

# 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, barbeque,  
Thai chili, hot barbecue, garlic parmesan,  
or mango habanero  
15



**Shimp 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\*



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\*



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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