

**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*

SCC Samosas

*A crispy vegetarian delight with spiced potatoes and peas,
served with mint – cilantro dipping sauce \$12*

Smoked Salmon Spread

House made smoked salmon dip, served with pumpernickel toast points \$10

Alligator Bites With Chili Aioli

*Tender marinated alligator tail battered with Cajun seasonings, fried golden brown,
served with a poblano chili & lemon aioli \$12*

Shrimp Croquettes

*Diced gulf shrimp croquettes cooked until just done,
served with a trio of pepper sauces \$10*

Sausage & Cheese Board

*Various sausages and cheese, paired together to go with your favorite wines.
Sausages and cheese change weekly, ask your server about
this weeks selections Market Price*

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 \$16

Add Grilled Chicken Breast \$11

Add Grilled Salmon \$16

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*

Quinoa & Kale Salad

*Tri color quinoa and crisp kale tossed
with pineapple, watermelon, pink
grapefruit and sunflower seeds, topped
with fresh mint, avocado
and citrus dressing \$12*

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*

Ahi Tuna

*Grilled sushi grade ahi tuna,
served on fresh baby spinach with
strawberries, dried apricots,
poached pears, goat cheese
and white balsamic vinaigrette \$14*

CLUB ENTREES

*Club Entrees are presented with cheese spread, liver paté,
dinner rolls, choice of Santé Fe rice, 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*

Center Cut Pork Chop

*Marinated 12-ounce chop served on top
of a warm apple slaw with Grand Marnier
flambé pears and candied carrots \$23*

Poached Seabass

*Chilean seabass fillet, slow poached in
butter, topped with an orange burr blanc
\$34*

Veracruz Style Whitefish

*Ten-ounce fresh whitefish fillet cooked
in a tomato sauce with olives and capers,
garnished with fried flour tortillas and
queso blanco, served with
Santé Fe rice \$22*

Lobster Ravioli

*Jumbo lobster raviolis topped with
sautéed lobster meat and served with a
roasted red pepper alfredo sauce \$28*

Mediterranean Chicken

*Cilantro and lime marinated chicken
breast, served with a mango chutney
and fresh avocado \$22*

Osso Bucco

*Braised veal shanks slow cooked
with tomatoes, onions and peppers,
served on parmesan polenta \$28*

Lemon Chicken

*Tender chicken breast simmered
in a ginger, lemon, cumin cream sauce,
served with basmati rice
and naan bread \$22*

Atlantic Salmon

*Fresh Atlantic salmon encrusted with
seasoned pistachios, served with a
lemon dill cream sauce \$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 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

Steak & Brie

Tender marinated flank steak and warm brie cheese, topped with a tart apple slaw and chimichurri sauce, served on a warm brioche roll \$11

Grouper Sandwich

Deep fried gulf coast grouper fillet, served on a toasted hoagie bun with lettuce, tomato, red onion and tartar sauce \$12

BBQ Beef Brisket

Slow cooked oven braised beef brisket piled high on grilled Texas toast, topped with caramelized onions and our own Guinness BBQ sauce \$10

French Onion Soup

Pulled Chicken Sandwich

Slow cooked pulled chicken cooked in our own French onion soup topped with aged gruyere cheese and French-fried onions, served with au jus \$10

Pot Roast Sandwich

Fork tender pot roast served open faced on grilled French bread with baby carrots, red skin potatoes and onions, topped with scratch gravy \$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 with choice of 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*