



NORTHWOOD COUNTRY CLUB

Welcome



Northwood Country Club has grown to be one of the most beautiful country club's in Mississippi. A combination of gorgeous facilities and an accommodating staff make your experience a warm and inviting haven nestled in the perfect location.

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ABOUT US

On March 18, 1929, Northwood Country Club completed construction on the original Clubhouse and golf course that was part of the beginning of Northwood. The original clubhouse was a reproduction of George Washington's Mount Vernon home.

Today, Northwood Country Club is one of the most prestigious private clubs in Mississippi. Situated within the city limits of Meridian, it is noted for its beautiful setting of rolling hills, pines, hardwoods, dogwoods, magnolias and azaleas. The present clubhouse, which was inspired by a club in Boulder, Colorado, had its construction completed in 1971. This structure is a large, contemporary, multi-level facility of stone, wood, and glass. In addition to its beautiful and convenient location, it provides members with all the amenities of a private club: 18 hole championship golf course, full service golf shop, driving range, six lighted tennis courts, four pickleball courts, tennis clubhouse, five dining rooms, Olympic size swimming pool with poolside grill, fitness room and locker rooms.

Members enjoy monthly dining and social events, golf tournaments, golf clinics, tennis tournaments, tennis clinics, swimming pool activities, and other fun activities for adults and children.

OUR Amenities

Clubhouse



Golf



Pool



Dining



Tennis & Pickleball



Fitness



Dining

We have been proudly serving the Northwood members one of the best dining experiences in our area since 1929. Our mission every day is to provide high-quality food for all those that wish to combine fun and enjoyable ambiance with skillful cooking into one extraordinary dining experience.

Our picturesque clubhouse overlooking the golf course offers everything you can dream of to ensure a memorable experience. We always make sure to provide our members and guests with the best services, offering a wide variety of menus with weekly dinner, lunch, and drink specials.



Dinner Menu

Appetizers

Fried Portobello's

Panko-breaded parmesan portobello's strips served with a Creole mustard horseradish sauce

Crab Claws

*Fresh crab claws, fried or sautéed, served with House-made remoulade
Market price*

Jumbo Onion Rings

Hand battered onion rings with comeback sauce

Coconut Almond Shrimp

Six fried coconut-almond shrimp topped with a sweet & Spicy orange sauce

Ahi Tuna

Sesame-crusting Ahi tuna, served rare, with pineapple Wasabi & balsamic glaze on Julienne Asian vegetables

Surf & Turf Jalapeños

Six bacon-wrapped stuffed jalapeños with blackened Shrimp, tenderloin, cream cheese, parmesan cheese, & Chili aioli

Bacon Wrapped Artichokes

Fourteen bacon wrapped artichokes topped with a Balsamic glaze

Artisan Cheese Board

3 Artisan cheeses, Genoa salami, hot sopressata, peppered Salami, piquant peppers, olives, toasted almonds, dried Dates, honeycomb, apricots, with gourmet crackers

Soup & Salad

Soup Du Jour

*House-made soup, made fresh daily
Market Price—Cup or Bowl*

Black & Blue Wedge

Wedge of iceberg lettuce, cherry tomatoes, applewood Smoked bacon, blue cheese crumbles & blue cheese dressing

Ahi Tuna Butternut Squash Salad

Sesame Ahi Tuna served rare with a blend of romaine & Spring mix with butternut squash, cherry tomatoes, English cucumber & lemon vinaigrette

Blackened Salmon Salad

Blackened salmon on a bed of mixed greens with tomato, Red onion, cucumber, caper, boiled egg, & Cajun dill dressing

House Salad

Blend of romaine & spring mix with red onions, diced Tomatoes, shredded cheddar, croutons & choice of dressing

Caesar Salad

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

Add a protein to any salad

*Six Jumbo Shrimp
Eight Small Shrimp
Grilled or Fried Chicken Breast
Salmon
Ahi Tuna
Steak medallions*

Entrées

All Entrées are served with a house or Caesar salad

Grilled Salmon

Pan seared wild-caught salmon, smoked tomato cream sauce, Toasted pecan-wild rice & pineapple glazed brussel sprouts

Stock Yard Filet Mignon

Six-ounce grilled center-cut filet mignon, green peppercorn demi Served with Yukon roasted garlic buttermilk smash & roasted Broccoli & carrots

Prime Filet Mignon

Seven-ounce USDA prime angus filet mignon topped with Roquefort blue cheese, bacon, chives, and compound butter Served with Yukon roasted garlic buttermilk smash & Seasonal vegetable

