

# Schuylkill Country Club

## Centennial Dinner Menu

### Appetizers & 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

#### Buffalo Cheesesteak Egg Rolls 12

Ground chicken with buffalo sauce, served with bleu cheese and mild dipping sauces

#### Loaded Nachos Grande 12

Tri-colored tortillas with cheddar cheese sauce, ground beef, lettuce, tomato, jalapeño peppers, salsa, and sour cream

#### Lemon Aioli Crab 16

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

#### Broiled Stuffed Mushrooms 13

Mushroom caps with crabmeat stuffing, topped with Swiss cheese and dijon mustard cream sauce

#### SCC Quesadilla 9      add chicken 12 - steak 15 - crab 16

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

#### 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

#### Shrimp Cocktail\* 15

Five chilled shrimp with cocktail sauce

#### SCC Burger 12

Build your favorite, served with your choice of side

#### Arugula Salad\* 9

Fresh arugula with cherry tomatoes, red onion, artichoke hearts, roasted red pepper, and gorgonzola cheese, topped with balsamic vinaigrette

#### Boston Bibb Salad\* 10

Fresh strawberries, red onion, toasted pecans, and feta cheese, with poppyseed dressing

#### 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 Salad 13

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

Add To Your Choice of Salad: chicken 5 - salmon 9 - shrimp 8 - steak 10 - crab cake 10

*\*Represents Gluten Free*

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### Entrées

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

#### **Chicken Française 22**

Twin breast dipped in egg batter, sautéed with a lemon garlic butter, served over angel hair pasta

*Wine Pairing Suggestion: K. J. Chardonnay, -California 10 glass/38 bottle*

#### **Pork Chop 28**

Grilled 14-ounce bone in chop, finished with a strawberry basil balsamic glaze

*Wine Pairing Suggestion: Erath Resplendant, -Oregon 10 glass/38 bottle*

#### **Norwegian Salmon\* 29**

Glazed salmon broiled and finished with an apricot dijon crab tapenade

*Wine Pairing Suggestion: Prophecy Rose-France 9 glass/35 bottle*

#### **Blackened Flounder 24**

Yellowtail flounder seasoned with cajun spices, topped with a diced cajun shrimp compound butter

*Wine pairing Suggestion: Lo Nuevo Alboriño, -Spain 9 glass/35 bottle*

#### **Mediterranean Sea Scallops 23**

Pan seared with olive oil, shallot garlic, red and green peppers, grape tomatoes, capers, and seasonings

*Wine Pairing Suggestion: Secolo IX Pecorino 10 glass/38 bottle*

#### **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 9 glass/35 bottle*

#### **Lamb Chops 26**

Grilled 4-ounce duet lamb chops with seasoned crouton, laced with a mint demi sauce

*Wine Pairing Suggestion: R Collection Field Blend, -California 9 glass/35 bottle*

#### **Filet Mignon\* 42**

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

*Wine Pairing Suggestion: Concannon Cabernet Sauvignon-California 10 glass/38 bottle*

### Pasta

#### **Fettuccine Alfredo 16**

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

#### **Scampi Style Linguine 16**

With garlic pesto butter sauce

#### **Tomato Margherita 16**

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

Add:

Fresh Vegetables 4 - Chicken 5

Shrimp 8 - Steak 9

### Club Favorites

#### **Liver & Onions 18**

Dusted with seasoned flour and sautéed with onions and crisp bacon

#### **Chicken Parmagina 18**

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

#### **Fish & Chips 16**

New England style battered cod, served with fries, cole slaw and tartar sauce

#### **Yankee Pot Roast 18**

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

*\*Represents Gluten Free*

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