

Steaks

Ribeye \$19 8 OZ, \$26 12 OZ, \$34 16 OZ

Hand cut ribeye grilled to perfection.

Filet \$28

8 OZ aged filet grilled to perfection.

Marinated Medallions \$24

Beef medallions marinated in a blend of garlic, rosemary, cabernet sauvignon, mustard powder, salt, pepper & chives and grilled to perfection.

Pasta

All pastas served with a side salad & bread stick

Fettuccini Alfredo Chicken \$16 Shrimp \$18

Fettuccini noodles topped with grilled chicken or shrimp tossed in our homemade alfredo sauce.

Chicken or Shrimp Scampi Chicken \$16 Shrimp \$18

Chicken breast or shrimp sautéed with capers, lemon butter, mushrooms & tomatoes served over a bed of angel hair pasta.

Butter & Garlic Mushroom Gnocchi with Sautéed Chicken \$18

Sautéed mushrooms, chicken & gnocchi in a butter garlic sauce.

Macaroni & Cheese Bacon Casserole \$12

Penne Pasta smothered in Monterey Jack cheese, parmesan and bacon topped with toasted bread crumbs & baked to a golden brown.

House Dressing Choices

Ranch, Dorothy Lynch, Creamy Italian, Thousand Island, Balsamic Vinaigrette, Oil & Vinegar, Bleu Cheese, Buttermilk Garlic, Honey Mustard

Dodge City Country Club Culinary Staff are pleased to honor menu modifications. Some modifications may change price and service times.

Parties of 8 or more will be charged an automatic 20% gratuity

Dodge City Country Club



Dinner Menu

Small Plates

Grilled Shrimp Cocktail **\$12**

Six large shrimp grilled and served with cocktail sauce and lemons.

Super Nachos **\$12 Chicken \$14 Steak**

Nacho chips layered with pepper jack cheese and refried beans with lettuce, diced tomatoes, jalapenos, guacamole & sour cream.

Wings **\$12**

Chicken wings fried and tossed in buffalo or honey bbq sauce and served with the dressing of your choice & celery sticks.

Bruschetta **\$10**

Toast points brushed with olive oil and topped with diced tomato, shaved parmesan, basil & drizzled with balsamic vinegar.

Bacon Wrapped Cream Cheese Jalapenos **\$14**

Six jalapenos stuffed with cream cheese & cheddar wrapped in bacon.

Spinach Artichoke Dip **\$12**

A creamy spinach artichoke dip served with buttered toast points.

Pizza

Build Your Own **Two topping \$14, add \$3 for steak**

Pepperoni, sausage, ham, chicken, steak, pineapple, bell peppers, mushrooms, black olives, onions, tomatoes, fresh basil. Additional toppings \$1.00 each.

Salads

Chicken Pasta Salad **Full \$12 Petite \$6**

Tri-colored rotini pasta served with grilled chicken, shaved parmesan cheese, diced tomatoes, cucumbers & black olives.

Asian Chicken Salad **Full \$12 Petite \$6**

Red & green cabbage, chow mein noodles, grilled chicken and almonds tossed in a creamy sesame dressing.

Try it as a wrap too!

Cobb Salad **Full \$12 Petite \$6**

Spring greens served with your choice of grilled chicken, steak (add \$3) or shrimp, hard boiled eggs, avocado, tomatoes, bacon & bleu cheese crumbles.

Apple Walnut Chicken Salad **Full \$12 Petite \$6**

Romaine Lettuce, grilled chicken, shaved parmesan cheese, candied walnuts and diced apples served with an apple vinaigrette.

Entrees

All entrees accompanied by two side dishes, dinner roll & a house salad unless otherwise noted.

Sides

Mashed or baked potato, sweet potato, green beans, broccoli, asparagus, veggie blend

Premium Sides add \$1 Each

Sweet potato bacon casserole, jalapeno cheddar risotto, bacon infused brussel sprouts

Seafood

Seared Scallops **\$22**

Three large perfectly seasoned & seared scallops.

Lemon Pepper Salmon **\$18**

Pan seared peppered salmon filet topped with thin lemon slices finished in the oven.

Cod **\$18**

Your choice of baked, grilled, or beer battered cod.

Chicken

Santa Fe Style Smothered Chicken Breast **\$16**

A tender seasoned chicken breast smothered in Monterey Jack cheese, bell peppers & onions.

Orange Chicken Bowl **\$16**

Perfectly seasoned and breaded chicken tossed in an orange marmalade with bell peppers, onions and broccoli served on a bed of rice with a salad & breadstick.

Fried Chicken **\$12**

Your choice of three pieces of white or dark meat perfectly breaded & fried.