Shrimp & Jalapeño Cheese Grits

Eight blackened jumbo shrimp served over jalapeño cheese grits With a Creole cream sauce

Medallions

Grilled petite medallions topped with a portobello demi Served with Yukon garlic buttermilk smash & lemon asparagus

Stock Yard Ribeye

Fourteen-ounce ribeye topped with a cabernet demi & onion straws Served with a horseradish red potato smash & Roasted broccoli & carrots

Duck Breast

Pan seared duck breast with a blackberry port sauce served with Sweet potato smash & lemon asparagus

Chicken or Shrimp Alfredo (gluten free)

*Fettuccini with a rich alfredo sauce
Grilled Chicken
6 Jumbo Shrimp*

Angus Steak Burger

*Angus steak burger with lettuce, tomato, onion and Pickle on a yellow corn dusted Kaiser bun
Served with French fries
Additional toppings available*

Shrimp Dinner

Ten jumbo shrimp fried golden brown and served with coleslaw, French fries, cocktail sauce, & Texas toast

Catfish Dinner

Two catfish filets in our house spices & fried golden brown Served with French fries, coleslaw, tartar sauce, and Texas toast

Hamburger Steak

*Angus steak burger with caramelized onions, & gravy
Served with French fries*

Ala Carte Side Dishes to Share

*Jalapeño-Jack Grits
Cauliflower Smash
Shaved Brussels Sprouts
Toasted Pecan Wild Rice
Roasted Garlic Buttermilk Smash
Horseradish Red Potato Smash
Sweet Potato Smash
Broccoli & carrots
Pineapple glazed brussel sprouts
Chef's seasonal vegetable*

**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.*

Grill Menu

STARTERS CHIPS & SALSA

Fresh tortilla chips with our house-made salsa

JUMBO ONION RINGS

Hand-battered onion rings with comeback sauce

WINGS

(Buffalo, BBQ, Sweet & Spicy,
Lemon-Pepper or Hot Dry-Rub)

Wings naked or battered served with carrots and celery
Choice of blue cheese or ranch dressing
Half Dozen
Dozen

CHEESE QUESADILLA

Soft flour tortilla with Monterrey jack and cheddar
Cheese served with salsa and sour cream

Add Chicken
Add Beef Tenderloin
Add Small Shrimp

CHEESE STICKS

Choice of house-made mozzarella,
Pepper jack or a combination
Served with warm marinara sauce

CHEESE FRIES

A platter of our house French fries layered with shredded
Cheese served with ranch dressing

Add Bacon
Add Jalapeños

SOUTHWEST LOADED NACHOS

Choice of chicken or taco meat, black beans, jalapeños,
Shredded cheese, diced tomato, green onions,
Sour cream, and salsa served
On a bed of house-made tortilla chips

SALADS

BLACKENED SALMON SALAD

Blackened salmon on a bed of mixed greens with tomato,
Red onion, cucumber, and Cajun dill dressing

CHICKEN SALAD PLATE

Choice of classic house- made salads served with seasonal
fruit, boiled egg and grilled pimento cheese sandwich

COBB SALAD

Mixed greens with Applewood smoked bacon, avocado,
boiled egg, tomato, blue cheese crumbles, croutons and
blue cheese dressing

HOUSE SALAD

Blend of romaine and spring mix with red onions, diced
Tomatoes, shredded cheddar, croutons, & choice of
dressing

CAESAR SALAD

Caesar romaine lettuce tossed with parmesan cheese,
Caesar dressing, and croutons

TACO SALAD

Beef taco meat, romaine, iceberg mix, tomatoes, black
Beans, red onion, avocado, cheese, salsa, sour cream
Served in a taco shell

ADD PROTEIN TO ANY SALAD

Fried or Grilled chicken	Six Jumbo Shrimp
Eight Small Shrimp	Salmon
Ahi Tuna	Steak Medallions

DRESSINGS

Caesar, Lemon Zest, Balsamic Vinaigrette, Paris Le Fleur,
Ranch, Blue Cheese, Honey Mustard, 1000 Island,
Italian, Cajun Dill, Zesty Orange Vinaigrette

SANDWICHES, WRAPS & PLATTERS TURKEY MELT

Grilled Texas toast loaded with turkey and swiss cheese

HIGH ROLLER WRAP

Spinach and herb tortilla with turkey, ham, bacon,
lettuce, tomato, onion, Swiss cheese and honey mustard

