

# THE WEST BEND COUNTRY CLUB

## APPETIZERS

### MARYLAND CRAB CAKES\* | 16

*Roasted Butternut Squash Mousse, Pomegranate Seeds, Frisée Greens, Parsley Oil*

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### CHICKEN WINGS\* | 16

*Choice of Honey Barbeque, Homemade Buffalo, or Mango Habanero  
Served with Celery & Carrot Sticks, Your Choice of Ranch or Bleu Cheese Dressing*

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### BEEF SLIDERS\* | 10

*Three Mini Beef Patties on a Brioche Bun, Sautéed Onion, Cheddar Cheese*

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### WISCONSIN CHEESE CURDS | 8

*Ranch and Honey Mustard Sauce*

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### BEER BATTERED MUSHROOM | 10

*Parmesan Cheese, Parsley, White Truffle Oil, Roasted Garlic Aioli*

## SOUPS

BAKED FRENCH ONION 4 CUP | 6 BOWL

TOMATO-BASIL BISQUE 4 CUP | 6 BOWL

SOUP DU JOUR 4 CUP | 6 BOWL

BEEF CHILI 4 CUP | 6 BOWL

*Cheddar Cheese, White Onion, Sour Cream*

## ENTREE SALADS

### FALL SALAD 8 | 12

*Baby Spinach, Craisins, Sliced Apple, Glazed Pecans, Roasted Sweet Potato, Crumbled Goat Cheese,  
Apple Cider Vinaigrette*

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### ATHENIAN CHOPPED SALAD | 12

*Shaved Romaine Hearts, Fresh Chives, Radicchio, Chopped Dill, Crumbled Feta Cheese, Crushed Walnuts,  
Lemon Vinaigrette*

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### CAESAR SALAD 5 | 10

*Chopped Romaine Hearts, Shaved Parmesan, Crispy Croûtons, House Made Caesar Dressing*

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### COBB SALAD | 14

*Mixed Field Greens, Crispy Bacon, Grape Tomatoes, Avocado, Roasted Corn, Bleu Cheese, Scallions,  
Hard Boiled Eggs, and Your Choice of Dressing*

ADD CHICKEN \$6 | SALMON \$10 | JUMBO SHRIMP \$10

DRESSINGS: CREAMY BLEU CHEESE, RANCH, PARMESAN PEPPERCORN, THOUSAND ISLAND, HONEY MUSTARD,  
FRENCH DRESSING

VINAIGRETTES: RASPBERRY, BALSAMIC, ITALIAN, CITRUS LEMON

# ENTRÉES

INCLUDES CUP OF SOUP, HOUSE SALAD, OR CAESAR SALAD

## VEGETARIAN ZUCCHINI ENCHILADAS | 16

*Corn Tortillas Stuffed with Sautéed Zucchini, Vine Ripened Tomato, Sweet Onion, Garlic, Mexican Mild Mole Sauce, Crumbled Queso Fresco, Cilantro Springs*

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## GRILLED SALMON\* | 32

*Potato Cauliflower Puree, Roasted Salted Beets, Sautéed Spinach, Goat Cheese, Roasted Tomato Sauce*

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## PROSCIUTTO WRAPPED ALASKAN HALIBUT\* | 32

*Linguine Noodles, Sautéed Radicchio, Spinach, Italian Parsley, Parmesan Cheese*

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## CHICKEN PICCATA\* | 26

*Parmesan Egg Battered Crusted Chicken Breast, Linguine Noodles, Italian Parsley, Sautéed Garlic, Spinach, Roasted Jumbo Asparagus, Lemon Caper Citrus Sauce*

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## LOBSTER RAVIOLI | 28

*Stuffed Butter Poached Maine Lobster Ravioli, Sautéed Spinach, Parmesan Cheese, Marinated Tomato, Fresh Basil*

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## FILET MIGNON\* | 42

*8 oz Center Cut Filet Mignon, Moussaline Potato, Spring Vegetable Medley, Red Wine Demi-Glace*

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## NEW YORK STRIP STEAK | 39

*Center Cut 14 oz New York Strip, Roasted Rosemary Potatoes, Grilled Zucchini and Yellow Squash, Caramelized Vidalia Onion, Chimichurri*

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## SURF & TURF PAELLA | 28

*Arborio Rice, Jumbo Shrimp, Mussels, Chicken Breast, Andouille Sausage, Tomato, Peas, Lobster Saffron Bouillon*

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## BEEF TournEDOS | 38

*Two Petite Four Ounce Beef Tenderloins seared with Fresh Thyme and Roasted Garlic, Mousseline Potato, Pan Roasted Asparagus, Veal Demi-Glace*

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## QUINOA VEGGIE BURGER | 14

*Roasted Red and Yellow Pepper, Crimini Mushrooms, Red and White Quinoa, Chia Seed, Kale Rice, Beans, Smoked Mozzarella, Caramelized Onion, Tomato, Lettuce, Avocado, Gluten Free Bun*

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## BENDER BURGER

OR

## GRILLED CHICKEN BREAST SANDWICH | 14

*Choice of Cheese and Toppings  
Sautéed Onions, Mushrooms, Bacon, Peppers, Garlic Aioli, or Bar-B-Que Sauce*

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## PORK GRILLED CHEESE PANINI | 13

*Turano Panini Bread, Seared Smoked Ham, Crispy Bacon, Gruyere Cheese, Sautéed Apples, Arugula Greens, Garlic Parsley Aioli*

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## THE CLASSIC REUBEN | 15

*Sliced Corned Beef on Marble Rye, Melted Swiss Cheese, House Made Sauerkraut, Thousand Island Dressing*

CHOICE OF FRENCH FRIES, SWEET POTATO FRIES, HOUSE MADE CHIPS, BATTERED ONION RINGS OR FRUIT

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness