

# THE 1908 Dining Room

at the Sioux City Country Club



## STARTERS

### **KALE ARTICHOKE DIP 12**

creamy kale artichoke dip baked with mozzarella, parmesan & chives, served with house made crostinis

### **SAUSAGE FLATBREAD 12**

creamy cheese spread, mozzarella, andouille sausage, roasted sweet potato & chives, baked & finished with honey & arugula

### **CHILI LIME BRUSSEL SPROUTS 12**

fried brussel sprouts tossed in sweet Thai chili garlic sauce with fresh lime & peanuts

### **CRAB CAKES 15**

two pan seared crab cakes layered with fried green tomato slices, topped with roasted corn salsa & remoulade sauce

### **COCONUT SHRIMP 16**

coconut & panko coated fried shrimp with pineapple chili sauce & tropical salsa

### **KOREAN BEEF SKEWERS\* 16**

grilled beef tenderloin tips with korean BBQ sauce, sesame seeds, chives, purple cabbage & lime wedge

### **TOMATO & GOAT CHEESE BRUSCHETTA 12**

creamy goat cheese spread on house made crostinis with fresh tomato basil bruschetta & balsamic glaze

### **SEARED AHI TUNA\* 18**

sesame crusted, served rare with cucumber & herb salad, sweet & spicy chili sauce, chopped peanuts, wasabi & soy citrus glaze

### **BEEF TENDERLOIN SLIDERS\* 22**

toasted baguette with melted havarti cheese, caramelized onions, roasted garlic aioli & grilled beef tenderloin medallions

### **BACON WRAPPED SHRIMP 16**

applewood bacon wrapped shrimp, char grilled & served with bourbon BBQ sauce & chives

### **SHRIMP COCKTAIL 16**

six poached jumbo shrimp with classic cocktail sauce, lemon & parsley

### **LOBSTER DIP 16**

lobster & creamy cheeses, garlic & herbs, served with wonton chips

## SOUP

### **BAKED FRENCH ONION CROCK 8**

house croutons & melted gruyere cheese

### **LOBSTER BISQUE 12**

creamy bisque, lobster, creme fraiche, chives

## PETITE SALADS 8

### **HOUSE**

mixed greens, jewel tomatoes, cucumber, avocado, hard boiled egg, shredded carrots, croutons, choice of dressing

### **CAESAR**

romaine, parmesan crisps, jewel tomatoes, hard boiled egg, caesar dressing, pickled red onion. add anchovies \$1

### **GOTTONWOOD WEDGE**

iceberg wedge topped with maytag blue cheese crumbles, jewel tomatoes, pickled red onion, hard boiled egg & warm bacon dressing

### **SPINACH & BERRIES**

baby spinach with poppyseed vinaigrette, pecans, blueberries, strawberries, red onion & feta cheese

### **THAI SPRING SALAD**

iceberg, red cabbage, sweet chili vinaigrette, cucumbers, carrots, bell peppers, peanuts, mint, basil, edamame & green onions

### **PANZANELLA SALAD**

jewel tomatoes, cucumbers, house made croutons, bell peppers, fresh mozzarella, basil & red onion tossed in house made Italian vinaigrette

Consumer Advisory: Consumption of under-cooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.  
Alert your server if you have special dietary requirements.

## SEASONAL FEATURES

**BLACKENED SALMON\* CAESAR 24**  
romaine, parmesan crisps, jewel tomatoes, hard boiled egg, caesar dressing, pickled red onion

**UMAMI NOODLE BOWL 20**  
grilled broccolini, mushrooms, rice noodles, togarashi spice, roasted sweet potato & toasted sesame oil in savory vegetable broth, garnished with scallions

**GRILLED CHICKEN MARKET SALAD 22**  
romaine, jewel tomatoes, cucumbers, bell peppers, roasted corn, bacon, maytag blue cheese, red onion & avocado, choice of dressing

**BRAISED LAMB TACOS 22**  
two flour tortillas filled with slow braised lamb, shaved radish, pickled red onion, queso fresco, cilantro & lime, served with rice, roasted corn salsa & Korean hot sauce

## ENTRÉES

served with choice of petite salad or french onion soup, lobster bisque +4

**CRANBERRY, KALE & SWEET POTATO CHICKEN 28**  
grilled balsamic glazed chicken with sautéed kale, bacon, dried cranberries & roasted sweet potato with crumbled goat cheese

**TUSCAN CHICKEN & GNOCCHI 28**  
Mediterranean seasoned grilled chicken with sautéed mushrooms & white wine boursin cream sauce over gnocchi with sundried tomatoes, parmesan & baby arugula

**FIVE SPICE DUCK\* 30**  
five spice brined duck cooked to medium with sweet potato mash, grilled broccolini & plum demi glaze

**LAMB MEDALLIONS\* 32**  
grilled lamb medallions cooked to medium rare served over boursin mashed, with fire roasted red pepper tomato sauce, fresh parsley & feta cheese

**PORK OSSO BUCCO 38**  
slow braised pork osso bucco with demi glaze, boursin mashed & parmesan truffle & bacon brussel sprouts

**LINGUINE WITH MUSSELS 24**  
mussels braised in butter, white wine, garlic, lemon, crushed red & aleppo pepper & fresh parsley, over linguine with grilled baguette

**NOLA JAMBALAYA 26**  
shrimp, andouille sausage, sauteed peppers, onions, celery & garlic in spicy tomato broth, served with rice, fried okra, parsley, scallions & smoked paprika

**GEDAR GRILLED SALMON\* 30**  
fresh salmon fillet grilled on cedarwood with wild rice pilaf & fried garlic green beans, finished with citrus honey glaze

**SHRIMP & LOBSTER LINGUINE 35**  
shrimp, lobster & asparagus sautéed in butter & white wine, with saffron lobster cream sauce

**ISLAND SEA SCALLOPS\* 35**  
pan seared jumbo sea scallops with sweet potato mash, jasmine rice & island corn salsa

**CHILEAN SEA BASS\* 39**  
pan seared Chilean sea bass with grilled asparagus, roasted medley potatoes, lemongrass cream sauce & herb oil

## BUTCHER'S BLOCK

served with choice of petite salad & one side

**BACON WRAPPED FILET\* 39**

**GRILLED LAMB CHOPS\* 32**  
**14 OUNCE RIBEYE\* 38**

**PORK PORTERHOUSE CHOP\* 26**  
**14 OUNCE NEW YORK STRIP\* 38**



**LOADED BAKED POTATO**  
**ROASTED POTATO MEDLEY**  
**BOURSIN MASHED POTATOES**  
**SAUTEED BABY KALE WITH BACON**  
**PARMESAN TRUFFLE BRUSSEL SPROUTS**  
**CRISPY HASH BROWNS, CREME FRAICHE & CHIVES**  
**PARMESAN TRUFFLE FRIES, ROASTED GARLIC AIOLI**

**WILD RICE PILAF**  
**MUSHROOM MEDLEY**  
**GRILLED ASPARAGUS**  
**GRILLED BROCCOLINI**  
**SWEET POTATO MASH**  
**FRIED GARLIC GREEN BEANS**  
**MUSHROOM & TRUFFLE GNOCCHI**