



JACKSONVILLE COUNTRY CLUB

SOUPS

Soup du Jour Cup \$5 Bowl \$7
 Our featured soups change regularly.

French Onion Cup \$5 Bowl \$7
 Caramelized onions, beef stock, rye croutons, and Swiss cheese.

STARTERS

Onion Rings \$9/ \$12
 A club favorite. Jumbo onions, specially breaded and fried crisp.

Mozzarella Sticks \$10
 Ten pieces lightly breaded in Italian bread crumbs, fried and presented with marinara.

Cheddar Bites \$10
 Breaded and fried white cheddar cheese bites presented with marinara sauce.

Fried Ravioli \$10
 Your choice of ten beef or cheese ravioli. Presented with marinara sauce.

Panko Fried Mushrooms \$11
 Jumbo Panko breaded mushrooms fried and served with cocktail sauce.

Bacon Cheeseburger Flatbread \$13
 Grilled flatbread, sauce, ground beef, bacon, and mozzarella cheese.

Shrimp Cocktail \$14
 Five chilled poached shrimp with cocktail sauce and lemon.

SALADS

Sm/Lg

Brittany Salad ^{GF} \$10 / \$13
 Mixed greens, cauliflower, bacon, peas, sweet bacon dressing, and parmesan cheese.

Caesar Salad \$10 / \$13
 Romaine, homemade croutons, and our signature dressing are garnished with shredded parmesan cheese.

Nicoise Salad \$11/ \$14
 Mixed greens, Italian dressing, turkey, egg, ripe olives, cucumber, and feta cheese.

California Chicken Salad \$12/ \$15
 Our house chicken salad teams up with mayonnaise, seedless red grapes, and toasted almonds. Presented with fresh fruit and a danish.

Autumn Cobb Salad \$12 / \$15
 Mixed greens, roasted turkey, bacon, dried cranberries, candied pecans, chopped eggs, feta cheese, and honey mustard dressing.

Chef Salad ^{GF} \$12 / \$15
 Mixed greens with ham, turkey, bacon, cheddar, mozzarella, Parmesan, eggs, and tomato.

Southern Fried Chicken Salad \$13 / \$16
 Mixed greens teams up with cheddar, mozzarella, bacon bits, Parmesan peppercorn dressing, and a fried chicken breast.

SANDWICHES

The Texan	\$17
A six ounce grilled ribeye steak with Swiss cheese and sautéed onions on a brioche bun.	
Grilled Chicken Caesar Wrap	\$14
Grilled chicken, romaine, and Caesar dressing team up with parmesan and mozzarella cheese on a grilled wheat tortilla.	
Chicken Bacon Ranch Wrap	\$14
Grilled wheat tortilla, mozzarella cheese, chicken, bacon, and ranch dressing.	
Danish Open	\$17
Prime rib, grilled onion, bacon, and Swiss cheese on grilled rye presented with au jus.	
Catfish Sandwich	\$16
Fried crisp and presented on a bun with tartar sauce, bacon, and tomato.	
Pork Tenderloin Sandwich	\$14
Our over-sized pork tenderloin is breaded, deep fried, and served on a bun.	
Chipshot	\$13
Shaved ham piled high with Swiss cheese on grilled white bread.	
Meatball Sub Sandwich	\$14
Our popular pasta buffet meatballs split on a toasted hoagie with pepperoni, marinara, and mozzarella.	

BUILD - A - SANDWICH

1. Choose your Protein:

1/2 lb. Angus Burger, Grilled or Breaded Chicken Breast Fillet, Boca Burger

2. Choose your Bread:

Bun, Grilled White Bread, Grilled Wheat Bread

3. Choose your Cheese:

American, Swiss, Shredded Cheddar, Shredded Mozzarella, Bleu Cheese

4. Choose your Vegetable:

Sautéed Mushrooms, Sautéed Onions, Jalapeños
Additional Toppings: Bacon Strips, Fried Egg, BBQ Sauce

Presented with fries, lettuce, tomato, pickle, and onion.

\$14

PETITE PLATES

Steak Pizzaiola **\$23**

A beef tenderloin medallion is sautéed with tomato, red pepper flakes, Italian herbs, garlic, and tomato sauce. Presented over mashed potatoes and a vegetable.

Tuscan Salmon **\$16**

A half portion of Norwegian salmon sauteed with capers, onion, garlic, sundried tomatoes, spinach, and cream. Presented on white rice with a vegetable.

Creamy Chicken Marsala **\$15**

A dusted and sauteed chicken breast is presented on whipped potatoes with mushroom marsala sauce and a vegetable.

CHEF'S SELECTIONS

Tour of Midwest **\$24**

A four ounce medallion of beef tenderloin teams up with a sauteed four ounce chicken breast with fine herbs sauce.

Super Steak Quesadilla **\$24**

A grilled large tortilla filled with cheese, a flat iron steak, mushrooms, bell peppers, onion, and spices topped with our white cheese sauce. Presented with Spanish rice.

Jack Daniel's Salmon **\$24**

Grilled salmon presented with our tangy Jack Daniel's glaze.

General Tsos Chicken & Pasta **\$18**

Bowties, crispy chicken, bell peppers, onion, and the popular sweet and spicy General Tsos sauce.

Roquefort Pork Chop **\$16**

A boneless pork chop marinated in mustard, thyme, and baked. Finished with bleu cheese cream sauce.

Chicken Fried Chicken **\$18**

Deep fried chicken cutlet, mashed potatoes, pan gravy, and a vegetable.

Chicken Tenders **\$16**

Three jumbo boneless tenderloins specially breaded and fried.

Catfish Fillets **\$16/\$18**

Fresh half pound fillets are broiled, blackened, fried, or fried as fritters.

STEAKS

Flat Iron Steak Ala Bleu ^{GF}

A half pound flat iron steak is broiled your way with bleu cheese and sauteed mushrooms.

\$29

Filet Mignon ^{GF}

In-house cut and trimmed. Bacon wrapped and broiled to your choice of doneness. Also available peppered and presented with garlic butter.

6 oz \$32 / 8 oz \$37

Ribeye ^{GF}

Twelve ounces of in-house cut and trimmed beef cooked to your choice of doneness.

\$34

Steak Sandwich

Four ounces of beef tenderloin is cooked to your choice of doneness. Served open-faced on white toast.

\$26



DESSERTS

Gourmet Turtle Cheesecake \$10

New York style cheesecake garnished with caramel sauce and pecans.

Reese's Peanut Butter Cheesecake \$12

New York cheesecake with Reese's peanut butter cups and Hershey's chocolate chips

Ultimate Chocolate Cake \$8

Chocolate cake layered with velvety chocolate mousse on a chocolate cookie crust. Encased with chocolate ganache and chocolate chips.

Molten Chocolate Cake \$8

Deeply chocolate, en-robed in chocolate and filled with a dark chocolate truffle. Served warm, unleashing a rush of molten chocolate. Served with a scoop of vanilla ice cream.

Lemon Berry Cream Cake \$8

Lemon berry cream cake with a mascarpone cheese filling.

Ice Cream \$4/6

One or two scoops with chocolate sauce, caramel sauce, whipped cream, and chopped nuts. Choice of vanilla, chocolate, peppermint, strawberry, and spumoni.

