**SOUP & SALAD**

**Lobster Bisque**
butler poached lobster, crème fraiche sourdough crumb, chive oil | 15

**Seasonal Soup** | 12

**Winter Greens**
kale, carrots, tomato, dried cranberries, toasted nuts, feta, apple cider vinaigrette | 11

**Caesar Salad**
romaine, brocchio croutons, shaved parmigiano Reggiano | 10
add chicken +6
add salmon +10

**SMALL PLATES**

**Chicago Crispy Calamari**
house giardiniera, horseradish aioli, marinara, lemon | 17

**Pork Candy**
garlic-honey glazed pork belly, green onions, chile crunch, mini steamed buns | 15

**Parmigiano Truffle Fries**
fresh herbs, sea salt, truffle aioli | 11

**Avocado & Shishito Fries**
tempura batter, tajin, cilantro buttermilk ranch | 14

**Chickpea Hummus**
za’atar, sunflower chimichurri PQB seeded crackers | 10

**A Goat, a Sheep and a Cow**
choice of specialty cheeses from nearby and all around the world, preserved mustard seeds, marinated olives, pickled veg | 24

**HANDHELDs**
Choice of shoestring fries, club chips or mixed greens [GF bread available upon request]

**Crispy Chicken Sandwich**
pimento cheese, house giardiniera, dill pickles, fermented pepper aioli | 18

**Club Burger**
half-pound patty, cheddar, bacon, LTO, broiche bun | 18

**Steak Sandwich**
swiss cheese, horseradish aioli, caramelized mushroom & onion | 19

**Beyond Burger**
avocado, LTO, wheat bun | 17

**Turkey Club**
Fischer farms smoked turkey, dijonaise, smoked bacon, bibb lettuce, tomato, onion | 16

**BIG PLATES**

**Faroe Island Salmon**
celey root puree, roasted sunchoke, heirloom carrots | 34

**Sweet Potato Polenta Cakes**
roasted brussels sprouts, wild mushrooms | 29

**Braised Short Rib Ragù**
wild mushroom ravioli, glazed pearl onions, whipped ricotta | 38

**SWEET PLATES**

**Olive Oil Cake**
blackberry cabernet sorbetto, lemon curd | 10

**Honey Goat Cheese Cheesecake**
quinoa oat crumb, sorghum brown butter apples | 12

**Justice of the Pies**
seasonal selection | 10

**Metro Brownie Sundae**
warm fudge brownie, vanilla bean ice cream, Mexican hot chocolate, fresh whipped cream | 11

**A Creamy, a Hard and a Blue**
choice of artisan cheeses specifically selected to help finish your dining experience with a savory ton fig & cocoa spread, honey comb, almonds | 24

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**MEMBER FAVORITES**

- VEGETARIAN
- VEGAN
- GLUTEN FREE
- DAIRY FREE
- NUT ALLERGY

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Curated Menu by
Dominique LeBlanc, Executive Chef

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*Consuming raw or undercooked eggs, poultry, seafood, shellfish, or unpasteurized dairy products can increase your risk of foodborne illness. All food and beverage purchases are subject to 21% Sales Charge. A Surcharge of 15% may be distributed by the Club to offset food and beverage service wages. The Service Charge is not a tip or gratuity. Please check your server if you are unsure on your total bill food charges or special meal requirements. ©Golf Club of Iowa. All rights reserved 4038-1491-51.
WINES BY THE GLASS

Sparkling
NV Segura Viudas Rosé, Spain
NV Mionetto Avantgarde Prosecco, Italy
NV Taittinger Brut “La Française”, Champagne
NV Faire La Fête Brut Rosé, Crémant de Limoux

White
2013 Bouchard Père & Fils Beaune du Château, Beaune 1er Cru
2016 Brewer-Clifton Chardonnay, Sta. Rita Hills
2018 Chat. Ste. Michelle Indian Wells Chardonnay, Columbia Valley
2016 Kesselier R Riesling Kabinett, Rheingau
2019 Dornhoff Norheimer Kirschkirch Riesling Spätlese, Nahe
2017 J Vineyards Pinot Grigio, CA
2017 Greg Norman Sauvignon Blanc, Marlborough
2018 Cade Sauvignon Blanc, Napa Valley
2018 Darioush Viognier, Napa Valley
2019 Sokol Blosser Evolution White Blend, WA and OR

Rosé
2019 Miraval Studio, Provence, France
2019 Fleur de Mer, Côtes de Provence

Red
2019 Boen Pinot Noir, California
2018 Belle Glos Las Alturas Vineyard Pinot Noir, Santa Lucia Highlands
2015 Domaine Serene Evenstad Reserve Pinot Noir, Willamette Valley 21/42
2017 St. Francis Cabernet Sauvignon, Sonoma County
2017 Stag’s Leap Artemis Cabernet Sauvignon, Napa Valley
2017 Orin Swift Papillon (Bordeaux Blend), Napa Valley
2015 Chateau Lassesse Lassesse, Saint-Emilion Grand Cru
NV Locations CA-B Blend, CA
2019 Argento Malbec, Mendoza
2015 Marques de Caceres Excellens (Tempranillo), Rioja

Somm Suggests Premium Wines by the Glass
With our Napa Technology Wine Preservation System, we are pleased to offer wines by the glass that are normally reserved for only our bottle list. Half (3oz) and full (6oz) glasses available

DRAFT LIST
Miller Lite, Pilsner, Milwaukee, WI 4.2% $5
Blue Moon, Belgian White, Golden, CO 5.4% $6
New Belgium Fat Tire, Amber Ale, Fort Collins, CO 5.2% $7
Modelo Especial, Lager, Mexico City, Mexico 4.4% $6
Brickstone Haz’d Juiced, Double Dry-Hopped IPA, Bourbons, IL 6.7% $8
Metropolitan Krankens, Kälsch, Chicago, IL 5.0% $7
Off Color Apex Predator, Farmhouse Ale, Chicago, IL 6.5% $8
Warpigs Foggy Geezer, Hazy IPA, Denmark and USA Collab 6.8% $8
Miskatonic West Coast Wizard IPA, Chicago IL 8% $8
Spitful IPA, American IPA, Chicago, IL 6.2% $7
Moody Tongue Chocolate Churro Porter, Chicago, IL 7.0% $8

CRAFT COCKTAILS
(15 each)

Thyme for the Blues
Absolut Vodka, Lemon, Blueberry-Thyme
Simple, Club Soda

Rosie’s Refresher
Botanist Gin, Cucumber, Rosemary, Lime

Pep in Your Step
Knob Creek Bourbon, Creme de Cacao, Heering Cherry, Benedictine, Cold Brew Coffee, Club Soda

Monkey Business
Mount Gay Eclipse Rum, Banana, Orange, Coconut, Pineapple, Lime, Nutmeg

Passion Designer
Casamigos Blanco, Passionfruit, Allspice, Lime, Cardamaro

BOTTLE LIST
Bud Light
Budweiser
Miller Light
Coors Light
Amstel Light
Sam Adams
Stella
Heineken
Guinness
Corona
Modelo
Goose Island 312
Goose Island IPA
Buckler
Vander Mill Hard Apple
Half Acre Daisy Cutter