



Dakota Dunes Country Club
Turning Moments into Memories!



STARTERS

CHICKEN WINGS

Wings tossed in your choice of Buffalo, BBQ ,or Sweet and Spicy
\$11

SAUTEED MUSHROOMS

Quartered Mushrooms Sauteed in White Wine, Garlic Butter, and Herbs
\$9

CHEESEBALLS

Cheddar Cheese Curds, served with Ranch Dipping Sauce
\$8

CHEESE QUESADILLA

Sauteed Pepper & Onions, Cheddar Cheese served in a
Grilled Flour Tortilla with Guacamole, Sour Cream and Pico de Gallo
\$10 Add Fajita Chicken \$4

SHRIMP COCKTAIL

Fresh Jumbo Shrimp, served with a Lemon Wedge and a Zesty Cocktail Sauce
\$12

SESAME CRUSTED AHI TUNA

Pan Seared, Sesame Seed Crusted Ahi Tuna
served with a Sweet Soy Sauce, Pickled Ginger and Wasabi
\$14

FRESH VEGETABLE PLATE

Assorted Steamed Vegetables and New Potatoes
served with Soup of the Day
\$12

MARGHERITA FLATBREAD PIZZA

Stone Fire's Flatbread, House Marinara, Roma Tomatoes, Basil Pesto,
and Balsamic Glaze topped with Mozzarella Cheese
\$12 Add Chicken \$4

SOUPS, SALADS & WRAPS

SOUPS

Homemade Chicken Noodle Soup, Chili and a Daily Feature Soup
\$4 / \$6

SALADS

DRESSING OFFERINGS

House White Balsamic Vinaigrette, Raspberry Vinaigrette, Ranch, 1000 Island
Midwest French, Maytag Blue Cheese, Italian, Honey Mustard, Gewurztraminer

CAESAR SALAD

Classic

Garden Fresh Romaine tossed in a Caesar
with Parmesan Cheese and Croutons
\$10

Grilled

Grilled Heart of Romaine Lettuce with Parmesan
Cheese, Croutons and drizzled with Caesar Dressing
\$10

SANTA FE CHICKEN SALAD

Garden Fresh Mixed Greens, with Mango, Black Olives, Roasted Red Pepper, Avocado,
Roasted Corn, Black Beans, Cheddar Cheese, and Julienne sliced & fried Tortilla strips
topped with Tequila-Lime Chicken Breast, served with Chipotle Cilantro Ranch Dressing
\$11

CRANBERRY, APPLE AND WALNUT SALAD

Garden Fresh Romaine Lettuce, Dried Cranberries, Red Onions, Candied Walnuts,
Granny Smith Apples, and Maytag Blue Cheese served with our Signature House Dressing
\$8 / \$11

TRIO SALAD

Tuna Salad, Chicken Salad, and Crab Salad served
on a Bed of House Greens with Seasonal Fresh Fruit
\$12

GREEK SALMON SALAD

3oz. Grilled Salmon, House Greens, Red Onion, Kalamata Olives, Feta Cheese,
Tomatoes, and Cucumber served with House Vinaigrette Dressing
\$13

WILTED SPINACH SALAD

Baby Spinach with Orange Segments, Red Onions, and Brie Cheese
served with Hot Bacon Dressing
\$6 / \$11

Wrap up any of our Salads in a Flour Tortilla!!!

Add Chicken (\$4), Shrimp (\$6), Salmon (\$8) or Beef Tenderloin (\$9) to any Salad or Wrap
Please request Cajun or Blackened from your server.

