

**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*

Red Onion & Chili Bhajis

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

Fall Bruschetta

*Roasted sweet potato, acorn squash,
butternut squash and heirloom tomatoes
on a cinnamon crostini, drizzled
with a Michigan maple vinaigrette
and balsamic glaze \$10*

Spinach Dip Bites

*House made spinach & artichoke dip,
rolled into bite size pieces, breaded
in seasoned panko, deep fried and
served with marinara sauce \$9*

Panchetta Wrapped Peaches

*Lightly sautéed peaches wrapped in
panchetta, grilled until crispy,
served on a dressed arugula salad,
finished with a balsamic reduction \$11*

Tuscon Veal Roll

*Tender veal cutlet stuffed with
spinach, pesto, fresh mozzarella
and tomatoes, served with a fire
roasted pomodoro sauce \$12*

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*

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*

Cold Poached Duck Salad

*Citrus poached duck breast, served
chilled on a bed of fresh greens with
grilled peaches, dried apricots
and goat cheese, served with a white
balsamic vinaigrette \$15*

**Tabouli Salad With Cucumber,
Tomato, Feta And Olives**

*Extra dry bulgur tossed in olive oil with
fresh spices and herbs with cucumber,
tomatoes, feta cheese and Kalamata
olives, served on a bed of mixed greens
with grilled naan bread \$10*

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*

Grilled Ribeye

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

Szechuan Style Salmon

*Fresh salmon fillet seasoned with
Szechuan peppercorns, brushed and
broiled in a chili garlic sauce, served atop
stir fried vegetables \$24*

Whiskey & Hard Cider Lamb Chops

*House cut lamb chops seasoned and
slow cooked to perfection, finished with a
Jack Daniels reduction of soy, hard cider,
garlic, ginger and honey \$27*

Sea Scallops With Lobster Tempura

*Searred jumbo sea scallops with tempura
fried lobster claw meat, served with a
warm sweet pea puree \$26*

Orange Pesto Whitefish

*Fresh Lake Superior whitefish fillet,
seasoned with house made orange and
basil pesto, broiled with lemon butter and
white wine, served with a mango and
avocado salsa \$22*

Lobster Mac & Cheese

*Tender cavatappi pasta tossed in
French four cheese sauce with sweet
seasoned lobster, finished with
parmesan cheese and seasoned
bread crumbs \$24*

Smoked Chicken Breast

*Slow smoked herb rubbed chicken
breast sliced into a sweet pepper and
onion ragu with golden raisins,
served with linguini \$22*

Roasted Tenderloin Of Pork

*Tender, slow roasted pork tenderloin
with a sweet bourbon, apple compote,
served with a side of potato-turnip
gratin and sautéed green beans
with crispy shallots \$20*

Multani Chicken Curry

*Chicken tenderloins simmered
in a curry tomato sauce, served
with rice and naan bread \$22*

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 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

Salmon Burger

Alaskan pink salmon burger grilled and served on a warm brioche roll with mixed greens, grilled oranges and a lemon dill aioli \$12

Turkey & Cranberry Panini

Oven roasted turkey breast on a grilled sourdough panini bread with cranberry jelly and sautéed mushrooms and onions \$10

Chicken & Biscuit

Country seasoned fried chicken breast covered in cinnamon spiced apples and smothered with sharp cheddar cheese served on a house made buttermilk biscuit \$10

Ham & Brie On Raisin Bread

Smoked black forest ham and brie cheese, covered with sweet caramelized onions, served with a warm apple cherry chutney on grilled raisin bread \$10

Korean Beef Sliders

Slow cooked Korean beef bbq, served on steamed bao buns with Asian slaw and a Thai peanut dipping sauce \$10

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*