



EVENING DINING EXPERIENCE

**HEAD CHEF:
CHRIS BATTERSON**

**FRONT OF HOUSE:
DEVON STEINBECK**

SOUPS & SALADS

SOUP OF THE Evening \$6 ; SALADS: SIDE \$7 / FULL \$12
Add Grilled Chicken, Crispy Chicken, Ahi Tuna, or Steak
for \$6

HOUSE SALAD

Romaine Lettuce, Cherry Tomatoes, Cucumber,
Red Onion, Parmesan, Croutons

CAESAR

Romaine Lettuce, Parmesan, Croutons

COUNTRY CLUB COBB

Romaine Lettuce, Crispy Bacon, Boiled Egg, Blue Cheese,
Cherry Tomato, Red Onion, Croutons

SOUTHWEST SALAD

Fire Roasted Corn, Black Beans, Peppers, Onions,
Avocado, Tortilla Chips, Blackened Chicken

Evening Starters

POTATO SKINS \$15

Crispy Fried Potatoes loaded with Cheese, Bacon, and
Green Onion served with Ranch

CRISPY CHEESE CURDS \$14

Wisconsin Cheese Curds, Buttermilk Ranch Dipping
Sauce

SWEET CORN NUGGETS \$12

Battered sweet corn nuggets fried to perfection with
choice of Sauce

CHICKEN WINGS \$11/5 - \$15/8

BBQ, Plain, OR Buffalo served with Blue Cheese or
Ranch

DRUNKEN MUSSELS \$16

One pound of Blue Shell Mussels served with a White
Wine Tomato Broth, Grilled Toast

CLUB QUESADILLAS

Shredded Cheese, Lettuce, Pico De Gallo, Sour Cream and
Salsa. Cheese **\$9**, Chicken **\$11**, Steak **\$14**

BAKED FETA \$15

Feta, Honey, Sun-Dried Tomatoes, Olives, Roasted
Garlic, Grilled Toast

TUNA TARTARE \$15

Avocado, Tomatoes, Red Onion, Tuna, Soy Glaze,
Wasabi Aioli, Grilled Pita

French Fries \$8

Sweet Potato Fries \$8

Onion Rings \$8

 **Crispy Fish \$15** Cod, Lettuce, Tomato, Tartar
Sauce

 **THE REUBEN \$14** Corned Beef, Sauerkraut,
Melted Swiss Cheese, Thousand Island on Marble Rye

PORK TENDERLOIN \$14 Lettuce, Tomato,
Onion, Pickles

HOT HONEY CHICKEN SANDWICH \$14 Crispy
Chicken, Hot Honey, Bacon, Cheddar, Lettuce

 **Open Face Steak Sandwich on Texas Toast \$16**
Add Whiskey Mushroom Sauce for \$2.00

Chicken Strip Basket \$14 5 Golden Tenders Served with Your Side Choice

 **B "ELLA" T (CLASSIC BLT) \$13**
Bacon, Lettuce and Tomato

Sandwiches

Evening Entrees

RIBEYE 12oz \$27

Topping Choice: Creamy Gorgonzola, Whiskey Mushroom Sauce, Plain/w Herb Butter.
Served with Mashed Potato or Baked, Seasonal Vegetables

BLACKENED AHI TUNA \$21

Whiskey Orange Glaze, Rice, Seasonal Vegetables

PEACH MUSTARD BBQ PORK CHOPS \$18

Mashed Potato, Seasonal Vegetables

TUSCAN CHICKEN \$18

Pan Seared Chicken, Tuscan Sauce, Mashed Potato, Seasonal Vegetables

The Oldest Course West
of the Mississippi
1892

Hours: March 18-November 3

Monday:

19th Hole 9am-9pm
Kitchen Closed

Tuesday-Friday:

19th Hole 9am-9pm
Kitchen 11am-8pm

Saturday:

19th Hole 9am-9pm
Kitchen 4pm-8pm

Sunday:

19th Hole 9am-5pm
Kitchen Closed

Phone: (641) 472-4212

Email: info@fgacc.com

PASTA

***FETTICCINE ALFREDO \$15**

Garlic cream-based Sauce

***AHI TUNA PUTTANESCA \$17**

Kalamata Olives, Tomato, Capers, Red Chilis, Garlic, Parm

***PENNE CAJUN \$16**

Seared Tomatoes in a creamy Cajun Sauce topped with Chicken or Steak or Shrimp

FRUTTI DI MARE MUSSELS \$17

Mussels, Tomato, Basil, Lemon, White Wine, Butter, Crispy Bread

NOTE: Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.



Mac & Cheese \$7

Chicken Strips

& Fries \$7

Cheeseburger & Fries \$7

Pizza \$7

(Cheese or Pepperoni)



= Gluten Free Available. If ordering gluten free, let the server know. Several ingredients on the menu may be substituted to accommodate this preference.