

Greensburg Country Club

APPETIZERS

*Whole Wings (6)

Tossed with Seasoned Salt, Hot Sauce, Mild Sauce, Teriyaki or Citrus/Garlic/Parmesan — 9.5

Meat and Cheese Board

Chef's Choice of Cheeses and Meats served alongside Crackers, Honey, and Jam — 11.95

Bruschetta

Garlic Toasts Topped with Balsamic Marinated Tomatoes, Parmesan Cheese, and Balsamic Reduction — 8.5

*Crab Stuffed Portobello

House Roasted Portobello Cap Stuffed with our Signature Crab Cake Recipe — 11.5

Fried Truffle Pierogis

Hand Rolled Pierogis Stuffed with Yukon Gold Potatoes, Truffle, and Rosemary — 10.5

*Crispy Fried Shrimp

Drizzled in Teriyaki, Sesame Seeds, and Cilantro Slaw — 10.95

SALADS

*Almondine

Smokehouse Almond Crusted Chicken Breast, Sun Dried Cranberries, Bleu Cheese, Walnuts, and Grapes on Field Greens with Smokehouse Almond Dressing — 13.95

Caesar

Romaine Hearts Tossed in Caesar Dressing with Croutons and Parmesan Cheese — 9.5

Poached Pear

Anjou Pear Poached in Port Wine and Cinnamon Sticks, Feta Cheese, Green Beans, Sun Dried Tomatoes, and Slivered Almonds over Mixed Greens with a Port Vinaigrette — 11.5

Chopped

Turkey, Bacon, Tomato, Onions, and Goat Cheese Tossed with Iceberg Lettuce and Choice of Dressing — 12.95

*Grilled Salmon

Grilled Salmon Served with Black Olives, Cucumbers, Tomatoes, Onions, and Bleu Cheese Crumbles over Mixed Greens with Choice of Dressing — 13.95

~ Dressings:

Italian, French, Balsamic Vinaigrette, Raspberry Vinaigrette, Ranch, Bleu Cheese, and Smokehouse Almond ~

You may add the following proteins at an additional cost when indicated. Shrimp +8.25, Chicken +4.95, Salmon +6.95, Steak +5.95

SOUPS

Soup Du Jour

Cup 4.25 Bowl 5.25

Crock of Baked French Onion Soup Au Gratin

5.25

ENTRÉES

*Filet Medallions

Grilled Twin Petite Filet with Red Wine Reduction Sauce, Asparagus, and Herb Roasted Red Skin Potatoes — 36.95

*Chicken Marsala

Boneless Chicken Breast Sautéed with Mushroom Marsala Sauce served with Veg du Jour and Herb Roasted Red Skin Potatoes — 17.5

*Crab Cakes

Signature Crab Recipe with Pineapple Salsa, Citrus Aioli, Rice, and Veg du Jour — 23.95

*Mango Molasses Salmon

Pan Roasted Filet with Mango and Molasses Sauces over Warm Potato Salad — 20.75

*Wiener Schnitzel

Breaded Schnitzel served with Spätzle in a Creme Fraiche and Chive Cream Sauce — 23.95

*Chicken Parmesan

Breaded Chicken Breast topped with Marinara, Mozzarella and Parmesan Cheese, served over Penne Pasta — 16.5

Vegetable Pasta

Vegetable Medley Tossed with Handmade Fettuccini in a Pepper Coulis Sauce — 17.95

All entrées are served with mixed greens salad. You may substitute a cup of soup for \$1 or a crock of French Onion for \$2.

Don't forget to compliment your meal with a glass of wine.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

When entrées are split between two, there will be a \$5 additional plate charge.