

Eugene Country Club



Starters

FRENCH ONION SOUP

Caramelized Onions, Savory Broth, Herb Croutons and Gruyere Cheese Gratin

EDAMAME

One Half Pound of Boiled Young Whole Pod Soybeans with Sea Salt

CRAB RANGOONS

Crisp Fried Wontons with Dungeness Crab and Spiced Cream Cheese Served with Wakame Salad, Painted with Sweet Chili and Soy Sauces

PAN-FRIED OYSTERS

Panko and Cornmeal Crusted Willapa Bay Oysters, Wakame Salad and Spicy Remoulade

PIZZA OF THE WEEK

Thin Crust Pizza, Five Cheese Blend with Weekly Presentation

ARTISAN SAUSAGE STUFFED MUSHROOMS

Crimini Mushrooms, House-Made Blend of Duck, Veal and Pork Sausage, Caramelized Onion Sauce, Gruyere, Parmesan and Mozzarella Cheese Gratin

Salads

CONTEMPORARY COBB

Heart of Romaine, Grilled Chicken Breast, Watercress, Tomato, Hard Boiled Egg, Blue Cheese Crumbles, Avocado, Black Olive, Crisp Bacon, Blue Cheese Dressing and Sun-Dried Tomato Vinaigrette Drizzle

**Chopped and Tossed if Desired*

HOUSE CAESAR

Chopped Hearts of Romaine, Grape Tomatoes, Kalamata Olives, White Anchovy Filets and Parmesan Cheese Crisp

Add Salmon

Chicken or Bay Shrimp

PACIFIC RIM TUNA

Seared Rare Ahi Tuna, Spring Mix Lettuce, Asian Slaw, Mandarin Oranges, Crispy Won Tons and Wasabi Soy Vinaigrette

GRILLED NORTHWEST SALMON

Grilled Romaine Spear, Broken Bacon, Soft Poached Egg, Locally Foraged Mushrooms, Fresh Ripe Tomatoes, Red Onions, Shaved Fennel and Radish Complemented with Toasted Garlic Bruschetta, House Remoulade and Lemon-Tarragon Vinaigrette

SPINACH SALAD

Locally Grown Spinach, Crisp Bacon Threads, Poached Egg, Butter Toasted Croutons, Sun-Dried Tomatoes, Kalamata Olives, Sautéed Exotic Mushrooms, Fried Shallot Rings, Hearts of Palm, Mandarin Oranges, Feta Cheese and Warm Tomato-Basil Vinaigrette

HOUSE SMOKED CHICKEN

Naturally Raised Chicken Breast, Organic Salad Mix, Port Wine Poached Pears, Fuji Apple Battonettes, Dried Cherries, Smoked Almonds, Fresh Herbed Cheese Curds and Apple-Maple Vinaigrette

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Tacos

Served with Apple-Cabbage Slaw, Pico de Gallo, Cotija Cheese and Mazina Tortillas. Your choice of:

GRILLED OR TEMPURA OPAKAPAKA

**HOUSE-SMOKED PULLED PORK WITH
BLACK PEPPER VINAIGRETTE**

HOUSE-SMOKED BEEF BRISKET

Sandwiches

All Sandwiches come with a choice of one of the following:

Cup of Soup or Chili, Fries, Seasonal Fruit, Cottage Cheese, Cole Slaw, Potato Salad, Onion Rings, Chips or Side Salad

DELI SANDWICH FULL OR HALF

Ham, Turkey, Tuna or Egg Salad, Choice of Bread, Condiments - Lettuce and Tomato

OPEN-FACE ROAST TURKEY AND APPLE

Oregon Hazelnut Bread, House-Smoked Turkey Breast, Crisp Fuji Apple Slices and Melted White Cheddar

SOUTHERN PULLED PORK

House-Smoked Pork Shoulder, Black Pepper-Vinegar Sauce and Apple-Cabbage Slaw on a House-Made Bun

BLACKENED SALMON BURGER

Toasted Brioche Bun, Sliced Tomato, Red Onion, Leaf Lettuce and Cucumber-Dill Sauce

ULTIMATE GRILLED HAM AND CHEESE

Blend of Gruyere, Provolone, Cheddar, Pepper Jack and Parmesan Cheese with Shaved Ham, Thinly Sliced Tomato on Butter Grilled English Bread
Served with a Side of Mango Chutney