BLACKENED SHRIMP WRAP

Spinach and herb tortilla with blackened shrimp,
Chopped romaine, Parmesan cheese, and chipotle Caesar
dressing

BUFFALO CHICKEN WRAP

Fresh flour tortilla with fried chicken, buffalo sauce,
Lettuce, tomato and blue cheese crumbles

BUILD YOUR OWN BURGER

Served with lettuce, tomato, onion and
Pickle on a yellow corn dusted Kaiser bun

MEATS

Angus Steak Burger
Ground Turkey Burger

CHEESE

American, Swiss, Pepper Jack, Mozzarella,
Yellow Cheddar, Provolone, Smoked Gouda

TOPPINGS (whatever your taste buds crave)
Sautéed Onions, Sautéed Mushrooms, Bacon
Jalapeños, Avocado, Fried Onion Rings
Fried Egg

CLUB SANDWICH

Ham, turkey, bacon, American cheese, lettuce, tomato
and mayo on your choice of white or wheat bread

HOT CHICK SANDWICH

Blackened chicken breast with bacon, avocado, tomato,
Pepper jack cheese and chipotle pepper mayo served on
Ciabatta bread

SLIDERS

Three mini burgers served with American cheese,
Sautéed onions, pickles, and mustard with French fries

FRIED SHRIMP PLATTER

10 jumbo shrimp served with French fries, coleslaw,
Cocktail sauce, and Texas toast

CATFISH PLATTER

2 catfish filets in our house spices fried golden brown
Served with French fries, coleslaw, tartar sauce, and
Texas toast

CHICKEN TENDER PLATTER

4 hand-breaded chicken tenders served with French fries,
Honey mustard, and Texas toast

HAMBURGER STEAK

Angus steak burger with caramelized onions, and gravy

RIBEYE STEAK

10 oz ribeye steak

KIDS MENU

All items served with fountain drink and choice of side
Hamburger
Grilled Cheese Sandwich
Chicken Tenders
Macaroni and Cheese
Cheese Pizza 8 Add Pepperoni

SERVED WITH YOUR CHOICE OF SIDE

French fries, sweet potato fries, spicy fries, home fries House
potato chips, coleslaw, fresh fruit cup, applesauce

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Please alert your Server to any food allergies.

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Golf

For more than 90 years, golfers have been enjoying the game of golf at Northwood, one of Mississippi's finest golf courses. Recognized for its rolling terrain, mature pines, and lovely azaleas and dogwoods, the 18-hole, par-71 course is 6,212 yards long and hosts an active tournament schedule throughout the year. Northwood also offers a full practice area, including a driving range, putting green, and short game area with greenside bunkers. Past PGA Professionals at Northwood have created one of the state's most successful youth programs developing and teaching many NCAA, national, state, and local golf champions.





Northwood Country Club

GOLF FEES & SERVICES

Cart Fee 18 Holes	\$20
Cart Fee 9 Holes	\$10
Guest Fee 18 Holes with cart	\$81
Guest Fee 9 holes with cart	\$40.50
Bag of Range Balls	\$3.50
Range Plan Individual	\$205.00+Tax/year
Range Plan Family	\$295+tax/year
Trail Fee	\$60/month
Cart Storage	\$60+tax/month
Club Storage	\$10+tax/month
Locker Rental	\$8+tax/month
Men's Golf Association	\$25/year
Handicap	\$25/year

Guests living within 50 miles of NWCC are limited to playing the golf course two times in any month. Houseguests who are immediate family members and live more than 50 miles from NWCC may play three times per month without paying green fees.

