

Oxbow Country Club





Appetizers

Chef's Spinach Artichoke Dip
Fresh spinach, cheeses, spices and artichokes blended into a creamy delight and served with grilled garlic pita bread \$12

Parmigianino Basket Bruschetta
Rich Roma tomatoes chopped with garlic, fresh basil then tossed lightly in olive oil, presented in an edible toasted parmesan basket and served with herb dusted baguette slices \$10

Prosciutto Roll-Ups

Romaine hearts filled with Brie and fresh Thyme wrapped with Prosciutto and drizzled with garlic infused olive oil \$10

Shrimp Lollipops

Jumbo Shrimp marinated with rich herbs & spices, skewered, grilled and finished with a sweet & spicy pineapple chili sauce \$10

Pork & Caramelized Onion Wontons

Tender pork, golden caramelized onions and Gouda cheese fill the crispy wontons, and paired with a creamy Dijon & Bacon dipping sauce \$10

Beef Brochettes

Juicy beef tenderloin, boursin cheese, tomato & garlic on toasted pieces of French bread covered with melted mozzarella which surrounds a petite Caesar salad \$12

Black & Blue Mushrooms

Large mushrooms caps stuffed with a wonderful combination of creamy blue cheese, bacon, garlic, and shallots \$12

Crab Toasties

Herbed French Baguette slices toasted and covered with a rich & cheesy crab meat spread then baked to a crusty finish. \$13

Lamb Satay

Skewers of tender lamb, peppers and onions marinated with Balsamic Vinegar & Sambal then grilled enhancing these sweet & savory flavors \$14

Welcome to



Fine Dining Menu



We are pleased that you have chosen to dine with us and we thank you for the pleasure of serving you. Our facilities can accommodate up to 225 guests for banquets, dinners and receptions. Oxbow Country Club features a Robert Trent Jones Jr. eighteen hole golf course which is considered one of the premier layouts in the region.



Wine List & Martini Menu Available



Entrée Salads

Oxbow Caesar Salad
Romaine lettuce and chopped tomatoes, aged parmesan cheese and croutons, tossed in our Caesar dressing \$11

Hot Bacon Spinach Salad
Tender fresh spinach topped with chopped apple, hardboiled egg & sliced tomatoes served with a savory fresh made hot bacon dressing \$12

Chopped Salad

Romaine lettuce with chopped tomatoes, red onions, carrots, cucumbers and shredded parmesan cheese served with our own house dressing. \$12

Compliment your salad with:

Scallops \$6, Shrimp \$4, Salmon \$7, Ahi tuna \$5, Sirloin \$5, Chicken \$3

*Additional dressings available



Soups

Oxbow's homemade soups are freshly made for your enjoyment.

- Soup du Jour \$5 -
- &
- French Onion \$5-



Undercooked meat, seafood or egg products can increase your risk of food-borne illness.

Menu by
Chef Torey Ostlund





Specialty Entrées

All specialties include your choice of soup du jour, chopped salad or caesar salad

Mediterranean Chicken

Tender chicken breast stuffed with roasted red peppers, Fontina cheese and sautéed spinach, then lightly breaded and served with a basil pesto Béchamel sauce, garlic chive mashed potatoes & grilled asparagus \$19

Raspberry Port Chicken

Buttery pastry surrounds a chicken breast that is filled with Italian herbs and cheeses, then baked to perfection and placed on a pool of Raspberry Port Sauce, accompanied with garlic chive mashed potatoes & grilled asparagus \$19

Duck Ragoût

Succulent duck breast bathed in a richly seasoned Ragoût created by slowly cooking duck, fresh herbs, vegetables & wine resulting in this thick sauce, paired with rosemary roasted red potatoes and cilantro carrots \$23

Blackened Sea Bass

Sweet Sea Bass is coated in Blackening spices pan seared sealing in the juices of this melt in your mouth white fish, placed on a bed of green pea risotto and tented with grilled asparagus \$28

Halibut Satay

Delicate Halibut is marinated then skewered along with zucchini, tomatoes kalamata olives and red onion served with a tarragon Beurre Blanc and fresh cucumber & tomato salad \$28

Toscana Salmon

Seared Salmon with a mélange of sautéed artichokes, spinach, sundried tomatoes, mushrooms, wine, shallots, and cream, creating a sumptuous sauce, complemented with rosemary roasted red potatoes & grilled asparagus \$21

Almond Crusted Walleye

Filet of Walleye coated with toasted almonds & herbs, lightly fried then finished in the oven, placed on a Raspberry Coulis, crowned with julienne vegetables & served with garlic mashed potatoes \$24

Rack Of Lamb

Herb Crusted Lamb rack which is pan seared & finished in the oven to medium rare, served with a rosemary-mint lamb au jus, roasted baby red potatoes and cilantro carrots \$32

Pork Tenderloin & Caramelized Apples

Pork Tenderloin seared then baked to perfection, framed with caramelized apples and served with a maple balsamic rosemary reduction served over a hash brown potato cake \$23



Classic Steak Entrées

Oxbow's hand cut steaks are grilled & seasoned to your liking and you may choose, Classic Rub, Texas Rub or Herb Crusted Seasonings

Filet Mignon - 10oz \$28 & 8oz \$24

Rib Eye Steak - \$22

Sirloin - 8oz \$18

Additional preparations:

Crab Stuffed \$5, Black & Blue \$4

Mushrooms & Onions \$3

Steaks served with spicy French onion straws, your choice of soup du jour, chopped salad or caesar salad, and your choice of potato



Pasta Entrées

Gnocchi ala Pancetta y Spinaci

Fresh Gnocchi cooked in a creamy sauce made with sautéed pancetta, spinach, onions, garlic shallots, mushrooms and fresh Italian herbs & cheeses \$17

Frutta de Mare

Succulent shrimp, mussels, scallops, calamari, garlic & herbs, sautéed to perfection, bathed in a spicy paprika cream sauce and served over fettuccine \$20

Chicken Cannelloni

Cannelloni shells stuffed with grilled chicken, spinach, red onion, ricotta & parmesan cheeses, served with a pistachio cream sauce, all baked to a bubbly golden brown \$18

Penne all'Arrabbiata

Arrabbiata or "angry" sauce gets its name for the spicy red pepper in the classic Italian dish, with sautéed onions, garlic, tomatoes, fresh basil and our twist, Italian sausage \$16

Fettuccine Alfredo

Creamy white sauce abounds with parmesan cheese and garlic poured over a bed of fettuccine

Compliment with:

scallops \$6, shrimp \$4, salmon \$7, ahi tuna sirloin \$5, chicken \$3



Prices are subject to A 12% Service Charge, 6% club charge and 6.5% North Dakota State Sales Tax.

