

**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*

Crab Stuffed Portabella

*Portabella mushroom with lump meat
crab stuffing, topped with a Cajun
seasoned mornay sauce \$12*

Buffalo Fried Oysters

*Five battered oysters deep fried and
tossed in buffalo sauce, topped with
Roquefort cheese and chives \$10*

Beer Battered Brussel Sprouts

*Battered and fried fresh brussel sprouts
served with a creamy horseradish
dipping sauce \$9*

Red Onion & Chili Bhajis

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

Grilled Chili Chicken Skewers

*Chicken breast skewers marinated
in sweet chili sauce, served with
cilantro lime pesto 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*

Bourbon & Honey Glazed

Pork Belly Bites

*Bourbon and honey glazed pork belly,
served with bourbon honey mustard 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*

Spinach Salad

*Fresh baby spinach with red onions,
mandarin oranges, artichoke hearts,
cucumbers and tomatoes, served
with hot bacon dressing \$12*

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*

Pecan Crusted Salmon

*Fresh Atlantic salmon fillet encrusted
with chopped pecans, served with
Frangelico cream \$21*

Barramundi

*Pan seared Barramundi fillet, served
with pomegranate sauce and roasted
sweet potatoes \$21*

Parmesan Crusted Whitefish

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

Herb Crusted Skirt Steak

*Grilled and sliced served on fried
sprouts & kale drizzled with
house-made chimichurri \$21*

House-Cut Grilled Smoked Pork Chop

*Served with bleu cheese mashed
potatoes, caramelized pears drizzled
with a Grand Marnier reduction \$22*

Stuffed Airline Chicken Breast

*Stuffed with fresh vegetables & boursin
cheese served on Wisconsin
white cheddar grits, finished
with garlic butter \$22*

Chettinad Style Chicken

*Chicken breast pieces simmered in a
flavorful peppery gravy, served with
basmati rice and naan bread \$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*

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*

Chef's Fish Taco Of The Week \$12

**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*

Open Faced New York Corned Beef or Turkey Reuben

Lean house-cooked corned beef or turkey and sauerkraut, smothered with Swiss cheese on toasted rye bread and broiled, accompanied with 1000 Island or Russian dressing on the side \$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

Pulled Pork Sliders

Three BBQ pulled pork sliders, served on sweet yeast rolls \$10

Beef, Bacon & Cheddar

Seasoned roast beef, Applewood smoked bacon and aged cheddar cheese served on grilled ciabatta bread with creamy horseradish sauce \$10

Buffalo Chicken Sandwich

Breaded chicken breast, deep fried and tossed in buffalo sauce, served on a grilled brioche bun with bleu cheese slaw \$10

Grilled Portabella

Seasoned and grilled portabella mushroom, topped with roasted red pepper, fresh spinach and balsamic glaze, served on a warm brioche bun \$9

Black & Bleu

Spicy Cajun dusted burger topped with bleu cheese fondue and fresh tomatoes \$10

Apples & Ham

Smoked ham and granny smith apples topped with brie cheese served warm on a pretzel roll \$10

CHEF'S FISH TACO OF THE WEEK \$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*