

NORTHWOOD COUNTRY CLUB

DINNER MENU

APPETIZERS

BACON WRAPPED ARTICHOKE | 14

Topped with balsamic glaze

FRIED BRUSSELS | 12

Crispy sprouts, Applewood bacon, caramelized onions, Feta and balsamic glaze

SPINACH & ARTICHOKE DIP | 14

Served with toasted pita points

KOREAN PORK BELLY & SCALLOPS | 24

Carrot ginger puree, wasabi aioli & pickled onions

BIRRIA TACOS | 15

Barbacoa beef, red onion, cilantro, melted cheese, chipotle consommé

SURF & TURF JALAPENOS | 14

Bacon-wrapped stuffed jalapeños with blackened shrimp, beef tenderloin, cream cheese, parmesan cheese, & chili aioli

CRAB CAKES

Hot sauce butter, fine herbs

One | 15 Two | 25

SHRIMP COCKTAIL | 23

Cajun boiled jumbo shrimp with cocktail sauce

CRAB CLAWS | 25

Fresh crab claws, fried or sautéed, served with house- made remoulade

CRISPY TUNA RICE | 17

Sushi grade Ahi Tuna, crispy Sushi rice, Siracha kewpie mayo, mango Pico and fresh avocado

SOUP & SALADS

CHICKEN & SAUSAGE GUMBO

Cup | 7 Bowl | 10

THE WEDGE SALAD | 14

Wedge of iceberg lettuce, cherry tomatoes, Applewood smoked bacon, blue cheese crumbles and blue cheese dressing

AHI TUNA SALAD | 15

Ahi Tuna served rare with a blend of romaine & spring mix, cherry tomatoes, cucumber & lemon vinaigrette

BLACKENED SALMON SALAD | 18

Blackened salmon on mixed greens with tomato, red onion, cucumber, capers, boiled egg and Cajun dill dressing

STRAWBERRY & FETA SALAD | 15

Arugula, Feta cheese, candied walnuts, strawberries and lemon zest dressing

CAESAR SALAD | 10

Romaine lettuce tossed with parmesan cheese, Caesar dressing, & croutons

ADD A PROTEIN TO ANY SALAD

Jumbo shrimp | 10

Salmon | 12

Grilled or fried chicken breast | 8

Beef tenderloin | 12

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ENTRÉES

CHARGRILLED FISH SELECTION

AHI TUNA, MAHI MAHI, RED FISH, SALMON or SWORDFISH | 30

Sautéed haricot vert, local cherry tomatoes, roasted sweet potatoes, champagne beurre blanc

SWORDFISH DIANE | 32

Fresh grilled Swordfish, Gulf crab Mornay, asiago risotto, brown butter garlic, haricot vert

NEW ORLEANS BLACKENED SALMON | 28

Ricotta Polenta, sautéed snow peas, hollandaise sauce

SMOKEHOUSE STUFFED SALMON | 32

Salmon stuffed with crab, cream cheese & spinach, topped with two blackened shrimp, served with asiago risotto and broccolini

REDFISH ROYALE | 34

Pan seared pineapple marinated redfish, Gulf crab champagne beurre blanc, asiago risotto and broccolini

PRIME FILET MIGNON | 48

Eight-ounce filet mignon topped with red wine demi-glace, Yukon gold mashed and broccolini

BLACK ANGUS FILET MIGNON | 37

Seven-ounce filet, red wine demi-glace, Yukon gold mashed, roasted broccolini

16 oz BLACK ANGUS RIBEYE | 41

Sixteen-ounce ribeye topped with a red wine demi, served with twice baked potato and broccolini

BLACK ANGUS HANGER STEAK | 34

Served with twice baked potato and roasted Mississippi fresh haricot verts and cherry tomato

PORK RIBEYE | 28

Twice baked potato and roasted asparagus

GULF COAST PASTA | 28

Blackened shrimp, scallops, and blue crab meat tossed in a creole asiago sauce

CHICKEN OR SHRIMP ALFREDO

Fettuccini with a rich alfredo sauce

Grilled Chicken | 16 Jumbo Shrimp | 18

THE MISSISSIPPIAN | 18

Chicken bacon ranch pasta with Applewood bacon and fresh spinach

DELTA BIRDIE | 28

Grilled chicken breast topped with pimento cheese sauce, served with Yukon smash & broccolini

KETO CHICKEN PICCATA | 28

Sautéed chicken breast with lemon caper olive oil emulsion, cauliflower smash & haricot vert

A LA CARTE SIDES | 7

Mississippi Fresh Haricot Verts	Cauliflower Smash	Broccolini	Brussels Sprouts
Gruyere Grits	Asiago Risotto	Yukon Gold Mashed	Twice Baked Potato Baked Potato

*Please alert your server should you have any special request or food allergies.

*Consumption of raw or undercooked meats, eggs or seafood can be hazardous to your health.