

SCC Clubhouse Dinner Menu

Soups

New England Clam Chowder, Soup Du Jour

Cup 5 Bowl 7

French Onion

Bowl 7

Starters

Jumbo Shrimp Cocktail

Five jumbo shrimp, cocktail sauce

15

Nachos

Corn tortilla chips, cheese sauce, chipotle crema, corn, black beans, pico de gallo, guacamole, scallions

14

add pulled chicken 7, pulled pork 7

Spinach and Artichoke Dip

Creamy three cheese dip, tortilla chips

11

Chicken Quesadilla

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

10

Jumbo Chicken Wings

Choice of bone in or boneless with celery

Choice of mild, hot, barbecue, or Thai chili

15

Caprese Flatbread

Basil pesto, fresh mozzarella, tomatoes, balsamic glaze

12

Salads

House

Field greens, artichokes, cucumber, tomatoes, roasted red peppers, white balsamic vinaigrette

8

Caesar

Romaine hearts, house made croutons, parmesan cheese, Caesar dressing

9

Forsyth

Chopped iceberg, bleu cheese crumbles, bacon, red onion, hard boiled egg, tomatoes, bleu cheese dressing

9

Greek

Romaine, tomatoes, cucumber, red onion, banana peppers, feta, Kalamata olives, roasted red peppers, oregano vinaigrette

9

Entrée Salads

Blackened Chicken Cobb

Blackened chicken, iceberg, tomatoes, red onion, bacon, avocado, egg, bleu cheese, choice of dressing

17

Grilled Salmon Salad*

Field greens, oranges, strawberries, red onion, bacon, tomatoes, white balsamic

19

Handhelds

All handhelds served with pickle and choice of French fries, house made potato chips, fresh fruit and cottage cheese, or cole slaw

Country Club Burger*

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

1/3 lb 10 1/2 lb 14

Nashville Hot Chicken

Giardiniera slaw, pickles, spicy aioli, brioche bun

14

Kobe Burger*

Smoked gouda, bacon jam, lettuce, tomato, brioche bun

24

Pulled Pork

House BBQ, pickles, fried onions, brioche bun

14

Vegetarian Options

Crispy Tofu

Crispy fried tofu tossed in Thai chili, stir-fry veg, sticky rice

16

Penne Primavera

Seasonal vegetables, penne, lemon pesto cream

14

Meats & Chicken

New York Strip*

Mashed potatoes, asparagus, sauce bordelaise

37

Ribeye*

Mashed potatoes, asparagus, sauce bordelaise

39

Filet Mignon*

Mashed potatoes, asparagus, sauce bordelaise

39

Pan roasted Chicken

Roasted redskin potatoes, green beans, garlic herb sauce

21

Wagyu Meatloaf

Green beans, mashed potatoes, mushroom gravy

18

Seafood

Sesame Crusted Halibut

Wilted spinach, sticky rice, soy sherry broth, candied ginger

34

Grilled Salmon*

Creamed leeks, fried polenta cake, wilted spinach

24

Shrimp and Scallop Penne

Shrimp, bay scallops, lemon pesto cream, toasted pine nuts, parmesan, garlic bread

21

Fish and Chips

Beer battered cod, french fries, cole slaw

20

Please ask your server about gluten free options

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

Clubhouse Drink Menu

Classic Cocktails

Old Fashioned

Muddled cherry and orange, dash of bitters, bourbon, splash of sweet vermouth

Luxardo Old Fashioned (available at additional cost)

Manhattan

Bourbon, sweet vermouth, garnished with a cherry

Luxardo Manhattan (available at additional cost)

Bloody Mary

Vodka, Zing Zang, lime, garnished with lime, lemon, and olive

Keeneland Breeze

Maker's Mark, ginger ale, Grand Marnier

Margarita

On the rocks

Ultimate Margarita Tequila, Cointreau, Grand Marnier, margarita mix

Long Island

Vodka, gin, rum, triple sec, tequila, Pepsi, sour mix

Top Shelf Long Island

Moscow Mule

Vodka, ginger beer, lime squeeze

Hot Toddy

Bourbon, black tea, sweetener

Specialty Martinis

Georgia Peach Cosmopolitan

Peach Ciroc, Cointreau, lime juice, cranberry peach juice

Lemon Drop

Absolut Citron, Cointreau, splash of lemonade, lemon squeeze, garnished with a lemon twist

Pretty Pear

Pear vodka, sugar, lemon juice, apple juice, cranberry juice

Mint Chocolate Chip

Irish cream, crème de menthe, hazelnut liquor, half and half

After Dinner Coffee Drinks

Irish Coffee

Irish cream, Jameson, coffee, whipped cream

Hot Boozy Coffee

Brandy, Grand Marnier, Kahlua, coffee, whipped cream, garnished with orange peel

Snicker Kicker

Caramel whiskey, coffee, Irish cream, Crème de cocoa, Amaretto, chocolate syrup, garnished with whipped cream

Nutty Irishman

Irish Cream, whiskey, hazelnut liqueur, cream, coffee

SCC Bourbons

Buffalo White Dog Mash #1

Buffalo White Dog Rye Mash

Buffalo White Dog Wheat Mash

Bulleit

Bulleit Rye

Four Roses

Early Time Bottled In Bond

Knob Creek

Knob Creek Single Barrel

Elijah Craig

Buffalo Trace*

Basil Hayden

Basil Hayden Toast*

Ezra Brooks

Woodford Reserve

Woodford Reserved Double Oaked

Pipe Dream

Michter's

Maker's Mark

Weller Special Reserve

Weller Antique 107

Angel's Envy

Angel's Envy Private Selection*

George Dickel

Horse Soldier Small Batch

Horse Soldier Straight Bourbon

Horse Soldier Barrel

Burning Chair

Jeffersons Reserve

Jefferson Rye Cognac*

Jefferson Single Barrel*

Willett Rowan's Creek

Willett Rye 4-Year

Willett Copper Pot

Noah's Mill

Bakers

Rebel

Thomas S Moore Port Cask

Old Forester 1920

Kentucky Owl Confiscated

Calamut 15-Year

Yellowstone 101*

Buckner's 13-Year Single*

Bourbon flights available

*limited quantities; subject to availability

Ask your server about our monthly drink features!