

Schuylkill Country Club

Starters

Soup of the Day
cup 5 bowl 8

Lobster Bisque
cup 6 bowl 10

French Onion
crock 8

Chili
cup 5 crock 8

House Salad GF 5
mixed greens, toppings, and choice of dressing

House Caesar Salad 6
romaine with parmesan and croutons

Chicken Potstickers 8
steamed and served with general tso sauce

Carolina Fries 11
sweet potato fries topped with southern style pulled pork
in a Carolina style bbq sauce

Crab Stuffed Mushrooms 14
baked in garlic butter, topped with mozzarella

Clams Casino GF 14
six middle neck clams filled with
traditional sweet peppers, butter and bacon filling

Spanish Garlic Shrimp Toasts 12
grilled jumbo shrimp served atop crispy bread and
finished with garlic sherry butter sauce

SCC Quesadilla 8
onions, peppers, cheddar, and monterey jack
add: Chicken 8 • Steak 10 • Crab 10

Jumbo Wings six/8 twelve/16
choice of sauce: club, mild, medium, hot, bbq, thai chili,
honey mustard, or jack daniels

Sandwiches

Served with choice of one side: Chips • Fries • Sweet Potato Fries • Onion Rings • Fruit Cup • Coleslaw
Add an additional side for 4.00 • Substitute a wrap on any sandwich • **Substitute gluten free bread or roll**

Pub Fish 17
beer battered haddock fillet on a pretzel roll
with lettuce, tomato, and tartar sauce

Crabcake 18
SCC signature style crabcake topped with lettuce,
tomato, and remoulade, on a brioche roll

Blackened Salmon Sandwich 18
pan blackened fillet on a toasted brioche roll with lettuce,
tomato, and red onion, served with tartar sauce

Short Rib Melt 18
beef, French onions, swiss, and provolone, on a toasted ciabatta roll

Italian Egg Sandwich 11
fried egg, prosciutto, provolone, calabrian pepper sauce,
and roasted peppers, on a toasted ciabatta roll

Traditional Deli Full 11 • Half 7
SCC Classic Club Full 12 • Half 8
your choice of ham, turkey, tuna salad, or chicken salad,
with lettuce, tomato, mayo, and choice of bread - (bacon on club)

Cup and a Half 11 Bowl and a Half 13
cup or bowl of soup du jour and half a deli sandwich

The SCC Burger 14
with cheese, lettuce, tomato, and onion, on a brioche roll

Steakhouse Burger 15
mushrooms, onion rings, swiss, and steak sauce,
on a brioche roll

Cheesesteak 16
grilled chopped steak topped with onions and
American, served on a long roll

Crispy Chicken Sandwich 15
breaded chicken breast with lettuce,
tomato, mayo, bacon, and swiss, on a brioche roll

1000 Island Chicken Sandwich 16
charbroiled chicken, bacon, lettuce, tomato, onion,
and house 1000 island, on a toasted ciabatta roll

Caprese Chicken 14
grilled chicken, pesto, mozzarella, tomato,
and red onion, on a toasted ciabatta roll

Rachel 13
rye bread grilled and filled with roast turkey,
house 1000 island, swiss and coleslaw

GF Represents Gluten Free

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

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Salads

Add to any salad - Chicken 8 • Shrimp 10 • Salmon 10 • Crabcake 12
with your choice of dressing unless noted

SCC Caesar 8

romaine with parmesan and croutons

Garden Scoop GF 10

garden salad topped with a scoop of chicken, tuna, or shrimp salad

Big Italian GF 18

prosciutto, giardiniera, romaine, tomatoes, and mozzarella

Classic Wedge GF 10

iceberg wedge, bacon, tomatoes, egg, and bleu cheese crumbles

Arizona 14

romaine, buffalo chicken tenders, egg, tomatoes, olives, pepperoncini, and cheddar

Greek Market GF 13

romaine, feta, olives, red onions, and tomatoes, with balsamic dressing

Grille Room Salad GF 17

spiced charbroiled prawns atop greens, with tomatoes, sweet peppers, and bleu cheese crumbles

Dinner Entrées

Available 5pm

*Served with chef's vegetable and potato unless noted
Available upon request: **gluten free pasta***

Cast Iron Salmon GF 26

charbroiled salmon fillet served on a sizzling skillet, topped with a pineapple and red pepper island butter, served with wild rice

Spicy Shrimp Italian Style 27

marinara sauce, calabrian peppers, bell peppers, and onions, tossed with linguini, with chef's vegetable

Blue Crab Ravioli 20

pasta stuffed with Maryland crab and ricotta cheese tossed in lemon garlic cream sauce with chef's vegetable

SCC Crabcake Single 20 Twin 30

signature style crabcakes, pan seared and topped with house made remoulade

Roast Duck GF 34

half oven roasted duck finished with a grand marnier sauce

Vegetable Stir Fry with Ginger Sauce GF 19

assorted Asian inspired vegetables, pan fried in sesame oil, finished with a sweet ginger sauce over wild rice

Flat Iron Steak GF 24

charbroiled and served on a sizzling skillet, with sweet peppers and onions

Filet Mignon GF 45

center cut eight ounce filet, with sautéed mushrooms and bleu cheese compound butter

Shredded Short Rib 29

with mushroom burgundy brown sauce over wild rice, with chef's vegetable

Chopped Sirloin 24

char-broiled chopped steak with a mushroom onion gravy

Chicken Parmesan 22

breaded breast of chicken topped with marinara sauce, mozzarella and parmesan, served over spaghetti, with chef's vegetable

Creamy Sundried Tomato Chicken 21

sautéed chicken cutlet with sundried tomatoes, garlic and basil cream, over gnocchi, and topped with parmesan bread crumbs

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