



URBANDALE

GOLF & COUNTRY CLUB



*Restaurant*

- Winter Dining Menu -



## Starters

### Flatbread

Margarita - chicken, spinach, diced tomatoes, fresh mozzarella, fresh basil and olive oil  
UGCC - spinach, roasted red pepper, red onion, and choice of sausage, pepperoni or chicken

### Quesadilla

12 inch tortilla filled with chicken, cheese blend, diced tomatoes, cilantro and sweet onion, served with salsa and sour cream

### Bam BAM Shrimp

Shrimp braised in spicy red chile sauce served on a bed of cabbage

\$10 **Boneless Wings** \$12

one pound of boneless wings deep fried sauced and charbroiled  
buffalo, bbq, sweet chile or honey mustard

\$10 **Chicken Sliders** \$10

grilled chicken with pepperjack cheese garlic aioli and spinach

\$11 **Chicken Strips** \$8

four breaded chicken strips

## Salads

*Dressing Options:*

*house, ranch, french, thousand island, italian, bleu cheese, honey mustard, balsamic vinaigrette, raspberry vinaigrette, ceasar*

\$13 **Grilled Salmon & Walnut Salad** \$13 **Chicken Cobb Salad** \$13

maple roasted walnuts, spinach & romaine greens, red onion, green apple and feta cheese with raspberry vinaigrette

grilled or crispy chicken breast, mixed lettuce, shredded cheese, egg, cucumber and tomato.

\$13 **Shrimp Spinach Salad** \$13 **Taco Salad** \$13

paprika sautéed shrimp, spinach greens, red onion, hard boiled egg and croutons with balsamic vinaigrette

Beef or Chicken – lettuce, tomato, black olive, onion, shredded cheese, sour cream and salsa on the side

## Burgers and Sandwiches

*Sandwiches come with your choice of a side.*

\***Classic Cheese Burger** \$12 **Prime Rib French Dip** \$13

half pound beef burger cheese topped, romaine lettuce, tomato, onion and garlic aioli served on a toasted sesame bun

six ounces of sliced prime rib, sautéed onions, on a toasted hoagie bun with a side of au jus

**Sirloin Steak Sandwich** \$14 **Grilled Bacon Swiss Chicken Sandwich** \$11

10 ounce open-faced sirloin steak served on sourdough  
*grilled onions, sautéed mushrooms (optional) – \$1.00*

grilled chicken breast, tomato, onion, bacon and swiss cheese with garlic aioli on a toasted bun  
*add jalapeños (optional)*

**Rare Bit** \$13 **Breaded Tenderloin** \$11

open bun hamburger patty smothered in cheese sauce

deep fried home made tenderloin with home made breading, lettuce, tomato, pickle and onion on a toasted bun

**Pastrami Melt** \$12 **Brisket Sandwich** \$11

8 ounce pastrami on toasted sour dough with melted Swiss cheese and pickle spear

sliced brisket on a toasted bun served with pickles and barbecue sauce



## Entrees

All entrees served with dinner salad and bread.

**Sauces:** Alfredo, Marinara, Combo, Olive Oil & Basil

### The Deburgo

Originated in Des Moines! An 8 ounce beef tenderloin is pan sautéed in a butter, garlic and Italian herb sauce and served with a baked potato and seasoned vegetables

*substitute two 6 ounce chicken breasts – \$22*

### Filet Mignon

thick 8 ounce seasoned filet grilled how you like it, served with baked potato and steamed vegetables

### Shrimp Scampi

served on 3-cheese tortellini pasta with a side of garlic bread

### 5S&M

cavatelli pasta with grazianos sausage, fresh herbs and marinara sauce with garlic bread

\$30

\$30

\$18

\$17

### Almond Crusted Grilled Salmon

grilled salmon crusted in crushed almonds served with baked potato and steamed vegetables

### Fried Chicken

breast and thigh home fried chicken served with mashed potato and steamed veggie

### Tri Color Tortellini

tortellini pasta stuffed with a blend of cheeses and your choice of alfredo, marinara or basil and olive oil served with garlic bread  
*add chicken \$3 add shrimp \$4*

\$22

\$17

\$14

## Dessert

Seasonal dessert option will be offered by your server.

### Sides

All sides are \$4

seasoned fries

baked potato

mashed potato

home made onion rings

cottage cheese

vegetables

### under 12 kids Menu

**Cheeseburger** \$7

**Grilled Cheese** \$5

**Chicken Fingers** \$6

**Mac N' Cheese** \$5

**Tortellini in Marinara** \$6

**\$10.00 Corkage Fee per Bottle of Wine**

\*Thoroughly cooking food of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.