

Schuylkill Country Club



Soup of the Day
cup 5 bowl 8

French Onion
crock 8

House Salad (GF) 6

*Mixed greens with seasonal toppings
and your choice of dressing*

House Caesar Salad 7

*Crisp romaine lettuce with parmigiano reggiano,
house-made croutons, and classic caesar dressing*

PA Dutch Pretzel Board 14

*Warm soft pretzel served with beer cheese
and apple mustard*

Maple-Glazed Thick-Cut Bacon (GF) 12

*Hand cut, extra thick applewood bacon brushed
with a warm maple glaze*

Wings six 8 • twelve 16

*Served with bleu cheese dressing, carrots,
and celery • available in club, mild, hot,
bourbon bbq, or garlic parmesan*

Sandwiches

Available lunch and dinner

SCC Pub Burger 16

*Topped with applewood bacon, caramelized onions,
and pimento cheese, on a warm pretzel roll*

Smothered Burger 16

*Sautéed mushrooms, caramelized onions,
and imported gruyère cheese on a brioche roll*

Black & Bleu Burger 16

*Applewood bacon, bleu cheese, garlic aioli,
lettuce, and tomato on a pretzel roll*

SCC "Not Your Average" Veggie Burger 12

*Our signature house made veggie burger
finished with a sweet soy glaze
and melted cheddar cheese on a brioche roll*

Cheesesteak 16

*Grilled chopped steak with caramelized onions
and American cheese on an amoroso philly roll*

California Grilled Chicken 18

*Grilled chicken breast topped with cheddar cheese,
avocado garlic aioli, lettuce, tomato,
and red onion on a brioche roll*

Turkey BLT 15

*Roasted turkey breast with sliced cheddar cheese,
applewood bacon, lettuce, tomato, and honey mustard
on thick cut ginsberg rye*

Egg-Cetera 12

*House-made egg salad with applewood bacon, lettuce,
and tomato wrapped in a flour tortilla*

Starters

Available lunch and dinner

SCC Quesadilla 8

*Onions, peppers, cheddar, and monterey jack
add: Chicken 8 • Steak 10 • Crab 10*

Spedini 12

*Mini baguette sliced and baked with fresh mozzarella,
romano cheese, and garlic butter*

Parmesan Truffle Fries (GF) 10

*Fresh cut fries tossed with truffle seasoning,
white truffle oil, and parmesan cheese*

South Philly Fries 8

*Fresh cut fries seasoned with Old Bay
and served with warm beer cheese sauce*

All Sandwiches
served with a choice of one side:
Chips • Fries • Onion Rings
Fruit Cup • Coleslaw

Add an additional side for 4.00

Crab Cake Sandwich 20

*SCC signature crab cake with lettuce, tomato,
and fresh dill tartar on a brioche roll*

Fish Tacos 19

*Seared Atlantic cod served in two corn tortillas
with cilantro lime slaw, avocado crema,
and roasted corn salsa*

Pub Fish 17

*Beer-battered haddock with lettuce, tomato,
and fresh dill tartar sauce on a brioche roll*

Reuben 16

*Top round corned beef with sauerkraut,
gruyère cheese, and thousand island dressing,
on thick cut ginsberg rye bread*

Chef's Black Forest Grilled Cheese 17

*Black Forest ham, gruyère cheese, and pimento spread
on grilled thick cut brioche bread*

Seasonal Veggie Wrap 14

*Roasted seasonal vegetables in a flour tortilla
with lettuce and balsamic dressing*

Traditional Deli full 12 • half 8

*Your choice of ham, turkey, tuna salad, egg salad or
chicken salad with lettuce, tomato, mayonnaise,
and choice of bread • add applewood bacon +2*

Cup & a Half 13

*A cup of soup du jour served with your choice
of a half deli sandwich*

GF Represents Gluten Free

Consuming raw or undercooked meat, poultry, seafood, or eggs may increase the risk of food borne illness

Schuylkill Country Club



Salads

Available lunch and dinner

with your choice of dressing unless noted

Add to any salad

Chicken 8 • Shrimp 10 • Salmon 10
Crabcake 12

Arizona Salad 15

Romaine lettuce topped with buffalo chicken tenders,
chopped egg, tomatoes, olives, pepperoncini,
and mixed cheddar cheese

Schuylkill County Cobb 16

Mixed greens topped with turkey, bacon, chopped egg,
and bleu cheese crumbles

SCC Caesar 10

Crisp romaine lettuce with parmigiano reggiano,
house made croutons, and classic caesar dressing

Classic Wedge (GF) 11

Iceberg wedge with bacon, tomatoes, chopped egg,
and bleu cheese crumbles

Caprese Salad 12

Mixed greens with vine ripened tomatoes, fresh
mozzarella, basil, and house made pancetta vinaigrette

SCC Grilled Chicken Salad (GF) 16

Mixed greens with grilled chicken, crispy tortilla strips,
and a cilantro honey lime vinaigrette,
finished with peanut sauce

Southwest Grilled Shrimp (GF) 20

Mixed greens with grilled shrimp, roasted corn, red
onion, bell peppers, avocado, and cilantro dressing

Greek Chopped Salad (GF) 15

Romaine lettuce with English cucumbers, tomatoes,
feta cheese, kalamata olives, red onion,
and Greek garlic herb dressing

Strawberry Patch Salad (GF) 19

Mixed greens with sliced strawberries, caramelized
walnuts, red onion, and goat cheese, finished
with house made pancetta vinaigrette

Dinner Entrees

Available 5pm

Entrees include Chef's potato and seasonal vegetable unless noted

Chicken Milanese 24

Crisp pan fried chicken topped with arugula caprese
salad with house made pancetta vinaigrette

Rosemary Chicken Gnocchi 24

Sautéed chicken breast with sundried tomatoes,
spinach, and asparagus, tossed with imported gnocchi
in a Chardonnay butter sauce

Chicken Parmesan 24

Breaded and pan fried chicken cutlet topped with
house made marinara, mozzarella and parmesan
cheeses, served over spaghetti

Steak Frites (GF) 46

Pan seared hand cut in house New York strip served with
brandy peppercorn sauce and hand-cut frites

Grilled NY Strip (GF) 45

Prime fourteen ounce hand cut in house New York strip,
charbroiled to your liking

Grilled Filet Mignon (GF) 47

Center hand cut in house US choice eight ounce filet

Add to your steak or filet

mushrooms • caramelized onions
bleu cheese • cowboy butter

Shrimp & Preserved Lemon Risotto (GF) 28

Jumbo shrimp sautéed with garlic, preserved lemon,
and asparagus, folded into arborio rice with
parmigiano reggiano, butter, and fresh thyme

Flounder Française (GF) 23

Lightly egg dipped flounder sautéed and finished
with a Pinot Grigio lemon butter sauce and capers

Fish Tacos (GF) 25

Seared Atlantic cod served in three warm corn tortillas
with cilantro lime slaw, avocado crema,
and roasted corn salsa

Citrus-Glazed Salmon (GF) 27

Seared Norwegian salmon brushed with a
fresh thyme citrus glaze

SCC Crab Cake single 22 • double 34

Signature style crab cakes, pan seared and served with
house-made fresh dill tartar sauce

Pork Chop Fiorentina (GF) 28

Pan seared bone in center cut pork chop with
lemon-garlic mascarpone and sautéed baby spinach

Vegetable Stir Fry (GF) 19

Seasonal vegetables sautéed with ginger, garlic,
and tamari, served over wild rice

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