

Schuylkill Country Club

Soups

Today's Creation
Yesterday's Masterpiece

Cup 4.5 Bowl 7

SCC Chili
Cup 5 Crock 8
Spicy beef and pork,
with monterey jack and garlic bread

Appetizers

Old Bay Crabby Cheese Fries* 12

SCC fries tossed with Old Bay seasoning and crabmeat, finished with shredded cheddar jack cheese

Coconut Shrimp 13

Hand breaded shrimp served over superslaw with orange marmalade rum dipping sauce

SCC Quesadilla

Chicken 10 – Crab 15

Char-grilled garlic herb tortilla with onions, peppers, cheddar and monterey jack

Jumbo Wings six for 7 twelve for 12

With celery, carrots, and ranch or bleu cheese

choose from: club sauce, mild, medium, hot, BBQ, honey mustard, thai chili, Jack Daniels

Shrimp Cocktail* 15

Chilled colossal shrimp with cocktail sauce

Lite Side

SCC Caesar 7

Crisp romaine, Caesar dressing, parmesan cheese, croutons

Classic Wedge* 9

Iceberg wedge with bacon, tomato, egg and bleu cheese crumbles and your choice of dressing

Arizona 12

Buffalo chicken tenders, egg, tomato, olives, pepperoncini and cheddar, on a bed of romaine with ranch dressing

Cobb Salad* 10

Mixed greens with red onions, cucumber, tomato wedges, egg, avocado, bacon, bleu cheese and your choice of dressing

Add To Your Choice of Salad: Chicken 4 - Shrimp 7 - Steak 8

Chicken Tenders & Fries 10

Homestyle chicken tenders & French fries

SCC Burger Your Way 11

Build your favorite 8-ounce premium Angus, on a brioche roll, served with French fries

Entrées

All Entrées Include Soup or Salad and Chef's Vegetable & Potato Du Jour

Twin Crabcakes* 25

Two SCC signature Maryland style crabcakes, pan seared with remoulade

Wine Pairing Suggestion: Benziger Sauvignon Blanc 8.75 glass/33 bottle

Asian Cod* 25

Steamed Atlantic cod topped with a ginger vegetable teriyaki slaw

Wine Pairing Suggestion: Ecco Domani Pinot Grigio 8.75 glass/33 bottle

Chicken Milanese 18

Parmesan bread crumb crusted tender breast of chicken, sautéed in butter, finished with fresh arugula, shaved parmesan and lemon, drizzled with balsamic glaze

Wine Pairing Suggestion: Kendall Jackson Chardonnay 9.5 glass/36 bottle

Peppered Duck Breast* 28

Black pepper seasoned, sliced over a red wine cherry sauce

Wine Pairing Suggestion: Imagery Pinot Noir 9.5 glass/36 bottle

Veal Sorrentino 24

Sautéed veal topped with eggplant rollatini, spinach, tomato and mozzarella cheese with marinara sauce

Wine Pairing Suggestion: Santa Rita 120 Merlot 8.75 glass/33 bottle

Filet Mignon* 35

Center cut char-grilled 8-ounce filet, choice of bordelaise or bearnaise sauce

Wine Pairing Suggestion: Concannon Cabernet Sauvignon-California 8.75 glass/33 bottle

Fettuccini Alfredo 15

Pasta tossed in a rich parmesan alfredo cream sauce, served with garlic bread

Add: Fresh Vegetables 3 - Chicken 4 - Shrimp 7 - Steak 8

Wine Pairing Suggestion: Ferrari Carrano Chardonnay 8.75 glass/33 bottle

Eggplant Rollatini 16

Breaded and stuffed with ricotta cheese, served on a bed of sautéed spinach, topped with marinara and shredded parmesan

Wine Pairing Suggestion: Kim Crawford Sauvignon Blanc 9.5 glass/36 bottle

Desserts

Ice Cream-Scoop 3

Vanilla-Chocolate

Sundae 4

Vanilla-Chocolate

Peanut Ball Sundae 5

Vanilla-Chocolate

New York Style Cheesecake 8

Chef's Featured Desserts

**Represents Gluten Free*

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