

CLUBHOUSE DINNER MENU

Ask your server for a wine list or cocktail menu to accompany your meal this evening!

SOUPS

Loaded Baked Potato

Cup 5 Bowl 7

SCC French Onion

Bowl 8

STARTERS

Chicken Quesadilla

Pepper Jack and cheddar cheeses, shredded lettuce, pico de gallo, sour cream

12

Jumbo Chicken Wings

Choice of bone-in or boneless with celery. Choice of mild, hot, barbecue, Thai chili, hot barbecue, garlic parmesan, or mango habanero

15

Shrimp Cocktail

Chilled cocktail shrimp served with cocktail sauce and lemon wedge

16

Antipasto Charcuterie Board

Capicola, salami, marinated mozzarella pearls, mixed olives, gerkins, pepperocinis, roasted red pepper, grapes, crackers

17

Hummus Plate

Lemon and garlic hummus served with carrot, celery, cucumber, red pepper, pita chips, finished with EVOO and paprika

14

SALADS

Dressing choices: Ranch, Bleu Cheese, Balsamic, Caesar, French, 1000 Island, Italian, Citrus Vinaigrette

Add to any salad

Chicken 7 Salmon 10

Garden

Mixed greens, grape tomatoes, cucumber, red onions, carrots, choice of dressing

Half 7 Full 9

Caesar

Romaine lettuce tossed in Caesar dressing with house-made croutons and parmesan cheese

Half 7 Full 9

Forsyth

Chopped iceberg tossed in bleu cheese dressing with bleu cheese crumbles, bacon, red onion, hard boiled egg, and tomato

Half 7 Full 9

ENTRÉE SALADS

Spring Citrus Salad

Spinach, orange supremes, strawberries, goat cheese, toasted pine nuts, citrus vinaigrette

12

Chef Salad

Iceberg, ham, turkey, cheddar, Swiss, grape tomatoes, cucumber, red onions, hard boiled egg, choice of dressing

16

**Consuming raw or uncooked foods may result in food borne illness.*

A convenience fee will be added to all credit card transactions



Gluten free



Vegetarian

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HANDHELDs

All handhelds served with pickle spear and choice of french fries, house made potato chips, onion rings, fresh fruit, cottage cheese, or coleslaw

Country Club Burger*

Brioche bun, choice of cheese, lettuce, tomato, onion, pickle

1/3 lb 10 1/2 lb 14

Caprese Grilled Cheese

Ciabatta roll, grilled Roma tomatoes, fresh mozzarella, spinach, basil pesto aioli

13

California Chicken Club

Brioche bun, grilled chicken, avocado, lettuce, tomato, bacon, honey mustard aioli

16

VEGETARIAN OPTIONS

Pasta Primavera

Seasonal vegetables tossed in a roasted red pepper and tomato sauce, served over fettucine with garlic bread

18

Blackened Mushroom Pasta

Blackened mushrooms, spinach, grape tomato, tossed in a Cajun cream sauce, served over cavatappi pasta and topped with goat cheese crumbles, served with garlic bread

18

USDA PRIME CUTS

New York Strip Au Poivre* GF

Pepper crusted Prime New York strip served with mashed potatoes and broccolini, finished with a brandy pan sauce and green peppercorns

63

ENTREES

Chicken Cordon Bleu

Pan fried chicken breast stuffed with ham and gruyere cheese, served with green beans and mashed potatoes and finished with Dijon velouté

25

Stuffed Pork Chop

Grilled pork chop stuffed with house stuffing, served with mashed potatoes and broccolini, topped with apple bourbon chutney

25

FROM THE SEA

Lemon and Dill Salmon*

Pan seared Sixty South salmon served with a fennel, grape tomato, and pea couscous. Finished with a lemon and dill cream sauce

27

Ginger and Garlic Swordfish

Grilled swordfish served with roasted garlic parsnip puree and crispy parmesan Brussels sprouts, finished with a ginger garlic and lemon compound butter

33

Optional dinner sides: fries, onion rings, coleslaw, fresh fruit, cottage cheese, baked potato, loaded baked potato (\$3 upcharge)

Prime Filet Mignon* GF

Cast iron seared USDA Prime filet, served with mashed potatoes and asparagus, finished with sauce bordelaise

56

Steak Frites*

Cast iron seared USDA Prime top sirloin topped with maître d' butter. Served with fries

30

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