



NIAGARA ORLEANS COUNTRY
CLUB



**FOR RESERVATIONS, CHARITY EVENTS,
BANQUETS, PARTIES, TEE TIMES AND GOLF
TOURNAMENTS PLEASE CALL 735-9000**

Check out our website @noccgolf.com

Starters

SOUP OF THE DAY
CUP 3.95 BOWL 4.95

**FRENCH ONION
AU GRATIN** CUP
4.99 BOWL 5.99

Chipshots

SPINACH BREAD 1/2 of a loaf of fresh baked bread with garlic butter, spinach and provolone cheese 7.99

CLAMS CASINO 8.99

SAUSAGE STUFFED MUSHROOMS 8.99

STUFFED BANANA PEPPERS Stuffed with spicy sausage topped with a peach mango salsa 8.99

MOZZARELLA STICKS served with marinara for dipping 6.99.

MINI TACO BASKET Deep fried mini taco's with a side of sour cream and salsa 6.99

PANCKO SOFT SHELL CRAB Pancko breaded soft shell crab with a cajun remoulade 12.99

On The Green

FRESH GARDEN SALAD 3.99

CAESAR SALAD 5.99

GRILLED CHICKEN CAESAR SALAD Marinated chicken breast grilled, served on a bed of fresh Romaine lettuce, homemade croutons and Caesar dressing 9.99 try it with cajun seasoning

JULIANNE SALAD Ham, Turkey, American and Swiss cheese, hard boiled egg and choice of dressing 8.99

STEAKHOUSE SALAD Wedges of Iceberg lettuce, bacon bits, cherry tomato's blue cheese crumbles and a side of creamy blue cheese dressing 6.99

Birdies

all dinners are served with your choice of soup or salad

CHICKEN MARSALA Sauteed chicken breast with mushrooms in a Marsala wine sauce over a bed of rice. 15.99

THE BIEBER Sauteed Cajun seasoned chicken breast, andouille sausage, green onions, tossed with fettuccine in a Cajun cream sauce. (can be ordered without cajun seasoning) 16.99

BRUSCHETTA CHICKEN Sauteed chicken with tomato's, garlic, shallots Parmesan cheese in a white wine tomato sauce 15.99

CHICKEN PARMESEAN Chicken cutlets breaded and sauteed, topped with our own red sauce and cheese on a bed of spaghetti. 15.99

The Front Nine

PAN FRIED LAKE PERCH Pancko breaded lake perch pan fried with lemon butter and topped with a peach mango slasa 16.99

SHRIMP SCAMPI Sauteed in a white wine garlic butter and lemon sauce and tossed with fettucini 16.99

BROILED SCALLOPS Scallops topped with a Parmesan cheese crumb and broiled. 16.99

SHRIMP SCAMPI ALFREDO A bed of Fettuccine Alfredo topped with delicious shrimp scampi. 17.99

PAN SEARED SCALLOPS Scallops seasoned with lemon pepper and pan seared to perfection. 16.99

SHRIMP BASKET Butterflied breaded shrimp fried. Served with fries and cocktail sauce. 11.99

CLAM STRIP BASKET Breaded clam strips fried. Served with fries and cocktail sauce. 10.99

SHRIMP ALIOLI Shrimp sauteed in olive oil with shallots, garlic, roasted red peppers, white wine and tossed in spaghetti. 16.99

The Back Nine

NIAGARA ORLEANS STRIP STEAK Mouth watering certified Black Angus Steak grilled to your liking and topped with melted Gorgonzola cheese with a Red wine demi-glaze 8 oz 20.99 12 oz 25.99

FILET OF SIRLOIN 8 oz certified Black Angus Sirloin Filet served on a bed of onion straws with a fluted mushroom cap. 20.99

N.Y. STRIP STEAK Black Angus Strip steak grilled and topped with onion ring and fluted mushroom caps. 8 oz 19.99 12 oz 24.99

STEAK AND SHRIMP Grilled strip steak topped with 3 jumbo broiled shrimp 8 oz 24.99 12 oz 29.99

STEAK AU POUIVE Strip steak pan-seared crusted with cracked peppercorns with a Brandy shallot cream reduction 8 oz 19.99 12 oz 24.99

TWIN TOURNEDOS ROSSINI 8 oz filet of sirloin cut in half pan-seared served on crostini's with a red wine demi-glaze. 21.99

FLAT IRON "PORK STEAK" 14 oz flat iron Pork Steak grilled served over a bed of caramelized onions with a Maple Bourbon glaze. 16.99

18% gratuity included for parties of 6 or more

The Turn

SPAGHETTI PARMESAN Our Chefs own red sauce topped with Parmesan cheese, melted provolone cheese, with homemade meatballs on a pile of spaghetti. 14.99

