

**SAGINAW COUNTRY CLUB  
DINNER MENU**

**SOUPS**

**Soup Du Jour**

*Ask your server about today's  
soup du jour  
\$3 Cup/\$4 Bowl*

**SCC Classic Bean Soup**

*SCC signature bean soup with  
ham and onions  
\$3 Cup/\$4 Bowl*

**French Onion Au Gratin**

*Classical soup prepared with  
caramelized onions, Sherry wine  
and rich beef consommé, topped with  
a garlic crouton and Gruyere cheese,  
baked golden brown  
\$4 Cup/\$5 Bowl*

**Chili**

*Served piping hot with cheddar cheese,  
onions and corn tortilla chips  
\$4 Cup/\$5 Bowl*

**STARTERS**

**Ice Cold Jumbo Gulf Shrimp**

*Five jumbo shrimp served  
with lemon and cocktail sauce \$12*

**Raspberry Gravlax**

*In house cured salmon, served with two  
creamed cheeses, fresh raspberries  
and soda crackers \$12*

**Jumbo Lump Crab Cake**

*Served on Cajun remoulade sauce  
then topped with an apple  
and Fennel slaw and drizzled with  
white balsamic vinaigrette \$12*

**Grilled Artichokes**

*Whole cleaned artichokes char-grilled  
with herb butter, served with  
roasted garlic aioli \$12*

**Red Onion & Chili Bhajis**

*Red onion fritter in a chickpea flour  
batter, served with a mint and garlic  
raita sauce \$9*

**SCC Lamb Chops**

*In-house seasoned lamb chops served  
with mango chutney \$12*

**Bruschetta**

*Blend of fresh tomatoes, garlic,  
shallots, lime juice and seasonings  
on parmesan crostini \$9*

**Spring Rolls**

*House made spring roll wraps with  
mixed greens, mangoes,  
cucumber & red onion  
served with sweet chili sauce \$10*

**SALADS**

**Caesar Salad**

*Crisp hearts of romaine lettuce tossed  
with creamy Caesar dressing, garlic  
croutons and parmesan cheese \$8/\$4  
Add 4 Chilled Jumbo Shrimp \$14  
Add Grilled Chicken Breast \$11  
Add Grilled Salmon \$15  
Add Four Ounce Filet Mignon \$20*

**Sweet Potato & Kale Salad**

*Crisp kale topped with sunflower seeds,  
dried cherries, roasted sweet potatoes  
and pumpkin vinaigrette \$10*

**Grilled Honey Sriracha Shrimp Salad**

*Mixed greens, grilled pineapple,  
mandarin oranges, water chestnuts  
and house made citrus  
vinaigrette \$15/\$13*

**Grilled Blackened Salmon**

*Fresh farm raised blackened Atlantic  
salmon on a Harvest blend lettuce,  
candied apples, dried cherries,  
blackened almonds, Maytag bleu cheese  
and cherry gastric vinaigrette \$15/\$13*

**Palm Beach Wedge Side Salad**

*Iceberg lettuce wedge served with  
Maytag bleu cheese, cherry tomatoes  
and bacon crumbles with your choice  
of dressing \$5*

**Raspberry Chicken Salad**

*Grilled chicken breast marinated  
in herbs on a bed of Artisan mixed  
greens, candied nuts, bleu cheese  
and fresh fruit with  
raspberry vinaigrette \$13/\$11*

### **CLUB ENTREES**

Club Entrees are presented with cheese spread, liver paté,  
dinner rolls, choice of rice pilaf, red skin,  
mashed or baked potato & vegetable of the day,  
hash browns available for an additional \$1  
All entrees come with your choice of Caesar, House,  
or Palm Beach Wedge side salad, or a cup of soup

#### **Grilled Filet Mignon**

*Eight-ounce natural Filet Mignon  
cooked to your liking  
with burgundy veal reduction \$34  
Six-Ounce Filet Mignon \$28  
Add 4 Jumbo Gulf Shrimp \$10  
Add Six-Ounce Lobster Tail \$18*

#### **SCC Signature Mustard Chicken**

*Boneless chicken breast coated with our  
blend of three different mustards  
and Asian breadcrumbs, cooked golden  
brown and served with a basil  
beurre blanc \$20*

#### **Parmesan Crusted Whitefish**

*Fresh Lake Superior whitefish fillet  
with seasoned breadcrumbs, topped  
with toasted pine nuts and served  
with lemon basil pesto \$20*

#### **Bucatini Pasta**

##### **With Walnut Parsley Pesto**

*Tossed with mild sweet cherry peppers,  
garlic, olive oil & parsley \$12*

#### **Grilled Ribeye**

*In-house cut Ribeye grilled to your  
specifications \$26*

#### **Southwestern Style Walleye**

*With a black bean and sweet corn relish,  
white wine and butter wrapped in a corn  
husk and baked to perfection \$23*

