
APACHE WELLS COUNTRY CLUB BAR & GRILL

FALL MENU 2023-2024

APPETIZERS

14" ITALIA PIZZA — Topped with house made sauce and cheese. » \$1 each for Add'l Toppings: Sausage, Pepperoni, Peppers & Onions, Mushroom	\$15
9" ITALIA PIZZA PIZZA — First Topping Free » \$1 each for Add'l Toppings: Sausage, Pepperoni, Peppers & Onions, Mushrooms	\$12
CHICKEN WONTON TACO CUPS — 4 Crispy Wonton Shells/ Grilled Chicken tossed in a Sweet Thai Chili Sauce/ Shredded Cabbage/ Cilantro	\$15
COWBOY NACHOS — Seared Prime Beef, Cheese Sauce, Sharp Cheddar, Pico De Gallo, Chipotle Lime Crema, Tri Color Tortilla Chips	\$15
NACHOS SUPREME — Tri- Color Tortilla Chips/ Nacho Cheese/ Diced Tomatoes/ Green Onions/ Jalapenos/ Sour Cream/ Salsa » Add \$3- Chicken or Ground Beef	\$11
LOADED FRIES — French Fries/ Crumbled Bacon/ Shredded Cheddar & Jack/ Green Onions/ Drizzled Sour Cream	\$10
CALAMARI STICKS — Calamari Sticks/ Tartar Sauce/ Cocktail Sauce/ Lemon Wedge	\$10
TRUFFLE FRIES — Truffle Salt/ Truffle Oil/ Asiago Cheese/ Green Onions/ Garlic Aioli	\$9
BATTERED ONION RINGS	\$9
CHEESE CURDS — Cheese Curds Bites Deep Fried	\$9
CHIPS & SALSA — Tri-Color Chips & Salsa	\$5

FROM THE "GRILL"

CHOOSE ONE SIDE: Crispy Fries, Onion Rings, or Coleslaw

*BEEF BRISKET SHORT RIB BURGER — 8 oz Brisket Burger/ Brioche Bun/ Choice of Cheese/ Smoked Tomatoes/ Caramelized Onions/ Bacon/ Chipotle Aioli	\$18
PRIME BEEF FRENCH DIP — Thinly sliced Prime Beef/ Grilled Hoagie Roll/ Au Jus/ Horseradish	\$16
*SIGNATURE BURGER — Beef Patty / Tomato/ Onion/ Lettuce/ Sliced Pickles/ Garlic Mayo/ Brioche Bun	\$15.50
* PATTY MELT — Beef Patty/ Grilled Marble Rye/ Swiss Cheese/ Caramelized Onions	\$14.75
SHRIMP BASKET — 6 Pieces of Breaded Butterfly Shrimp/ Crispy Fries/ Cocktail Sauce/ Lemon Wedge » Coconut Shrimp-served with Pineapple Aioli \$17	\$16.00
TURKEY BURGER — Turkey Burger/ Brioche Bun/ Lettuce/ Tomato/ Red Onions/ Aioli Sauce/ Side Choice	\$15.75

REUBEN — Grilled Marble Rye/ Sliced Corned Beef/ Zesty 1000 Isles Dressing/ Sauerkraut/ Swiss Cheese	\$15.50
*CHICKEN SANDWICH — Choice of Grilled Chicken or Fried Chicken Tender/Pickles/ Red Onions/ Garlic Mayo/ Ciabatta Bun » Flour Tortilla Wrap/ \$2 GF Wrap	\$13.50
APACHE WELLS MONTE CRISTO SANDWICH — Grilled Texas Toast in a House made French Toast Batter/ Swiss & Cheddar Cheese/ Shredded Pork/ Bacon Slices/ Berry Coulis/ Topped with Powder Sugar	\$14
TUNA SALAD — House made Tuna Salad/ Sliced Tomatoes/ Lettuce/ Choice of Bread. » Flour Tortilla Wrap/\$2 GF Wrap	\$13
CHICKEN TENDER BASKET — Breaded Chicken Tenders/ French Fries » Ranch/ Thai Sweet Chili/ Hot Wings/ Honey Mustard/ Teriyaki .50 -Each Add'l Sauce	\$13
PORK SLIDERS — 3 Hawaiian Roll Pork Sliders with Slaw	\$12
CLUBHOUSE SANDWICH — Choice of Bread Toasted/ Slice Ham & Turkey/ Swiss & Cheddar/Lettuce/ Tomatoes/ Bacon Strips / Mayo » Flour Tortilla Wrap/ \$2 GF Tortilla Wrap	\$14
GRILL CHEESE — Choice of Bread/ Sliced Swiss/ Cheddar/ Provolone	\$9
CHICAGO DOG — All Beef Dog topped with diced tomatoes, pickles, red onions, pepperoncini, mustard & "Chicago Style" Relish	\$10
BEER BRATWURST — Grilled Beer Brats/ Hoagie Roll/ Sauerkraut/ Grilled Onions	\$9
GRILLED NATHANS HOT DOG — All Beef Dog/ Hot Dog Bun/ Diced Onions/ "Chicago Style" Relish	\$8

