



FORE SEASONS RESTAURANT AT THE BARABOO COUNTRY CLUB

APPETIZERS

- FRESH TOMATO BRUSCHETTA ON TOASTED BAGUETTE \$8
- SPINACH AND ARTICHOKE DIP SERVED WITH TOASTED PITA \$8
- (7) CRISPY FRIED CHICKEN WINGS, COATED IN BUFFALO OR SESAME GLAZE, SERVED WITH A SIDE OF BLUE CHEESE \$8
- ½ LB. OF LOCAL WISCONSIN WHITE CHEESE CURDS SERVED WITH A SIDE OF RANCH \$7
- HOUSE MADE CRAB CAKES (2) SERVED ON A BED OF MIXED GREENS AND ROASTED GARLIC AIOLI \$9
- OUR SEASONED FRIES TOSSED IN TRUFFLE OIL, FRESH GARLIC, PARSLEY, AND PARMESAN CHEESE \$6

SALADS

- CHICKEN CAESAR SALAD – FRESH CHOPPED ROMAINE TOSSED WITH CREAMY CAESAR DRESSING, TOMATOES, CUCUMBER, PARMESAN, AND CROUTONS AND TOPPED WITH A GRILLED CHICKEN BREAST \$12
- BLUEBERRY ALMOND SALAD – FRESH SPINACH TOSSED WITH BLUEBERRIES, PICKLED RED ONIONS, TOASTED ALMONDS, GOAT CHEESE, AVOCADO, AND HONEY POPPYSEED DRESSING \$12

SANDWICHES

- ALL SANDWICHES SERVED WITH CHOICE OF CHIPS OR POTATO SALAD
- SUB SIDE OF SEASONED FRIES, SWEET FRIES, OR FRUIT ADD \$1 ADD S & S BAR \$2.95
- *CHAR GRILLED BURGER – 6 OZ. ON BRIOCHE BUN WITH A PICKLE \$8.50
ADD CHEESE \$.50 ADD MUSHROOMS/ONIONS \$1 ADD BACON \$1 ADD LETTUCE/TOMATO \$.50
- *MUSHROOM & SWISS – CHAR GRILLED BURGER PATTY TOPPED WITH GRILLED PORTABELLA MUSHROOM, SWISS, AND TRUFFLE AIOLI ON A PRETZEL BUN \$9
- GRILLED CHICKEN – GRILLED CHICKEN BREAST TOPPED WITH ROASTED PEPPERS, WARM ARTICHOKE DIP, AND SWISS CHEESE ON A PRETZEL BUN \$9
- *PRIME RIB SANDWICH – 6 OZ. SLICE OF PRIME RIB, GRILLED, TOPPED WITH MUSHROOMS, SWEET CHERRY PEPPERS AND ONIONS, AND GRUYERE CHEESE ON A PRETZEL BUN WITH A SIDE OF AU JUS \$12

MEAT

*FILET MIGNON (8 OZ.) \$26 *FLAT IRON (8 OZ.) \$18

ADD SAUTÉED MUSHROOMS \$2 ADD CARAMELIZED ONIONS \$2

ADD (3) COCONUT SHRIMP OR (3) SEARED SCALLOPS \$6 ADD BLUE CHEESE \$2

*RIBEYE (10 OZ.) TOPPED WITH COMPOUND BUTTER & BUTTERMILK FRIED ONIONS
\$20

HALF ROASTED DUCK WITH ORANGE THYME JUS \$22

PAN SEARED CHICKEN BREAST WITH MARSALA SAUCE \$14

PAN SEARED TENDERLOIN TIPS WITH SAUTÉED VEGETABLES AND TERIYAKI GLAZE \$16

FISH

*8 OZ. GRILLED SALMON WITH BALSAMIC MARINATED TOMATO RELISH AND
CUCUMBER CILANTRO SAUCE \$20

GRILLED 6 OZ. MAHI MAHI STUFFED WITH BUTTERED CRAB AND TOPPED WITH
TRUFFLE AIOLI \$21

PAN SEARED SEA SCALLOPS (6) WITH CAPER LEMON BUTTER SAUCE \$21

*6 OZ SESAME CRUSTED TUNA WITH MANDARIN SLAW & TERIYAKI GLAZE \$17

9 OZ CORNMEAL CRUSTED WALLEYE WITH HONEY & SWEET CORN BUTTER \$20

COCONUT SHRIMP (5) WITH SWEET CHILI DIPPING SAUCE \$18

ALL MEAT & FISH ENTREES ARE SERVED W/ HOMEMADE SOUP AND SALAD BAR, ALSO
CHOICE OF BAKED POTATO, GARLIC MASHED YUKON GOLD POTATOES, SAUTÉED
SEASONAL VEGETABLES, RICE PILAF, SEASONED FRIES, OR SWEET POTATO FRIES

PASTA (INCLUDES HOMEMADE SOUP AND SALAD BAR)

PENNE TOSSED WITH SPICED ITALIAN SAUSAGE, SAUTÉED PEPPERS, ONIONS, MARINARA,
AND TOPPED WITH FRESH MOZZARELLA AND BASIL \$14

LINGUINI TOSSED WITH SAUTÉED SHRIMP, SUN DRIED TOMATOES, AND SPINACH BASIL
PESTO CREAM SAUCE \$16

GRILLED CHICKEN BREAST SERVED OVER LINGUINI TOSSED WITH GARLIC, TOMATOES,
FRESH BASIL, SPINACH, AND WHITE WINE, TOPPED WITH CRUMBLLED FETA \$15

FETTUCCHINI WITH CREAMY ALFREDO SAUCE \$12

ADD CHICKEN \$3

ADD SHRIMP & SCALLOPS \$5

**CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, OR POULTRY MAY INCREASE YOUR RISK OF
FOOD BORNE ILLNESS*