



NAPERVILLE COUNTRY CLUB

DINNER MENU

STARTERS

SHRIMP COCKTAIL MARTINI

spicy crab salad, Grey Goose vodka cocktail sauce 20

WAGYU BEEF SLIDERS

chipotle tomato jam, cheddar cheese,
fried house-made pickles 14

ENTREE SALADS

add to any entrée salad:

grilled chicken + 5 | grilled shrimp + 8

grilled salmon + 12 | 4 oz filet + 16

BURRATA & THREE GRAIN

poached farro, quinoa, barley, baby kale, sunflower seeds,
cranberries, roasted sweet potatoes, and apple cider vinaigrette
14 full / 8 half

CHICKEN & PEAR SALAD

grilled Amish chicken breast, spring mix lettuce, candied pecans,
gorgonzola cheese, and a strawberry vinaigrette 16 full / 9 half

CHOPPED SALAD

romaine lettuce, roasted butternut squash, apples, cranberries,
bacon, grilled chicken, gorgonzola cheese, ditalini pasta, and
pomegranate-yogurt dressing 13 full / 8 half

SIDE SALADS

HOUSE SALAD

mixed greens, sliced red onions, cucumbers, tomatoes, and choice of
dressing 4

CAESAR SALAD

local romaine lettuce, roasted garlic croutons, Grana Padano cheese,
and anchovies 4

FINE STEAKS

all steaks served with your choice of a side:
garlic mashed potato | vesuvio potatoes | baked potato |
vegetable of the day

8 OZ CENTER CUT FILET MIGNON

red wine demi glace 45

GRILLED 10OZ HANGER STEAK

port wine-wild mushroom sauce 30

ENTRÉES

CLUBHOUSE BURGER

Applewood bacon, avocado, grilled onions, cheddar cheese,
and house cut fries 14

GRILLED 8OZ RIBEYE SANDWICH

served with french fries, grilled onion, peppers, and
provolone cheese on ciabatta roll 17

THREE CHEESE TORTELLINI

sautéed wild mushroom, spinach, sweet peas, and roasted
tomato sauce 20

NCC SIGNATURE SHORT RIB MEATLOAF

served with roasted garlic mashed potato, roasted Brussels
sprouts, and cranberry veal demi glace 20

BLACKENED SALMON

served with roasted garlic mashed potatoes and steamed
broccoli 28

SMOKED BABY BACK RIBS

sweet potato fries, smoky BBQ sauce, and homemade
cole slaw 24 full / 14 half

DESSERT

house-made cookies 5