SALADS

CRISPY SHRIMP WALNUT SALAD — Fried Breaded Shrimp/ Salad Mix/ Tomatoes/ Red Onions/ Walnut Dressing	\$15.75
CHOPPED COBB SALAD — Chopped Romaine & Iceberg Mix/ Diced Chicken/ Diced Bacon/ Diced Tomatoes/ Chopped Eggs/ Avocado Slices/ Bleu Cheese Crumbles/ Choice of Dressing	\$16
SOUTHEAST ASIAN BOWL — Grilled Chicken/ Rice Noodles/ Cucumber/ Mixed Greens/ Fried Onion/ Peanuts/ Carrot/ Asian Sesame Dressing/ Herb Chimichurri » Add \$2-Plant Based Chick'n	\$14.50
CHEF SALAD — Mixed Greens/ Julienne Ham & Turkey/ Tomato/ Shredded Jack & Cheddar Cheese/ Sliced Egg/ Croutons	\$13.75
GRILLED CHICKEN CAESAR — Chopped Romaine/ Grilled Chicken Breast/Shredded Parmesan Cheese/Croutons/Tossed in Caesar Dressing » Flour Tortilla Wrap/ GF Tortilla Wrap- Add \$2	\$15
WEDGED SALAD — Iceberg Lettuce Wedge/Maytag Blue Cheese/ Bacon Crumbles/ Sliced Red Onions/ Bleu Cheese Dressing	\$9.00

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of Food-Borne Illness.

PLANT BASED & VEGETARIAN OPTIONS

- HEALTHY CHICKEN SHAWARMA QUINOA-PLANT BASED** — Quinoa tossed with fresh herbs, cucumbers, tomatoes, onions & bell peppers. Topped with a marinated chicken strips and dressed with Tahini sauce. 15.50
- FRESH HERBS & VEGGIE SPAGHETTI** — Portobella Mushrooms, Sweet Onions, Grape Tomatoes, Shredded Carrots, Sautéed in Olive Oil served with Spiral Cut Squash & Zucchini \$14
- STUFFED PORTOBELLO MUSHROOMS** — Grilled Portobella| House made Marinara| Sautéed Spinach| Goat Cheese| Fresh Herbs & Shallots| Balsamic Drizzle 12.00
» Add \$2- Plant Based Chicken

DINNER DELIGHTS (4PM-8PM MONDAY-SATURDAY)

All Dinners includes a side salad or cup of soup

- STEAK OF THE MONTH** — Chef's featured steak of the month. Served with Choice of Baked Potato, Mashed Potatoes, or Rice Pilaf, Chef's choice vegetables MARKET PRICE
- SHRIMP SCAMPI** — Sautéed Shrimp in a White Wine Butter Garlic Sauce. Choice of Angel Hair Pasta or Fettucini Noodles \$19
- CHICKEN SCALLOPINI** — Thin Chicken Breast dredged in seasoned flour, sautéed in herb butter caper sauce. Accompanied with Choice of Angel Hair, Mashed Potatoes, or Rice Pilaf and Chef's Choice Vegetables. \$18
- SIRLOIN STEAK TIPS** — Tenderloin Steak Tips with Sautéed Onions & Mushrooms in a brown sauce. Choice of Mashed Potatoes, Baked Potatoes, Rice Pilaf, and Chef Choice Vegetables. \$17

BUFFETS & DAILY SPECIALS

- MONDAY NIGHT MEATLOAF** — Meatloaf wrapped in Bacon served with Mashed Potatoes/ Brown Gravy/ Chef's Choice Vegetables \$14
- TUESDAYS STREET TACOS** — 3 Flour or Corn Tortilla, Choice of Ground Beef or Chicken, Chopped Cilantro, Diced Red Onion, Pico de Gallo, Refried Beans \$8
- *WEDNESDAY LIVER & ONIONS** — Beef Liver served mashed potatoes, brown gravy, sautéed onions, crumble bacon, chef choice of vegetable \$14
- THURSDAY NITE "PRIME RIB BUFFET"** — Slow Roasted Carved Prime Rib to order. Baked Potatoes, Seasonal Vegetable, Dinner Rolls & Butter and a Featured Dessert \$28
» Reservations are highly recommended
- FRIDAY "FISH FRY BUFFET"** — Fish Fry includes Bake or Battered Cod or Walleye, Baked Potato, Hush Puppies, & Chef's Choice Desserts \$22
- SATURDAY NITE BROASTED CHICKEN SPECIAL** — 4 Piece Mixed Broasted Chicken| Mashed Potatoes| Country Gravy & Brown Gravy| Chef's Choice Vegetables \$16