Soup

SOUP OF THE MOMENT

Cup
Bowl

COWBOY CHILI

Cup
Bowl

NORTHWEST DIP

Shaved House-Smoked Beef Brisket, Sautéed Exotic Mushrooms, Caramelized Onions and Gruyere Cheese
Served on a House-Made Bun with a Side of Au Jus

STEAK BURGER

Half Pound Cedar River Natural Beef with Lettuce, Tomato, Onion and Pickle on a House-Made Bun
Jazz it up with Your Choice of Cheese, Bacon, Mushrooms, Caramelized Onions, Avocado, Fried Egg, Roast Red Bell Pepper or Jalapenos

GRILLED ANDOUILLE SAUSAGE

Sautéed Bell Peppers and Red Onions, Creole Mustard and House-Made Walla Walla Sweet Onion and Black Pepper Bun

HOT DOG

Nathan's Natural All Beef, Stadium Bun with Choice of: Chili, Apple-Cabbage Slaw or Chicago Style with Mustard, Diced Onion, Sweet Pickle Relish, Diced Tomatoes, Kosher Dill Pickle, Sport Pepper and Celery Salt

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À la Carte

GRILLED PACIFIC SALMON

Prosciutto-Wrapped, Sun-Dried Tomato-Leek Demi Sauce, Wild Rice Risotto, Winter Greens and Chef's Vegetables

LOBSTER FETTUCINI

Maine Lobster Claw Meat, Exotic and Wild Mushrooms, Sun-Dried Tomatoes, Sweet Corn, Fresh Saffron Fettuccini with a Lemon-Basil Alfredo

GRILLED STEAK AU POIVRE

Grilled Ten Ounce Flat Iron Steak with Four Peppercorn-Brandy Sauce, Sautéed Spinach with Bacon, Tomato and Caramelized Onion Served with House-Made Frites

HAWAIIAN OPAKAPAKA

Macadamia Nut Crusted Snapper, Mango Butter Sauce, Saffron Rice and Citrus-Herb Salad

SEARED AHI TUNA SCALOPPINI

Watercress, Pink Grapefruit, Avocado and Red Onion Salad, Brown Butter Noodles with Green Scallions and Chili Flakes

CHICKEN AND WILD RICE POT PIE

Slow Braised Draper Valley Chicken, Minnesota Wild Rice, Seasonal Vegetables in a Savory Pie Crust

SEARED BEEF TENDERLOIN TIPS

Seared Beef Tenderloin Tips Served with Exotic Mushrooms, Spinach, Roast Red Bell Peppers, Tomatoes, Leeks, Herb Gnocchi in a Savory Tomato-Blue Cheese Demi Sauce

LOUISIANA CAJUN GUMBO

Chicken, Shrimp and Andouille Sausage, Rich Cajun Brown Sauce and Tillamook Cheddar Cheese Grits

HOUSE-MADE MEATBALLS

Veal, Pork and Duck Blend, Fresh Fettuccini in a Wild and Cultivated Mushroom Sauce

NORTHWEST FISH AND CHIPS

Beer-Battered Northwest Seasonal Fish, Crisp Fries and Apple-Cabbage Slaw

PORK TENDERLOIN SCHNITZEL

Sage-Crusted Pork Tenderloin Served with Exotic Mushroom Sauce, Butternut Squash Spaetzel, Winter Greens and Chef's Vegetables

CHICKEN MARSALA

Draper Valley Farms Naturally Raised Chicken Breast, Exotic and Wild Mushrooms, Marsala Demi Glace, Parmesan Risotto and Chef's Vegetables

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CALL THE CLUB AT
(541) 345-0181
FOR CHEF'S CURRENT
SPECIALS OR TO PLACE
A TO GO ORDER!

MONDAY - TUESDAY

Breakfast: No Breakfast Service
Lunch: 11:00am-3:00pm
Dinner: No Dinner Service

WEDNESDAY - FRIDAY

Breakfast: No Breakfast Service
Lunch: 11:00am-6:00pm
Dinner: 6:00-9:00pm

SATURDAY

Breakfast: 7:00am-1:00pm
Lunch: 11:00am-6:00pm
Dinner: 6:00-9:00pm

SUNDAY

Breakfast: 7:00am-1:00pm
Lunch: 11:00am-5:00pm
Dinner: 5:00-8:00pm