

GREENSBURG COUNTRY CLUB

• Salads •

ALMONDINE SALAD 14

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

GRILLED SALMON SALAD 14

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

CHOPPED 12.95

Turkey, Bacon, Tomato, Black Olives, Onions, and Goat Cheese Tossed with Iceberg Lettuce and Choice of Dressing

BEET SALAD 11

Oven Roasted Golden Beets Tossed with Goat Cheese, Fried Onions, Pomegranate Seeds and Pomegranate Dressing Over Baby Spinach

*SOUTHWESTERN COBB SALAD 10.00

Marinated Grilled and Chilled Chicken with Black Beans, Corn and Tomatoes over Crisp Greens with Avocado Vinaigrette

CAESAR SALAD 9.50

Romaine Hearts Tossed in Caesar Dressing with Croutons and Parmesan Cheese

PAR 3 SALAD

Three Scoops of Your Choice of Egg Salad, Chicken Salad or Tuna Salad with Sliced Fruit

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

Add the following proteins at an additional cost: 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

• **Sandwiches** •

*FRIED OR BROILED COD SANDWICH 12.50

Flash Fried Center Cut Filet Breaded served on Hoagie Roll

*BURGER 10.50

Fresh Ground Angus Steak Blend with your Choice of Cheese, Lettuce, Tomato, and Onion on Brioche Bun

*BUILD YOUR OWN 9.50

Choice of Meats: Ham, Turkey, Roast Beef, Tuna Salad, Chicken Salad, Egg Salad, Grilled Chicken, Bacon

Choice of Toppings: Lettuce, Tomato, Onion, Sautéed Mushroom, Roasted Red Pepper

Choice of Cheese: American, Cheddar, Provolone, Gruyere, Swiss

Choice of Bread: Brioche, Italian, Wheat, Marble Rye

CRAB CAKE SANDWICH 14

Our Signature Crab Mix Served on a Brioche Bun with Tropical Salsa

PRESSED BRISKET PANINI 13

Slow Roasted Sliced Beef with Melted Swiss Cheese, Crispy Shallots and Pickled Red Cabbage on Ciabatta Bread

PASTRAMI MELT 11.50

Pickled and Roast Brisket topped with Cole Slaw and Swiss Cheese pressed between Marbled Rye

*ROAST BEEF AND MUSHROOM 11.95

Oak Barrel Aged Sliced Sirloin with Onion Jam, Sautéed Mushrooms and Provolone

Cheese served on Brioche Bun

*CRISPY CHICKEN 10.50

Boneless Chicken Breast fried with Glazed Onions, Red Pepper Aioli and Pepper jack Cheese on Ciabatta

Sandwiches served with choice of French fries, fresh chips, fresh fruit (seasonal), onion rings, or coleslaw. Substitute Cup of Soup for \$1.00 French Onion for \$2.00

• **ENTRÉES** •

Lunch entrées are not served with a side salad

FIVE CHEESE FLATBREAD 7.5

Fontina, Parmesan, Pecorino, Mozzarella and Provolone Cheeses with Tomatoes and

Extra Virgin Olive Oil

BUTTERNUT SQUASH RAVIOLI 12

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

COCONUT SHRIMP 9

Dreged in Coconut and Served with a Chili Lime Cilantro Sauce

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