Northwood Country Club

2022 TOURNAMENT SCHEDULE

ST. PATTY'S SHAMBLE: SATURDAY, MARCH 12

MCC LOU HART INVITATIONAL: MONDAY-TUESDAY, MARCH 21-22

MEN'S GOLF ASSOCIATION EVENT: SATURDAY-SUNDAY, MARCH 26-27

LAMAR INVITATIONAL-MONDAY, APRIL 4

FRIENDS OF LAMAR: FRIDAY, APRIL 15

THREE CLUB - THREE PLAYER SCRAMBLE, SATURDAY, APRIL 23

NIGHT GOLF PAR 3, FRIDAY, MAY 20

ED LEWIS MEMORIAL DAY TOURNAMENT: SATURDAY-MONDAY, MAY 28-30

GREENS AERIFICATION: WEEK OF JUNE 6

MEN'S CLUB CHAMPIONSHIP QUALIFYING DATES: JUNE 1-30

MATCH PLAY WILL BEGIN IN JULY

COUPLES GOLF, THURSDAY, JUNE 23

U.S. KIDS EVENT: SUNDAY, JUNE 26

RED, WHITE, & BLUE SCRAMBLE, MONDAY, JULY 4

GREENS AERIFICATION, JULY 5

JUNIOR CLUB CHAMPIONSHIP, SATURDAY-SUNDAY, JULY 30-31

PARENT-CHILD TOURNAMENT, SATURDAY-SUNDAY, AUGUST 6-7

COUPLES EVENT, THURSDAY, AUGUST 18

WEDDINGTON/HART LABOR DAY TOURNAMENT: SATURDAY-MONDAY, SEPTEMBER 3-5

EMBDC OUTING: FRIDAY, SEPTEMBER 23

U.S. KIDS EVENT: SUNDAY, OCTOBER 2

DREW DENNEY MEMORIAL OUTING: FRIDAY, OCTOBER 7

DAVIS/GAMBLIN MEMBER-GUEST, FRIDAY-SUNDAY, OCTOBER 14-16

CHRISTMAS CLASSIC GREENSKEEPER'S REVENGE, SATURDAY, DECEMBER 10

Pool

The Northwood Country Club Pool has been a top source of fun and entertainment for our members and their families since our beginning. We like to think of ourselves as experts in fun, and believe that everyone loves having fun. We have an active schedule that includes fun games for the kids, live music, and night time events for all to enjoy.

Our pool area is also a place where you can leave the worries and stress of life and focus on you. We offer a full service pool restaurant area with your favorite food and drinks. We strive every day for a pleasant and relaxing experience.





Tennis



Tennis Kids Academy

Pickleball Lessons

Cardio Tennis

Men's Doubles

USTA League Play



Pickleball



Fitness



Get fit. Stay healthy. Feel amazing.

Do it all at Northwood Country Club. Our fitness facility and fully-equipped training rooms offer a comfortable, personal and professional atmosphere. Our key card entry allows our members to access the fitness center any time of day.

Northwood Country Club

MEMBERSHIP CLASSIFICATIONS

Membership	Voting	Golf	Tennis	Dining	Pool	Fitness	Age
Regular	Yes	Yes	Yes	Yes	Yes	Yes	
Junior	Yes	Yes	Yes	Yes	Yes	Yes	21-34
Activity	Yes	No	Yes	Yes	Yes	Yes	
Senior	No	No	No	Yes	Yes	Yes	60
Dining	No	No	No	Yes	No	Yes	
Military	No	Yes	Yes	Yes	Yes	Yes	
Military Junior	No	Yes	Yes	Yes	Yes	Yes	21-34
Minister	No	Yes	Yes	Yes	Yes	Yes	
Non-Resident	No	Yes	Yes	Yes	Yes	Yes	

Northwood Country Club

MEMBERSHIP PRICING

Membership	Initiation	Monthly Dues	Monthly Clubhouse Assessment	Total Cost for Dues	Monthly Food & Beverage Minimum	Total Monthly Cost
Regular	\$3,000	\$334	\$20	\$354	\$50	\$404
Junior	\$3,000	\$198	\$20	\$218	\$50	\$268
Activity	\$2,000	\$265	\$20	\$285	\$50	\$335
Senior	\$500	\$176	\$20	\$196	\$50	\$246
Dining	\$500	\$166	\$20	\$186	\$50	\$236
Military	\$500	\$334	\$20	\$354	\$50	\$404
Military Junior	\$500	\$198	\$20	\$218	\$50	\$268
Minister	\$500	\$334	\$20	\$354	\$50	\$404
Non-Resident	\$1,500	\$246		\$246	\$50	\$296

- Dues and assessments are billed a month in advance.
- Minimum to be used by the 25th of each month. Above listed fee does not include sales tax. If your total food and beverage purchases do not equal the minimum you will be charged the difference.
- Junior Membership - \$500 minimum down payment. Interest rate is currently 0% for 60 months or until your 35th birthday, whichever is shorter in length.
- Statements are mailed at the end of each month. Payment is due upon receipt and late if not received by the 15th of each month. If the payment is late there will be a 10% penalty. Club dues, assessments and similar payments are not deductible as charitable contributions for federal income tax purposes.



Better Together

We hope you will consider joining our Northwood Family!

Membership Application

Contact Us

www.northwoodcountryclub.org

601-485-4491

Billy Pomeroy: billy@northwoodcountryclub.org

Rick Countiss: rebels64@hotmail.com

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