

SOUPS & SALADS

Add: grilled or fried chicken +6 · grilled salmon +9 · princess cut filet +22

COBB SALAD

Mixed greens, lemon marinated chicken breast, crisp bacon, hard boiled egg, shredded white cheddar cheese, avocado, cherry tomatoes & a white balsamic vinaigrette. Entrée 15 · Side 11

WEDGE SALAD

Classic iceberg wedge, topped with cherry tomatoes, crisp bacon, & bleu cheese crumbles. Served with SCC Signature Ranch. Entrée 12 · Side 8

CAESAR SALAD

Crisp romaine & Parmesan tossed in a traditional Caesar dressing. Entrée 11 · Side 7

WALNUT SALAD

Mixed greens topped with walnuts, apples, cranberries, feta cheese & a light citrus vinaigrette. Entrée 18 · Side 12

HOUSE SALAD

Greens, carrots, cucumbers & cherry tomatoes, with your choice of dressing. Entrée 9 · Side 5

SOUP DU JOUR

Today's soup, served piping hot! Crock 7 · Cup 4

BETWEEN TWO SLICES

Sandwiches & burgers served with house chips or Ruffles®.

Sub French fries +2 · Sub sweet potato fries +2.5 · Sub onion rings +3 · Sub fruit cup +3

Bread choices: white, wheat, marbled rye, Texas toast, flour tortilla or brioche bun.

BUILD YOUR OWN BURGER

Eight ounce beef patty on a brioche bun with lettuce, tomato, onion & pickle with your choice of cheese. 13

Add: Onion Ring +1 · Bacon +2 · Grilled Jalapeños +2 · Sautéed Mushrooms +2

Fried Egg +3 · Pulled Pork +3 · Double Meat +4

PRIME RIB FRENCH DIP

Shaved ribeye with caramelized onions & Swiss cheese on a hoagie roll. Served with au jus. 19

CLASSIC CLUBHOUSE

Sliced smoked turkey, bacon, Swiss cheese, lettuce, tomato & mayo. 13 *add avocado +2*

PORK TENDERLOIN

Grilled or fried pork tenderloin on a brioche bun. 14

MAKE IT A PAR THREE by adding ham, bacon & Swiss cheese +3

REUBEN

House sliced pastrami, sauerkraut, Swiss cheese & thousand island dressing. Served on marbled rye. 12

BUILD YOUR OWN BIRD

Grilled or fried chicken breast served on a brioche bun with lettuce, tomato, onion & pickle with your choice of cheese. 13

Add: Onion Ring +1 · Bacon +2 · Grilled Jalapeños +2 · Sautéed Mushrooms +2

Fried Egg +3 · Pulled Pork +3 · Ham +2 · Buffalo Style +2

BLACK BEAN BURGER

Vegetarian patty topped with avocado on a brioche bun. Served with sweet potato fries. 13

SIDES

VEGETABLE OF THE DAY

STEAMED BROCCOLI

ASPARAGUS +2

STARCH OF THE DAY

RICE OF THE DAY

MASHED POTATOES & GRAVY

BAKED POTATO

Make it loaded +2

BUTCHER'S BLOCK

USDA Prime beef, hand-cut daily in house, prepared to your liking.

FILET MIGNON*
Bacon Wrapped · 2" cut
King Cut 49 · Queen Cut 42

RIBEYE*
12 ounce 38
16 ounce 46

KC STRIP*
14 ounce 45

PORK CHOP*
Duroc Double Bone-In 38

FINISHING TOUCHES

Make your Butcher's Cut complete with any of the following accompaniments.

FOUR FRIED OR GRILLED SHRIMP 7	MELTED BLEU CHEESE 5
OSCAR 12	BOURSIN (GARLIC HERB) CHEESE 7
SAUTÉED MUSHROOMS 3	MUSHROOM DEMI 6
CHIMICHURRI 5	STEAK BUTTER 3

SIGNATURE ENTRÉES

*Entrées served with a choice of soup du jour or house salad, as well as a choice of vegetable and starch.
Add: grilled or fried chicken +6 · grilled salmon +9 · princess cut filet +22
Split dinner plates available +10*

BEEF TIPS

USDA Prime Beef tips with sautéed peppers & onions. 28

GRILLED OR FRIED FAN-TAILED SHRIMP

Ten hand-breaded or grilled shrimp with house-made cocktail sauce & a lemon wedge. 28

PAN SEARED TILAPIA

Fresh tilapia prepared either blackened or with fresh lemon & cracked black pepper. 27

POKE BOWL

Ahi Tuna marinated and tossed in a Misoyaki glaze and then topped with a fresh mango salsa. 24

WHISKEY GLAZED SALMON

Hand-cut eight ounce fillet topped with our house-made whiskey glaze. 29

CHOPPED SIRLOIN

Bacon wrapped chopped sirloin topped with sautéed mushrooms. 22

CHICKEN TENDERS

Three hand-breaded crispy chicken strips with French fries. Served with honey mustard & BBQ sauce. 21

WHISKEY GLAZED CHICKEN

Seven ounce grilled chicken breast topped with our house-made whiskey glaze. 24

CHICKEN PARMESAN

Seven ounce chicken breast coated with Italian seasoned bread crumbs & pan-fried, blanketed with house-made red sauce & mozzarella cheese over traditional spaghetti. 24

BOOM-BOOM SHRIMP PASTA

Cavatappi pasta topped with shrimp sautéed in a spicy boom-boom sauce. Served with garlic bread. 19

FETTUCCHINE ALFREDO

Fettuccine noodles topped with a creamy Alfredo sauce. 12

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please inform your server if you or anyone in your party has food allergies or special dietary requirements.**