#### **Shrimp or Tuna Tostada**

*Soy and sesame marinated jumbo gulf  
shrimp or tuna served on top of Asian  
slaw with flour tostadas \$26*

#### **Tucson Chicken**

*Lightly breaded and sautéed,  
topped with seasoned tomato salsa  
and parmesan cheese \$22*

#### **Bourbon BBQ Glazed**

##### **Shrimp And Grits**

*Served on a stone ground grit cake  
and topped with arugula \$24*

#### **Indian Butter Chicken**

*Served on vegetable rice  
and Naan bread \$22*

#### **Pork Tenderloin**

*In house brined pork tenderloin,  
served with a hoisin and maple glaze,  
accompanied with seasoned bok choy  
and golden raisin basmati rice \$20*

#### **Bourbon Glazed Salmon**

*Served over rice \$24*

#### **All items are able to add the following:**

*4 Jumbo Gulf Shrimp \$10*

*Grilled Chicken \$3*

*Grilled or Blackened Salmon \$8*

#### **Build Your Pasta \$12**

##### **Pasta – Choice of One**

*Fettuccine, Penne Pasta  
or Linguine*

##### **Sauce – Choice of One**

*Aglio'olio (Garlic and Olive Oil)  
Marinara or Parmesan Cream*

##### **Accompaniments – Choice of Three**

*Artichoke Hearts ~ Kalamata Olives*

*Mixed Vegetables*

*Mushrooms ~ Pine Nuts*

*Sun Dried Tomatoes ~ Tomatoes*

*With 4 Jumbo Gulf Shrimp \$22*

*With Grilled Chicken \$15*

*Additional Accompaniments Extra*

*\*Your staff at SCC welcomes any request you may have.  
Any item on the menu can be prepared to your specifications.*

## **SANDWICHES**

Unless otherwise specified, all Bistro menu items include your choice of French fries, fruit cup, onion rings, potato chips or sweet potato fries.  
Substitute a pretzel bun for an additional \$1

### **Club Sandwich**

*A hearty triple-decker layered with sliced roast turkey, bacon, tomatoes, lettuce and mayonnaise on your choice of toasted bread \$10*

### **SCC Burger**

*Served on a grilled brioche roll or with lettuce, tomato, onion & pickles \$9  
With Cheese \$10*

### **Cheese Quesadillas**

*Grilled flour tortillas with onions, tomatoes, Monterey jack and cheddar cheese, served with guacamole, salsa and sour cream \$8  
add Grilled Chicken \$10*

### **Deli Sandwich**

*Your choice of ham, roast beef, turkey, chicken, tuna or egg salad on your choice of bread with lettuce \$8*

### **Caprese Sandwich**

*Fresh mozzarella, tomatoes and pesto sauce on a grilled ciabatta roll \$9*

### **Braised Short Rib Sandwich**

*With bleu cheese crumbles, roasted red peppers and drizzled with a honey aioli \$12*

### **Ham & Cheese Grinder**

*Sliced ham and mozzarella cheese stacked high on grilled French bread with lettuce, tomato & Italian dressing \$10*

### **Hawaiian Chicken Club**

*Grilled chicken breast with ham, bacon and provolone cheese topped with grilled pineapple and avocado, served on ciabatta bread \$10*

### **Turkey Apple Burger**

*Ground turkey with chopped red onion, tart apples, salt, pepper and tarragon made into a burger served on a Brioche bun with mixed greens and Dijon mustard \$10*

### **Smoked Salmon Sandwich**

*Cream cheese with lemon, fresh dill and smoked salmon served cold on pumpernickel bread \$10*

### **Shrimp Po' Boy**

*Deep fried shrimp, lettuce, tomato, pickles and a spicy remoulade sauce on French bread \$12*

## **SMALL BITES**

### **Chicken Strips**

*Three strips served with BBQ sauce or ranch for dipping \$6*

### **Mozzarella Sticks**

*Ten mozzarella sticks with marinara sauce \$8*

### **SCC Chicken Wings**

*Breaded wings or hardwood smoked naked wings available plain, Buffalo, sweet chili style, teriyaki with garlic & green onion, Cajun butter, raspberry whiskey BBQ, or bourbon honey mustard, served with carrot sticks, celery sticks and your choice of bleu cheese or ranch \$9*

### **Fruit & Broiler Plate**

*Seasonal fruit with choice of low fat cottage cheese or sherbet, served with banana bread \$12*

*With Grilled Chicken Breast \$15*

*With Broiled Whitefish \$18*

*With Grilled Salmon \$20*

*\*With Four-Ounce Filet \$25*

### **Sides**

*French Fries \$2/Fresh Fruit Cup \$3/Onion Rings \$3  
Sweet Potato Fries \$2/Vegetable Plate & Dip \$4*