

Greensburg Country Club

APPETIZERS

Crab and Artichoke Dip

Blue Crab and Artichoke Hearts in Creamy Cheesy Dip with Tri Colored Tortillas — 8.5

Five Cheese Flatbread

Fontina, Parmesan, Pecorino, Mozzarella and Provolone Cheeses with Tomatoes and Extra Virgin Olive Oil — 7.5

Fried Zucchini Strips

Breaded and Flash Fried Zucchini Served with Tomato Sauce — 7

Coconut Shrimp

Dredged in Coconut and Served with a Chili Lime Cilantro Sauce — 9

Whole Wings (6)

Tossed with Seasoned Salt, Hot Sauce, Mild Sauce, Teriyaki or Citrus/Garlic/Parmesan — 9.50

Mini Swedish Meatballs

Hand Rolled Mixture of Ground Beef, Pork and Cheese in a Tangy BBQ Sauce — 8

SALADS

Pickled Egg Salad

Sriracha Pickled Eggs with Crisp Greens, Carrot Curls, Onions and Pickled Beets — 11

Almondine Salad

Smokehouse Almond Crusted Chicken Breast, Sun Dried Cranberries, Bleu Cheese, Walnuts, and Grapes on Field Greens with Smokehouse Almond Dressing — 14

Grilled Salmon Salad

Grilled Salmon Served with Black Olives, Cucumbers, Tomatoes, Onions, and Bleu Cheese Crumbles over Spinach with Choice of Dressing — 14

Caesar Salad

Romaine Hearts Tossed in Caesar Dressing with Croutons and Parmesan Cheese — 9.50

Chopped Salad

Turkey, Bacon, Tomato, Onions and Goat Cheese Tossed with Iceberg Lettuce and choice of dressing

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

Veal Pizzaiolo

Thin, Breaded Veal Top Round Served over Peppers and Onions and Tossed with Penne Pasta and Tomatoes — 25

Pecan Chicken Amaretto

Boneless Chicken Breast Coated in Pecans Seared and Served with Amaretto Butter, Roasted Potatoes and Vegetable of the Day — 17

English Scrod

Center Cut Loin Baked with Bread Crumbs, Parsley, Lemon and White Wine, Served with Rice and Vegetable of the Day — 22

Grilled Sirloin

8 oz. Center Baseball Cut Grilled and Served with Truffled Shoestring Fries and Vegetable of the Day — 25

Honey Rosemary Boneless Pork Chop

Marinated Pork Chop over Wild Mushroom Risotto and a Hot Honey Rum Butter Sauce — 22

Truffled Pumpkin Mac N Cheese

Spiced and Baked Pumpkin Tossed with Broccoli, Pancetta and Campanella Pasta in a Creamy Truffle Butter Sauce — 19

Butternut Squash Ravioli

Stuffed with Squash, Parmesan and Apricot in a Brown Butter Balsamic Sauce with Pine Nuts — 20

Crab Cakes

Two House Signature Recipe Cakes Topped with Pineapple Salsa and Citrus Drizzle Served with Rice and Vegetable of the Day — 27

Chicken Marsala

Three Boneless Breasts Tossed in Marsala Sauce with Mushrooms and Served with Roasted Red Potatoes and Vegetable of the Day — 17

Spicy Cashew Shrimp

Grilled Shrimp Finished in a Spicy Cashew Sauce Served with Rice and Vegetable of the Day — 25

Mango Molasses Salmon

Pan Roasted Filet with Mango and Molasses Sauces over Warm Potato Salad Topped with a Pineapple Salsa — 20.75

Chicken Parmesan

Breaded Chicken Breast topped with Marinara, Mozzarella and Parmesan Cheese, served over Penne Pasta — 16.50

All entrées are served with a 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.