

Hannibal Country Club

A TRADITION SINCE 1903

Entrees

Served at dinner only with choice of soup or salad, choice of starch and house vegetable

Pasta "Your" Way 12

Fettuccini served with your choice of sauce, white or red.

Add Chicken 2

Salmon 6

Shrimp 6

Outlaw Ribeye 29

18oz Certified bone-in rib eye, seared and topped with herb butter

Chicken Picatta 15

Sautéed chicken breast, served with a sauce of butter, lemon juice, and capers.

Bourbon Glazed Salmon 20

Salmon filet seared to perfection topped with bourbon glaze.

Filet of Beef 32

8oz Tender beef filet grilled to your liking
"temps over medium well will be butterflied"

Thick Cut Pork Chop 18

Cooked to perfection topped with our Apple Glaze

Be sure to ask your server for the specialty of the day!

Desserts

Don't forget to top off your dinner with one of our homemade desserts! Ask your server for details on this week's offerings.

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Wine

<u>Red Wine</u>	<u>.750L</u>	<u>glass</u>	<u>bottle</u>	<u>White Wine</u>	<u>187ml</u>	<u>glass</u>	<u>bottle</u>
Diseno Malbec		5.75	23	Kenwood Champagne		4.00	21
Estancia Cabernet		8.00	32	Covey Run Reisling		6.25	25
Greg Norman Shiraz		7.50	30	Mark West Chardonnay		5.75	25
Hob Nob Pinot Noir		6.50	26	Santa Marg. Pinot Grigio		10.50	42
Mark West Pinor Noir		5.75	23	Seven Daughters Moscato		6.50	26
Sebastiani Merlot		8.50	34	Simi Sauv. Blanc		9.00	36
Simi Caernet		9.00	36	Wente Chardonnay		9.00	36

Salmon Creek House Wine 1.5L

Cabernet	4	19
Chardonnay	4	19
Merlot	4	19
Pinot Grigio	4	19
Pinot Noir	4	19
White Zin	4	19

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Sandwiches

All Sandwiches served with lettuce, tomato, onion, pickle and one side

Chicken Parmesan 10

Breaded and fried chicken breast, topped with house marinara, five cheese blend, and freshly grated parmesan on a grilled baguette

Chicken Sandwich

Grilled chicken breast serve your way. Choice of Jalapeno, Buffalo, BBQ, or Teriyaki.

Classic Reuben Sandwich 10

Sliced corn beef piled high with sauerkraut, Thousand-Island dressing, and Swiss cheese on toasted marble-rye bread

Huckleberry's Catch 13

Fried catfish fillet (grilled upon request), topped with lettuce, tomato, onion and pickle

Pork Tenderloin 10

Tender, succulent pork tenderloin sandwich, grilled or battered and deep fried to perfection, topped with lettuce, tomato, onion, and pickle

Chicken Salad 9

Chicken Salad served on your choice of bread, or nestled in a bed of lettuce.

Specialty Burgers

All Burgers served with lettuce, tomato, onion, pickle and one side

The HCC Burger 10

Half pound ground beef grilled to your liking. Top it with your favorite cheese or some bacon.

The Hole in One 10

Half pound ground beef patty stuffed with blue cheese and Applewood smoked bacon, topped with more bacon and caramelized onions

The Southwestern 10

Half pound ground beef patty with Southwestern flare, topped with cheddar jack cheese, tomatoes, onion and avocado spread

Patty Melt 10

Half pound ground beef patty on marble-rye bread, with melted Swiss and American cheeses and caramelized onions

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Salads

Classic Cobb 10

Mixed greens, sliced avocado, tomato, croutons, apple wood smoked bacon, smoked turkey, hard-boiled egg, and bleu cheese crumbles

HCC Style Waldorf 11

Mixed greens, topped with raisins, walnuts, croutons, sliced apples, and grilled chicken breast

Salmon Salad 15

Citrus seared salmon filet on a bed of mixed greens, feta cheese, avocado, dried cranberries, walnuts or pecans, tomato, croutons, and cucumber slices. Served best with our Lemon-Thyme or Raspberry vinaigrette

Fried Chicken Salad 11

Mixed greens, Colby jack shredded cheese blend, tomato, black olives, croutons, diced onions and cucumber slices, topped with Fried Chicken, or grilled upon request.

Triple Bogey 10

Chicken Salad, Tuna Salad, and Cottage Cheese topped with fruit on a bed of lettuce.

Dressings made here:

Buttermilk Ranch, Blue Cheese, Caesar, Honey Mustard, Western, Italian, Balsamic, Raspberry Vinaigrette, Lemon-Dill Vinaigrette

Sides

French Fries, Sweet Potato Fries, Buttermilk Battered Onion Rings, House Made Chips, House Salad, House Made Soup, Fruit Cup, or Cottage Cheese

Dinner Hour Only:

Baked Potato, Smashed Potato, House Vegetable, Risotto, Side of pasta with red or white sauce

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Appetizers

Portabella Fries 9

Portabella mushrooms, seasoned and battered in buttermilk, served with your choice of ranch or bleu cheese dressing

Catfish Bites 9

Bite size pieces of tender catfish, dredged and fried.

Onion Rings 9

Hand cut onion rings, seasoned and battered in buttermilk, served with ranch dressing

Spinach Empanadas 9

Golden fried wonton, stuffed with spinach, artichokes, and cheese, served with a sun dried tomato cream sauce

Buffalo Wings 13

Or try them plain, BBQ style, or Buffalo, naked or breaded.

Shrimp Platter 6/12

Fried or cocktail shrimp, served with a side of cocktail sauce and lemon wedge

Toasted Ravioli 9

A St. Louis original, deep fried ravioli, stuffed with meat, spinach and cheese blend, served with marinara and topped with freshly grated parmesan

Quesadilla 11

Flour tortilla filled with grilled chicken or steak, Colby jack cheese blend, garnished with lettuce, cheese, tomato, onion and black olive, with sour cream and salsa on the side

"Game"Points 9

Toast points topped with house smoked gouda, caramelized onions, mushrooms, and peppers.

Drinks

Soft Drinks:

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Dr Pepper, Diet 7up 2

Iced Tea, Pink Lemonade 2

Red Bull-Regular or Sugar Free 4

Coffee-Regular or Decaf, Hot Tea 2

Beer:

Budweiser, Bud Light, Bud Light Lime, Bud Select, Select 55, Michelob Ultra, Michelob Amber Bock, Busch Light, Coors Light, O'Doul's 3

Boulevard Wheat, Boulevard Pale Ale, Corona Extra, Heineken, Redd's Apple Ale 3.5