



THE PRAIRIE CLUB

AS PURE AS GOLF GETS

Dinner Menu

SOUP

CHEF'S SELECTION OF THE DAY

Market Price

SOUTHWEST CHICKEN TORTILLA

Pulled Chicken, Peppers, Sweet Corn, Black Beans, Crispy Tortilla Strips

6

Recommended wine pairing: *Rosatello Rose*

STARTERS

FAT TIRE ONION RINGS

Fat Tire Ale Battered, Red Pepper Aioli, Horseradish Aioli

10

Recommended wine pairing: *KJ Res Chardonnay*

BULL BITES*

Certified Angus Beef, Pan Seared, Fresh Herbs, Garlic, Onion Strings, Horseradish Aioli, Bold BBQ

Half 8 * Full 16

Recommended wine pairing: *Menage A Trois Blend*

ASIAGO SPINACH DIP

Fresh Spinach, Artichoke Hearts, Roasted Garlic, Cream Cheese, Asiago, Swiss, Fresh Herbs, Rustic Bread

12

Recommended wine pairing: *San Angelo Pinot Grigio*

HAVARTI SHRIMP

Garlic and Herb Butter Shrimp
Horseradish Havarti, Rustic Bread

15

Recommended wine pairing: *San Angelo Pinot Grigio*

PRAIRIE WINGS*

Char Grilled, Nebraska Honey Mustard Glaze, Vegetable Sticks

12

Recommended wine pairing: *Spicy Goat Riesling*

BACON-WRAPPED SCALLOPS

Jumbo Sea Scallops, Chipotle Molasses

15

FIELD GREENS

THE WEDGE*

Iceberg, Bacon, Vine Ripe Tomato, Bleu Cheese Dressing, Bleu Cheese Crumbles, Balsamic Reduction

10

Recommended wine pairing: *Trincherio Sauvignon Blanc*

CRANBERRY SPINACH SALAD*

Grilled Chicken Breast, Red Onion, Cranberry Vinaigrette, Dried Cranberries, Granny Smith Apples, Candied Pecans

14

Recommended wine pairing: *PC Chardonnay*

CLASSIC CAESAR*

Romaine Greens, Caramelized Onions, Eggs, Roasted Tomatoes, Shaved Parmesan, Anchovy

12

Recommended wine pairing: *PC Chardonnay*

* Please ask your server about gluten-free options

SANDWICHES

Served with Choice of Kettle Chips,
Potato Salad, Soup or House Cut Fries

BUFFALO JACK BURGER

Lean Ground Buffalo, Sweet Onion
Marmalade, Horseradish Havarti

15

Recommended wine pairing: *Clos du Bois Shiraz or
Duckhorn Merlot*

CAB BURGER

Nebraska Beef, Boston Bibb, Vine Ripe
Tomato, Red Onion, Bacon, Wisconsin
Cheddar

12

Recommended wine pairing: *Uppercut Meritage*

SOUTHERN STYLE CHICKEN PHILLY CHEESE

Seasoned & Diced Chicken Breast, Red &
Green Peppers, Cream Cheese, Sliced
Avocado, Red Pepper Aioli

15

Recommended wine pairing: *Trincherio Sauvignon
Blanc*

MAIN COURSE

Served with Wedge Salad or Field Greens Salad and Dinner Breads

LOCAL NEBRASKA BEEF*

New York Strip, Bleu Cheese Butter, Cognac Demi Glaze
Truffle and Herb Yukon Potato, Shaved Asparagus

42

Recommended wine pairing: *Simi, Ghost Pines or Duckhorn Cabernet Sauvignon*

FILET MIGNON*

Bacon Wrapped, Bleu Cheese Butter, Cognac Demi Glaze
Truffle and Herb Yukon Potato, Shaved Asparagus

40

Recommended wine pairing: *Elouan or Goldeneye Pinot Noir*

BLACKENED RIBEYE*

Chairman's Reserve Beef, Creole Crusted, Rosemary
Bourbon Butter, Whipped Potatoes, Charred Onion Heart

34

Recommended wine pairing: *Beran Zinfandel or Taken Red Blend*

POTATO CRUSTED SALMON*

Horseradish and Bleu Cheese Potatoes, Sautéed Spinach
Roasted Red Pepper Julienne, Citrus Beurre Blanc

28

Recommended wine pairing: *King Estate Pinot Gris*

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CANYON WALLEYE*

Citrus Beurre Blanc, Seared Fingerling Potatoes,
Sun Dried Tomato, Sautéed Spinach, Charred Lemon

28

Recommended wine pairing: *King Estate Pinot Gris*

CARBONARA

Chicken, Shrimp, Bacon, Onion, Peas,
Herb Garlic Cream, Shaved Parmesan, Penne

Full 25 or Half 18

Recommended wine pairing: *Trincherio Sauvignon Blanc*

BONE-IN PORK CHOP

Peppercorn Crusted, Nebraska Honey Glazed,
Country Mustard Sauce, Whipped Potatoes, Shaved Asparagus

25

Recommended wine pairing: *Diora or Goldeneye Pinot Noir*

CHICKEN WELLINGTON

Chicken Breast, Wild Mushroom Duxelle
Puff Pastry, Whipped Potatoes, Shaved Asparagus, Pan Gravy

25

Recommended wine pairing: *Rombauer or Cakebread Chardonnay*

CHUY'S CHICKEN ENCHILADAS

Homemade Chicken Enchiladas, Topped with Green Chile Sauce,
Served with Spanish Rice & Refried Beans

24

Recommended wine pairing: *Blufeld Riesling*

DESSERT

WILD BERRY COBBLER

Fresh Berries,
Sweet Cookie,
Vanilla Bean Ice
Cream, & Wild
Berry Sorbet

8

HOMEMADE PIE

Fresh-cut Apples
or Cherries
wrapped in Puffed
Pastries, baked in
cast iron & topped
with Gelato

8

CREME BRULEE

Vanilla-infused
Custard, Fresh
Berries,
Almonds, Dark
Chocolate

8

BLACK WATCH BROWNIE

Chocolate Fudge
Brownie, Toffee
pieces, Coffee Ice
Cream, Whipped
Topping

8

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