

# Schuylkill Country Club

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## Soups

**Today's Creation**  
**Yesterday's Masterpiece**  
Cup 4.5    Bowl 7

**French Onion**  
Cup 4.5    Crock 7

**SCC Chili**  
Cup 5    Crock 8  
Spicy beef and pork,  
with monterey jack and garlic bread



## Appetizers

**Old Bay Crabby Cheese Fries\***    12  
SCC fries tossed with Old Bay seasoning and crabmeat, finished with shredded cheddar jack cheese

**Coconut Shrimp**    13  
Hand breaded shrimp served over superslaw with orange marmalade rum dipping sauce

**Cheese & Salami Charcuterie Board\***    14  
An assortment of chef selected cheeses with red and green grapes, sliced salami, with gourmet whole grain mustard and tomato bacon onion jam—serves 2

**SCC Quesadilla**  
**Chicken 10 – Steak 12 – Crab 15**  
Char-grilled garlic herb tortilla with onions, peppers, cheddar and monterey jack

**Jumbo Wings**    *five for 6    ten for 11*  
With celery, carrots, and ranch or bleu cheese  
choose from: club sauce, mild, medium, hot, BBQ, honey mustard, thai chili, Jack Daniels

**Crab Rockefeller**    12  
Jumbo lump crabmeat sautéed in anisette scampi butter and served on a bed of spinach with parmesan curls and toast points

**Shrimp Cocktail\***    15  
Chilled colossal shrimp with cocktail sauce

*\*Represents Gluten Free*

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

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## Entrées



All Entrées Include Soup or Salad and Chef's Vegetable & Potato Du Jour

### **Twin Crabcakes\*** 25

*Two SCC signature Maryland style crabcakes, pan seared with remoulade*

Wine Pairing Suggestion: Benziger Sauvignon Blanc 8.75 glass/33 bottle

### **Asian Cod\*** 25

*Steamed Atlantic cod topped with a ginger vegetable teriyaki slaw*

Wine Pairing Suggestion: Ecco Domani Pinot Grigio 8.75 glass/33 bottle

### **Chicken Milanese** 18

*Parmesan bread crumb crusted tender breast of chicken, sautéed in butter, finished with fresh arugula, shaved parmesan and lemon, drizzled with balsamic glaze*

Wine Pairing Suggestion: Kendall Jackson Chardonnay 9.5 glass/36 bottle

### **Sicilian Swordfish\*** 26

*Grilled with Italian seasoned, served over a roasted red pepper coulis, topped with a pesto and parmesan cheese crust*

Wine Pairing Suggestion: Mer Soleil Chardonnay 9.5 glass/36 bottle

### **Peppered Duck Breast\*** 28

*Black pepper seasoned, sliced over a red wine cherry sauce*

Wine Pairing Suggestion: Imagery Pinot Noir 9.5 glass/36 bottle

### **New York Strip Steak** 28

*14-ounce hand-cut, served with beer battered onion rings and bordelaise or bearnaise sauce*

Wine Pairing Suggestion: Federalist Cabernet Sauvignon 9.5 glass/36 bottle

### **Veal Sorrentino** 24

*Sautéed veal topped with eggplant rollatini, spinach, tomato and mozzarella cheese with marinara sauce*

Wine Pairing Suggestion: Santa Rita 120 Merlot 8.75 glass/33 bottle

### **Filet Mignon\*** 29

*Center cut char-grilled 8-ounce filet, choice of bordelaise or bearnaise sauce*

Wine Pairing Suggestion: Concannon Cabernet Sauvignon-California 8.75 glass/33 bottle

### **Fettuccini Alfredo** 15

*Pasta tossed in a rich parmesan alfredo cream sauce, served with garlic bread*

*Add: Fresh Vegetables 3 - Chicken 4 - Shrimp 7 - Steak 8*

Wine Pairing Suggestion: Ferrari Carrano Chardonnay 8.75 glass/33 bottle

### **Eggplant Rollatini** 16

*Breaded and stuffed with ricotta cheese, served on a bed of sautéed spinach, topped with marinara and shredded parmesan*

Wine Pairing Suggestion: Kim Crawford Sauvignon Blanc 9.5 glass/36 bottle

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## *Lite Side*



### ***SCC Caesar* 7**

Crisp romaine, Caesar dressing, parmesan cheese, croutons

### ***Classic Wedge\** 9**

Iceberg wedge with bacon, tomato, egg and bleu cheese crumbles and your choice of dressing

### ***Oriental Salad\** 8**

Mixed greens with chilled sesame noodles, toasted almonds, mandarin oranges, tomato wedges and poppyseed dressing

### ***Pisano Salad\** 12**

Chopped salad greens with grilled chicken, salami, marinated chickpeas, tomato wedges, red onion and provolone cheese, topped with herb vinaigrette dressing

### ***Arizona* 12**

Buffalo chicken tenders, egg, tomato, olives, pepperoncini and cheddar, on a bed of romaine with ranch dressing

### ***Cobb Salad\** 10**

Mixed greens with red onions, cucumber, tomato wedges, egg, avocado, bacon, bleu cheese and your choice of dressing

***Add To Your Choice of Salad:*** Chicken 4 - Shrimp 7 - Steak 8

### ***Chicken Tenders & Fries* 10**

Homestyle chicken tenders & French fries

### ***SCC Burger Your Way* 11**

Build your favorite 8-ounce premium Angus, on a brioche roll, served with French fries

## *Desserts*



### ***Ice Cream-Scoop* 3**

Vanilla-Chocolate

### ***Sundae* 4**

Vanilla-Chocolate

### ***Peanut Ball Sundae* 5**

Vanilla-Chocolate

### ***New York Style Cheesecake* 8**

### ***Chef's Featured Desserts***



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