



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

EDAMAME

Fresh Edamame, Sea Salt and Oil

\$8

CHEESEBALLS

Cheddar Cheese Curds, served with Ranch Dipping Sauce

\$10

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

MOZZARELLA CAPRESE

Local Heirloom Tomatoes, Fresh Mozzarella and Arugula with Pesto

\$12

PROSCIUTTO AND ARUGULA FLATBREAD

Stone Fire's Flatbread, Roasted Garlic, Prosciutto and Arugula
Topped with Mozzarella Cheese

\$12

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

SCALLOPS AND BEET SALAD

Seared Scallops, Yellow Beets, Cucumber, Onion and Lime
topped with Fresh Herbs
\$25

GREEK SALMON SALAD

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

STEAK AND ASPARAGUS SALAD

4 oz Filet with Grilled Asparagus, Roasted Tomato, Goat Cheese and Romaine
served with Balsamic Dressing
\$16

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 your 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 of Grilled Wheatberry, Country White, Ciabatta, or Marble Rye Bread
\$9

19TH HOLE GRILLED CHEESE DELUX

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

CUBANO

Pulled Pork, Capicola Ham and Swiss Cheese on a French Baguette with Mustard and Pickle
\$12

CHICKEN BRUSCHETTA

Grilled Chicken Breast, Heirloom Tomato, Basil and Mozzarella on a Toasted Bun with Pesto Aioli
\$12

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

CHIPOTLE BRISKET SLIDERS

Smoked Brisket, Chipotle BBQ, Apple, Sweet Potato and Gouda on Toasted Mini Brioche Buns
\$15

DUNES STEAK SANDWICH

4oz. Beef Tenderloin on Freshly Baked Garlic Bread with Lettuce, Tomato and Red Onions
\$15

FRENCH DIP

Sliced Prime Rib and Swiss Cheese on a Freshly Baked Sourdough Hoagie 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
Jasmine 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

SEAFOOD FETTUCINI

Scallops, Clams, Shrimp, Arugula and Sun-Dried Tomato
tossed with Fettuccini, Garlic Oil and White Wine
\$30

STEAK CHIMICHURRI

Pan-Seared New York Strip, served with House Chimichurri Sauce
\$25

CHICKEN SCALOPPINI

Lightly Breaded Chicken, Mushrooms and Sun-Dried Tomato
served with Lemon Garlic Sauce
\$19

PEPPER CRUSTED AHI TUNA

Hawaiian Yellowfin Tuna, Olive Oil, Kosher Salt, and Tellicherry Black Peppercorns
Grilled and topped with Sweet Chili Glaze on a bed of Jasmine Rice
\$30

SALMON AND AVOCADO

Grilled Salmon topped with Avocado, Mango Salsa and Lime
\$25

CARMELO'S PORK TENDERLOIN

Pork Tenderloin, Carmalized Onion, Mushrooms and Basil
topped with Marsala Wine Sauce
\$21

FETTUCINE 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.