SANDWICHES

All sandwiches offered with you choice of crinkle cut fries, sweet potato fries, coleslaw, cottage cheese, fresh fruit, house salad or cup of soup

ALBACORE TUNA MELT

Albacore Tuna Salad, Swiss and Cheddar Cheese on your choice
Grilled Wheatberry, Country White, Ciabatta, or Marble Rye Bread
\$9

19TH HOLE GRILLED CHEESE DELUX

Cheddar Cheese, Bacon, Tomatoes, and Avocado, grilled on Wheatberry Bread
\$9

RUEBEN SANDWICH

Housemade Corned Beef Brisket, Swiss Cheese, and Sauerkraut,
with 1000 Island Dressing on Grilled Marble Rye Bread
\$11 (Rachael Style Available)

BREAST OF CHICKEN AMERICAN

Grilled Chicken Breast with Tomato, Avocado and Swiss Cheese on a Toasted Ciabatta Roll
\$11

DUNES COUNTRY CLUB

Triple-decker Club Sandwich, on Freshly Baked Wheatberry Bread, with Turkey, Ham
Cheddar & Swiss Cheese, Lettuce, Tomato, Pecan Smoked Bacon and Mayonnaise
\$11

DUNES BURGER

8oz. Certified Angus Burger, topped with Cheddar, Swiss, American, or Maytag Blue Cheese
served on a Toasted Bun, with Lettuce, Tomatoes, Red Onions and Pickles
\$11

BEEF SLIDERS

Seared Slices of Certified Angus Beef with Roasted Garlic Aioli
and Fresh Micro Greens on Three Toasted Mini Brioche
\$15

DUNES STEAK SANDWICH

4oz. Beef Tenderloin on a freshly baked Garlic Bread, with Lettuce, Tomato, & Red Onions
\$15

PRIME RIB SANDWICH

Thinly sliced Prime & Swiss cheese on a freshly baked Sourdough Hoagie, served with Au Jus
\$15

BLACKENED SALMON TACOS

Cajun Spiced Salmon, with Cabbage Slaw, Pico de Gallo, and Chipotle Aioli,
served in your choice of Flour or Corn Tortillas
\$15

ENTREES

Served with Vegetable of the day, Potato du Jour, Baked
Jasmin Rice, Crinkle Cut Fries, or Sweet Potato Fries and a House Salad or Cup of Soup

STEAKS

(Featuring Certified Angus Beef)

NY STRIP 12oz: \$28

RIBEYE 12oz: \$30

FILET 8oz: \$34

PRIME RIB (Offered on Friday Evening) 10oz: \$27, 12oz: \$32

Add Sauteed Onions, Sauteed Mushrooms, Blue Cheese Crumbles,
or Demi-Glace to any Steak - \$4

SHRIMP UMBERTO

Steamed Spiced Prawns tossed with Tomatoes, Herbs, and White Wine
and served with Fettuccine
\$24

D.D.C.C. ONION STEAK

8oz. New York Strip Steak Saute`ed and Topped with Crispy Onions and Bordaise
\$25

CHICKEN MARSALA

Floured and Pan Seared Chicken Breast topped with a
Rich Creamy Mushroom Marsala Sauce
\$18

PEPPER CRUSTED AHI TUNA

Hawaiian Yellowfin Tuna seasoned with Olive Oil, Kosher Salt, and Tellicherry Black
Peppercorns Grilled and topped with Wasabi Creme Fraiche on a bed of Jasmine Rice
\$32

SALMON AND AVOCADO

Grilled Salmon topped with Avocado and Gouda Cheese, paired with a Lemon Dill Cream Sauce
\$26

PORK KEDGE

Thin Slices of Pork Medallions Sauteed with Apples, Mushrooms,
and topped with a Champagne Cream Sauce
\$21

CAJUN CHICKEN PENNE

Blackened Chicken Breast Sauteed with Mushrooms, Bell Peppers
and Onions in a Cajun Alfredo Sauce
\$21

FETTUCCINE ALFREDO

Fettuccine Noodles tossed in Alfredo or Marinara Sauce, served with Soup or Salad
\$15

Add Chicken (\$4), Shrimp (\$7), Salmon (\$9), or Beef Tenderloin (\$11) to your Pasta.
Please request Cajun or Blackened from your Server.