

Schuylkill Country Club

Starters

Soup of the Day
cup 5 bowl 8

Lobster Bisque
cup 6 bowl 10

French Onion
crock 8

Chili
cup 5 crock 8

House Salad GF 5
mixed greens, toppings, and choice of dressing

House Caesar Salad 6
romaine with parmesan and croutons

Chicken Potstickers 8
steamed and served with general tso sauce

SCC Quesadilla 8
onions, peppers, cheddar, and monterey jack
add: Chicken 8 • Steak 10 • Crab 10

Crab Pretzel Sticks 11
soft baked pretzel sticks served with a cheesy crab dip

Crab Stuffed Mushrooms 14
baked in garlic butter, topped with mozzarella

Clams Casino GF 14
six middle neck clams filled with
traditional sweet peppers, butter and bacon filling

Spanish Garlic Shrimp Toasts 12
grilled jumbo shrimp served atop crispy bread and
finished with garlic sherry butter sauce

Jumbo Wings six/8 twelve/16
choice of sauce: club, mild, medium, hot, bbq, thai chili,
honey mustard, or jack daniels

Sandwiches

Served with choice of one side: Chips • Fries • Sweet Potato Fries • Onion Rings • Fruit Cup • Coleslaw
Add an additional side for 4.00 • Substitute a wrap on any sandwich • Substitute gluten free bread or roll

Chef's Burger 17
chef's crafted in-house seasoning mix in a house burger with bacon,
red onion, sliced tomato, and bleu cheese on a toasted brioche roll

The SCC Burger 14
with cheese, lettuce, tomato, and onion, on a brioche roll

Short Rib Melt 18
beef, French onions, swiss, and provolone, on a toasted ciabatta roll

Cheesesteak 16
grilled chopped steak topped with onions and
American, served on a long roll

Italian Egg Sandwich 11
fried egg, prosciutto, provolone, calabrian pepper sauce,
and roasted peppers, on a toasted ciabatta roll

Traditional Deli Full 11 • Half 7
SCC Classic Club Full 12 • Half 8
your choice of ham, turkey, tuna salad, or chicken salad,
with lettuce, tomato, mayo, and choice of bread - (bacon on club)

Cup and a Half 11 Bowl and a Half 13
cup or bowl of soup du jour and half a deli sandwich

Crabcake 18
SCC signature style crabcake topped with lettuce,
tomato, and remoulade, on a brioche roll

Pub Fish 17
beer battered haddock fillet on a pretzel roll
with lettuce, tomato, and tartar sauce

Blackened Salmon Sandwich 18
pan blackened fillet on a toasted brioche roll with lettuce,
tomato, and red onion, served with tartar sauce

Crispy Chicken Sandwich 15
breaded chicken breast with lettuce, tomato, mayo, bacon,
and swiss, on a brioche roll

Maple Chicken 15
grilled chicken cutlet with house smoked maple mustard,
melted smoked cheddar, bacon, lettuce, and tomato on a brioche roll

Roast Turkey Panini 14
house roasted turkey on chargrilled Italian sourdough
with provolone, tomato, and sundried tomato mayo

Rachel 13
rye bread grilled and filled with roast turkey,
house 1000 island, swiss and coleslaw

GF Represents Gluten Free

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

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Salads

Add to any salad - Chicken 8 • Shrimp 10 • Salmon 10 • Crabcake 12
with your choice of dressing unless noted

Grille Room Salad GF 17

spiced charbroiled prawns atop greens, with tomatoes,
sweet peppers, and bleu cheese crumbles

Arizona 14

romaine, buffalo chicken tenders, egg, tomatoes, olives,
pepperoncini, and cheddar

Pear & Mandarin GF 16

mixed greens, bleu cheese, mandarin oranges,
sliced pears, and candied pecans

Garden Scoop GF 10

garden salad topped with a scoop of chicken, tuna, or shrimp salad

Crunchy Thai 15

baby greens, chopped peanuts, bell pepper strips, carrot ribbons,
chow mien noodles, Asian sesame dressing

Classic Wedge GF 10

iceberg wedge, bacon, tomatoes, egg, and bleu cheese crumbles

SCC Caesar 8

romaine with parmesan and croutons

Dinner Entrées

Available 5pm

Served with chef's vegetable and potato unless noted
Available upon request: gluten free pasta

Creamy Sundried Tomato Chicken 21

sautéed chicken cutlet with sundried tomatoes,
garlic and basil cream, over gnocchi

Chicken Parmesan 22

breaded breast of chicken topped with marinara sauce,
mozzarella and parmesan, served over spaghetti,
with chef's vegetable

Roast Duck GF 34

half oven roasted duck finished with a grand marnier sauce

Charbroiled New York Strip GF 40

certified black angus fourteen ounce center cut
charbroiled and topped with seasoned sautéed onions

Filet Mignon GF 45

center cut eight ounce filet, with sautéed mushrooms
and bleu cheese compound butter

Chopped Sirloin 24

charbroiled chopped steak with a mushroom onion gravy

Lobster Ravioli 24

pasta stuffed with lobster meat and ricotta cheese,
finished with basil tomato cream sauce

SCC Crabcake Single 20 Twin 30

signature style crabcakes, pan seared and
topped with house made remoulade

Shrimp Neapolitan 22

jumbo shrimp sautéed in garlic butter with diced tomato and
lemon, finished with Galliano liqueur, served over linguine

Cast Iron Salmon GF 26

charbroiled salmon fillet served on a sizzling skillet,
topped with a pineapple and red pepper island butter,
served with wild rice

Vegetable Stir Fry with Ginger Sauce GF 19

assorted Asian inspired vegetables, pan fried in sesame oil,
finished with a sweet ginger sauce over wild rice

Shredded Short Rib 29

with mushroom burgundy brown sauce over wild rice,
with chef's vegetable

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