

Schuylkill Country Club

Centennial Dinner Menu

Lite Side

CHEESESTEAK PIEROGIES 12

Three Mrs. T's potato pierogies topped with chip steak meat, marinara sauce with peppers and onions, finished with alfredo sauce and mozzarella cheese

LOADED NACHOS GRANDE 12

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

LEMON AIOLI CRAB 15

Jumbo lump crab mix topped with a lemon pepper aioli, served on a toasted crostini with fresh arugula and drizzled with extra virgin olive oil

BROILED STUFFED MUSHROOMS 13

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

SCC QUESADILLA 9 add chicken 12 - steak 13 - crab 15

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

JUMBO WINGS six for 7 twelve for 12

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 colossal shrimp with cocktail sauce

SCC BURGER 12

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

ARUGULA SALAD* 8

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 ranch dressing

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

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Entrées

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

COD PROVENCAL 21

Parmesan crusted cod baked golden brown and topped with a cherry tomato, caper, black and green olive butter sauce

Wine Pairing Suggestion: Santa Rita 120 Merlot-Chili 9 glass/35 bottle

GLAZED SALMON* 29

Norwegian salmon broiled and finished with an apricot dijon crab glaze

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

CHICKEN CHASSEUR* 24

Twin breasts sauteed with mushrooms, shallots, bacon and diced tomato, finished with a rich demi brown sauce

Wine pairing Suggestion: Tribute Cabernet Sauvignon-California 9 glass/35 bottle

CHICKEN VERDICCHIO* 24

Baked chicken breasts stuffed with roasted red peppers, artichokes and mushrooms, topped with fresh mozzarella cheese and garlic butter sauce

Wine Pairing Suggestion: Erath Resplendant Pinot Noir-Oregon 10 glass/38 bottle

TWIN CRAB CAKES 28

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

Wine Pairing Suggestion: Benziger Sauvignon Blanc-California 9 glass/35 bottle

VEAL LOIN CHOP* 35

Grilled 10-ounce bone-in chop rubbed with fresh mint and lime, topped with a mango tomato pico de gallo

Wine Pairing Suggestion: Renwood Old Vine Zinfandel-California 10 glass/38 bottle

FILET MIGNON* 38

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

SWEET POTATO FLATBREAD PIZZA* 16

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

LINGUINE DEL MARE 27

Baby clams, shrimp, and cod, lightly sautéed in garlic, shallots and red wine, tossed in linguine and finished with marinara sauce, served with garlic bread

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

FETTUCCHINI ALFREDO 16

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

**Represents Gluten Free*

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