC Burger, <i>1/2 pound handmade angus - wagyu patty, tomato, onion, pickle, dijonnaise</i> *	15

### Pasta

*Pasta includes toasted garlic bread, side salad*

Roasted Chicken, <i>garlic, lemon, butter, herb</i>	24
Winter Squash Fettuccine Pasta, <i>shallot, cream, herb</i>	18
Pollo Con Formaggio, <i>ricotta, mozzarella, grilled bread</i>	24
Grilled Giant Prawns, <i>garlic, lemon, sea salt</i>	29
Portabella Mushroom Tower, <i>goat cheese, herbs, butternut squash</i>	18

### Sides

Butter Poached Green Beans	7
Brussel Sprouts with Bacon	7
Whipped Potato	5
Risotto	5
Jumbo Baked Potato	5
Truffle Fries	6
Fettuccine: red, white or 50/50	7
Mixed Green Side Salad	6
Caesar Salad	6
Polpetta Meatball, 6oz	7
Soup of the Day,	8oz 4 12oz 6

### \*Broiler

*Broiler includes choice of two sides*

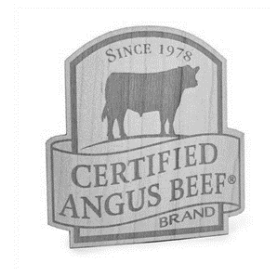
Ribeye, 20oz	38
New York Strip, 12oz	32
Filet of Beef, 8oz	37
Baseball Sirloin, 10oz	24
Flat Iron, 10oz	24
Double Cut Lamb Chops, <i>two 6oz chops</i>	32
Pork Bone in Rib Chop, 10oz	24

### Steak Accompaniment

*sauce marsala, truffle butter, gorgonzola, whisky cream sauce*

### \*Saturday Night Prime Rib

20oz cut	38
12oz cut	28



### Sweets

MCC Jumbo Sundae	8
Molten Chocolate Cake	9
New York Cheesecake	8
Flourless Chocolate Torte	10
Tiramisu with Coffee Gelato	5
MCC Cast Iron Cookie	6

*\*Eggs, hamburger, and steaks may be cooked to order. Consuming raw or undercooked meats, poultry, or eggs may increase your risk of foodborne illness.*

*\*\*Gluten free available upon request - We do our best to cater to people with food allergies. However, we cannot guarantee an environment completely free from allergens. Please inform your server of any allergies you may have.*

*We appreciate reservations for parties over eight (8) guests. Members hosting groups and parties with eight (8) or more guests, must complete a **Member's Function Questionnaire**.*

*All parties over eight (8) guests will have an automatic twenty - percent gratuity added to their check.*