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# Schuylkill Country Club

## 2010 Summer Lunch Menu



Donald J. Ross  
World Famous Golf Architect

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# Starters

*Shrimp Cocktail* 9  
*steamed jumbo shrimp, fresh greens, cocktail sauce*

*Steamers* 7  
*a baker's dozen of steamed littlenecks*

*Sicilian Eggplant Caponata Crostini* 7  
*traditional roasted eggplant, toasted crostini*

*Mango Crab Martini* 12  
*diced mango, jumbo lump, lime crème fraiche*

*Jumbo Wings* six / 5 twelve / 8  
*celery, carrots, ranch or bleu cheese club, mild, medium, hot, bbq, honey mustard, Thai chili*

*Hummus and Flatbread* 5.5  
*house made, daily variety, grilled flatbread*

*Black and Tan Onion Rings* 6  
*honey mustard dipping sauce*

## *Soups*

*Soup Du Jour* 3.95 Cup 4.5 Bowl

*Maryland Crab Chowder* 4.75 Cup 5.5 Bowl

*French Onion* 4.50 Crock

# Salad

- SCC Brunch* 10  
*seasonal fruits, field greens, cheese selection, homemade banana bread*
- Market Salad* 8  
*assorted roasted seasonal vegetables, field greens, parmesan, balsamic vinaigrette*
- SCC Chef* 9  
*julienne ham, turkey and Swiss, red onion, grape tomato, cucumber, hard cooked egg, fresh field greens*
- Thai Shrimp Salad* 10  
*seasoned shrimp, mango, red pepper, broccoli sprouts, peanuts, cilantro, chopped greens, noodles, citrus-soy vinaigrette*
- Hawaiian Chicken Salad* 10  
*grilled chicken, fresh pineapple, mandarin orange, grape tomato, cucumber, macadamia nuts, romaine, toasted coconut, coconut citrus dressing*
- Black and Bleu Steak Salad* 12  
*blackened flat iron, granny apples, candied walnuts, bleu cheese, fresh field greens*
- Traditional Caesar* 6  
*add chicken 3 salmon 4 shrimp 4 steak 5 scallops 6*
- Arizona* 9  
*romaine lettuce, buffalo chicken fingers, tomato, hard cooked egg, olives, cheddar cheese, ranch dressing*

