

CASPER COUNTRY CLUB

APPETIZERS

SCALLOP CEVICHE ^{GF} 14

Herb marinated Japanese Hokaido Scallops with onion, lime juice & jalapeno - served with tortilla chips

ALOO BHINDI 18

Fried spiced potato & fried okra in Bhindi Masala gravy - served with flat bread

QUESADILLA 18

Marinated steak, Ancho Chili mayo, pico de gallo, roasted poblano, fire roasted salsa, blistered jalapeno & avocado

SPANAKOPITA DIP 14

Shredded chicken, spinach, roasted pepper & dill - served with pita chips

SALADS

SMOKED SALMON SALAD 18

Scottish smoked Loch Salmon, spring mix, goat cheese croquette, carrot, cucumber, avocado & red pepper vinaigrette

STEAK SALAD ^{GF} 18

Grilled sirloin, spinach, feta cheese, pecans, heirloom tomatoes, beets & sherry vinaigrette

PEAR DATE ^{GF} 17

Anjou pear, Medjool dates, gorgonzola cheese, grilled chicken breast, walnut & honey dijon vinaigrette

HANDHELDS

GF OPTIONS AVAILABLE

SMOKED SALMON MELT 17

Scottish Smoked Loch Salmon, roasted pepper white cheddar cheese & avocado - served on sourdough

BYO SMASH BURGER 13

1/4 lb. Smash burger built to your specifications - served on potato bun

SMASH BURGER 16

Two 1/4 lb. patties seared on the flat top with melted American cheese, beer glazed onion, garlic pepper mayo - served on potato bun

JALAPENO POPPER SMASH BURGER 17

Bacon wrapped jalapeno popper & cheddar cheese, bacon & strawberry jalapeno jam - served on potato bun

SHORT RIB GRILLED CHEESE 18

Muenster cheese, beer glazed onion & roasted garlic mayo - served on thick cut sourdough

LOADED OPEN FACE STEAK SANDY 18

Pan seared sirloin, sauteed onion, wild mushroom & roasted garlic mashed potatoes with red wine jus lis - served on thick cut brioche

GRILLED CHICKEN SANDWICH 18

Grilled Red Bird chicken breast, Cotto ham, onion jam, caramelized pear & triple cream brie - served on potato bun

SMOKED TURKEY CREPE 15

SIDE AS ADDITIONAL OPTION

Smoked turkey breast, bacon, gruyere cheese herb mix, arugula & diced tomato

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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ENTREES

CHICKEN ROULADE ^{GF} 27

Organic Red Bird chicken breast rolled with sun dried tomato, spinach, goat cheese & lemon butter sauce. Served with creamy polenta & Romanesco

MUSHROOM SAUSAGE STUFFED DUCK BREAST ^{GF} 39

Pan seared Maple Farms duck breast with wild mushroom sausage & cognac butter sauce. Served with roasted garlic mashed potatoes & grilled asparagus

KOBE FLATIRON STEAK ^{GF} 42

Pan seared American Kobe Flatiron steak with a garlic herb butter finish. Served with herb butter basted potato au gratin & asparagus

SCALLOP SPEDINI 39

Japanese Hokaido scallops, breaded & grilled with basil cream. Served with sun dried tomato risotto & Romanesco

BEET IT 36

Beet pappardelle pasta, red wine braised short rib, wild mushroom & roasted garlic with a white wine & herb sauce.

- SIDES -

FRUIT	6
COTTAGE CHEESE	4
FRENCH FRIES ^{GF}	4
SWEET POTATO FRIES ^{GF}	4
TATER TOTS ^{GF}	4
FOSS FRIES ^{GF}	4
HOUSE SALAD	5
WEDGE SALAD	7.50
CAESAR SALAD	7.50
CUP OF SOUP	4
BOWL OF SOUP	7

- DESSERTS -

POACHED PEAR ^{GF}

Cranberry & red wine poached Anjou Pear with creme diplomat, pecan & berries

CHOCOLATE CAKE

Spiced chocolate gateaux cake, layered blood orange mascarpone mousse & charred blood orange

HONEY VANILLA POTS DE CREME ^{GF}

Honey & Vanilla custard, fresh honeycomb & guava reduction with edible flower garnish