

Schuylkill Country Club

Dinner Menu

Starters

House Salad*

Choice of dressing 4

Soup of the Day

cup 5 bowl 7

French Onion

crock 8

House Caesar Salad

Croutons, parmesan cheese 5

Chili

cup 5 crock 8

Lobster Bisque

cup 6 bowl 9

Outer Banks Steamed Shrimp* 15

A traditional recipe steamed in their shells, covered in Old Bay, served with cocktail sauce and drawn butter

Baked Clams Casino* 12

Cherry stone clams baked with a bacon bell pepper caper compound butter, served with lemon wedges

Steak Bruschetta 15

Garlic oil infused crostini topped with diced tomato, basil, and garlic tapenade, finished with sliced steak, balsamic glaze, and parmesan cheese

Shrimp Cocktail* 15

Five chilled shrimp with cocktail sauce

Lemon Aioli Crab 16

Crab mix with a lemon pepper aioli, toasted crostini's, and fresh arugula, drizzled with extra virgin olive oil

Jumbo Wings

six for 7 twelve for 13

With celery, carrots, and ranch or bleu cheese

choose from: club sauce, mild, hot, BBQ, honey mustard, thai chili or jack daniels

Lite Fare

Sweet Potato Flatbread Pizza* 16

With roasted vegetables, mushrooms, and goat cheese, topped with arugula and cherry tomatoes, tossed with extra virgin olive oil

SCC Burger 12

Build your favorite, served with your choice of chips, fries, fruit or coleslaw

SCC Quesadilla 9 add: chicken 14 - steak 16 - crab 16

Char-grilled garlic herb tortilla with onions, peppers, cheddar, and monterey jack cheeses, with a side of sour cream and salsa

Radichio Pear & Arugula Salad 12

Topped with seasoned croutons, glazed walnuts, and balsamic honey dressing, finished with shaved parmesan cheese

Italian Chopped Salad* 12

Iceberg and romaine tossed in Paris dressing with diced tomato, cucumber, black olive, feta cheese, and pickled red onions, garnished with pepperoncini

SCC Caesar 9

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 Salad 14

Buffalo chicken tenders, egg, tomato, olive, pepperoncini, and cheddar cheese, on a bed of romaine lettuce, with your choice of dressing

Add To Your Salad Choice:

chicken 6 - shrimp 9 - salmon 9 - steak 10 - crab cake 10

**Represents Gluten-Free*

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Club Favorites

Beef Stroganoff 18

Tender beef tips sautéed with mushrooms, red wine, and garlic, finished in a sour cream demi sauce

Yankee Pot Roast 18

Tender bottom round roast topped with a celery, carrot, and onion demi sauce

Baked Stuffed Flounder Rouladen 24

Yellow tail flounder filled with our house crab stuffing, broiled in lemon butter

Chicken Parmigiana 18

Breaded breast of chicken baked with marinara sauce, parmesan and provolone cheeses, served over pasta with garlic bread

Pasta

Ravioli Ala Napoletana 16

Cheese stuffed ravioli served over a hearty cherry tomato sauce, topped with a lite lemon butter

Tomato Margherita 16

Diced tomato, basil and garlic butter, with fresh mozzarella over angel hair pasta

Fettuccine Alfredo 16

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

Add:

fresh vegetables 4 - chicken 6
shrimp 9 - steak 10 - crab meat 10

Entrées

all entrées include chef's vegetable & potato du jour

Lemon Garlic Scallops* 24

Pan seared sea scallops with olive oil, garlic, tomato, spinach, and a white wine lemon butter sauce

Wine Pairing Suggestion: Secolo IX Pecorino, Italia glass 11 bottle 40

Pan Seared Cod* 22

Topped with a brown butter yellow and red cherry tomato sauce with a hint of vermouth

Wine Pairing Suggestion: Erath Resplendant Pinot Noir, Oregon glass 11 bottle 40

Chicken Monte Carlo 25

Sautéed chicken breast topped with seasoned bread crumbs, sliced tomato, shrimp, mushrooms, and parmesan cheese, served over a garlic compound butter

Wine Pairing Suggestion: Kendall Jackson Chardonnay glass 11 bottle 40

Caribbean Salmon* 28

Island seasoned salmon grilled with a mango vinaigrette and finished with a pineapple chutney

Wine pairing Suggestion: Lo Nuevo, Alborino Spain glass 10 bottle 38

Top Sirloin au Poivre 28

Eight-ounce steak crusted with cracked black pepper, seared and served over a green peppercorn brandy cream sauce

Wine Pairing Suggestion: Antigal Uno Malbec, Mendoza Argentina glass 11 bottle 40

Signature Crab Cake Single 19 Twin 29

SCC signature style crab cakes, pan seared and topped with remoulade

Wine Pairing Suggestion: Brancott Sauvignon Blanc-New Zealand glass 9 bottle 35

Pretzel Crusted Pork Chop 30

Fourteen-ounce bone-in chop baked with a Bavarian pretzel crust atop a mustard demi sauce

Wine Pairing Suggestion: R Collection Field Blend, California glass 10 bottle 38

Filet Mignon* 42

Char-grilled center cut 8-ounce filet, with choice of bordelaise or bearnaise sauce

Wine Pairing Suggestion: Concannon Cabernet Sauvignon-California glass 11 bottle 40

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