

Schuylkill Country Club

Dinner Menu

Soups & Salads

**Today's Creation or
Yesterday's Masterpiece**

Cup 4.5 Bowl 7

House Side Salad 4 Caesar Side Salad 4

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 12 – 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 8

Crisp romaine, Caesar dressing, parmesan cheese and croutons

Classic Wedge* 9

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

Arizona 13

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

Cobb Salad* 13

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 5 - Shrimp 8 - Steak 9

Chicken Tenders & Fries 10

Homestyle chicken tenders & French fries

SCC Burger 12

8-ounce premium Angus, on a brioche roll with lettuce and tomato, served with French fries

Entrées

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

Twin Crabcakes 26

Two SCC signature style crabcakes, pan seared and topped with remoulade
Wine Pairing Suggestion: Benziger Sauvignon Blanc-California 9 glass/35 bottle

Sea Bass Française 29

Chilean sea bass pan seared golden brown in française butter, served over garlic spinach
Wine Pairing Suggestion: Toad Hollow Unoaked Chardonnay-California 9 glass/35 bottle

Chicken Milanese 19

Parmesan bread crumb crusted tender breast of chicken, sautéed in butter, finished with fresh arugula, shaved parmesan and lemon, topped with balsamic glaze
Wine Pairing Suggestion: Kendall Jackson Chardonnay-California 10 glass/38 bottle

Duck Cassoulet* 28

Duck confit and roasted duck half, served over a stew of cannellini beans, diced sausage, tomatoes, onions, celery and carrots
Wine Pairing Suggestion: Erath Resplendent Pinot Noir-Oregon 10 glass/38 bottle

Smothered Pork Chop* 30

14-ounce bone in chop smothered in a caramelized onion and mushroom marsala wine sauce
Wine Pairing Suggestion: Santa Rita 120 Merlot-Chile 9 glass/35 bottle

Filet Mignon* 35

Center cut char-grilled 8-ounce filet, with choice of bordelaise or bearnaise sauce
Wine Pairing Suggestion: Concannon Cabernet Sauvignon-California 10 glass/38 bottle

Fettuccini Alfredo 15

Pasta tossed in a rich parmesan alfredo cream sauce, served with garlic bread
Add: Fresh Vegetables 4 - Chicken 5 - Shrimp 8 - Steak 9
Wine Pairing Suggestion: R Collection Chardonnay-California 9 glass/35 bottle

Stuffed Peppers* 16

Bell pepper stuffed with chipotle rice, onions, black beans, corn and peppers, baked with cheddar jack cheese and served over marinara sauce
Wine Pairing Suggestion: Brancott Sauvignon Blanc-New Zealand 9 glass/35 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