SPAGHETTI AND MEATBALLS A mountain of Spaghetti with red sauce and meatballs 12.99

SPAGHETTI AND ITALIAN SAUSAGE Spaghetti with red sauce and Italian sausage. 12.99

FETTUCCINE MARINARA Fresh plum Roma tomato's, garlic, sweet basil, olive oil and white wine over a bed of fettuccine 12.99

FETTUCCINE ALFREDO A fresh pan made Alfredo sauce with garlic, Parmesan cheese and cream tossed with fettuccine 12.99

Fridays Only

choice of soup or salad bar

BEER BATTERED HADDOCK fresh Haddock fillet dipped in beer batter and fried golden brown. Served with coleslaw and your choice of potato 11.99

BROILED ITALIAN HADDOCK Broiled Haddock fillet with Roma tomato's, Italian seasoning and sweet basil leaves 12.99

BROILED HADDOCK Haddock fillet broiled with lemon butter. Served with coleslaw and choice of potato 11.99

CAJUN BROILED HADDOCK Cajun seasoned Haddock fillet with coleslaw and choice of potato 11.99

BROILED SEAFOOD PLATTER Shrimp, Scallops and Haddock broiled with lemon butter. Served with coleslaw and choice of potato 13.99

CAPTAIN HARRY Fried Shrimp, Scallops, Clams and Haddock with coleslaw and choice of potato 12.99

Junior Tees

HOT DOG Served with chips and a pickle 4.99

HAMBURGER With chips and a pickle 6.99

CHICKEN FRIES With chips and pickle 5.99

CHICKEN FINGERS 2 Chicken Fingers with fries, Choice of sauce, blue cheese, celery and carrots 5.99

GRILLED CHEESE Served with chips and pickle. 5.99

SPAGHETTI AND MEATBALL A small portion of spaghetti with a meatball and red sauce 7.99

Fairways

Our 1/2 lb Burgers are hand-pressed made from ground Prime Rib. All Burgers come with chips and pickle. Add fries for 2.99

THE DRIVER Our own 1/2 lb burger grilled to perfection with lettuce and tomato on a fresh Brioche roll. 9.99
add cheese 10.99

NOCC BURGER 1/2 lb burger grilled and topped with cheddar cheese, onion ring, BBQ sauce on a garlic grilled Ciabatta roll 11.99

BLACK AND BLUE BURGER 1/2 lb burger grilled and topped with melted crumbly blue cheese on a fresh Brioche roll 10.99

MUSHROOM SWISS BURGER 1/2 lb burger grilled, topped with sauteed mushrooms and Swiss cheese. 10.99

THE HAWAIIAN BURGER 1/2 lb burger grilled with bacon, pineapple ring, Cheddar cheese and BBQ sauce on a Ciabatta or Brioche roll 11.99

GRILLED CHICKEN SANDWICH Marinated grilled chicken breast served on a Costanzo's roll with lettuce tomato and mayo. 8.99

try it buffalo, cajun, cordon blue 8.99

Approach Shots

Sauces: Mild, Med, Hot, BBQ, Chipotle BBQ, Sweet Chili, Honey Garlic, Honey BBQ, Cajun Rub, Sriracha

CHICKEN FINGERS Four crispy chicken fingers with french fries, blue cheese and your choice of sauce 8.99

CHICKEN WINGS Crispy jumbo chicken wings with blue cheese and your choice of sauce. 10 8.99 20 13.99

CHICKEN FRY BASKET A basket of crispy chicken fries and a tangy blue cheese sauce, topped with shredded lettuce and chopped tomato's 7.99

BASKET OF FRIES A heaping portion of hot crispy fries. Seasoned curly or shoestring. 4.99

BASKET OF ONION RINGS Hot and crispy beer battered onion rings 6.99

Desserts

CHEESECAKE 4.99

CHOCOLATE LAVA CAKE 4.99

PEANUT BUTTER PIE 4.99

LAKE EFFECT ICE CREAM Vanilla Bean, Hot Chocolate, Peanut Butter Epiphany, Salty Caramel. 2.99

Ask about our daily specials

19th Hole

SOFT DRINKS Pepsi, Mountain Dew, Sierra Mist, Lemonade, Sweet Tea, Unsweetened Tea, Orange Juice, Cranberry Juice
10 oz 1.50 14 oz 1.99

MILK 1.99

CHOCOLATE MILK 2.50

COFFEE AND TEA 1.99

DOMESTIC, IMPORTED, CRAFT BEER, WINE AND SPIRITS AVAILABLE



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Call 735-9000 to book your next gathering with us. We can tailor a menu for any budget and size up to 150 people.

Public Golf Course and Family Style Restaurant

**NIAGARA
ORLEANS**
COUNTRY CLUB

We would like to thank you for your patronage and hope to continue to build a relationship with our wonderful community. Mike and Rob Carrier