



DINNER MENU

Served Tuesdays through Saturdays from
5:00 p.m. – 8:00 p.m.



STARTERS

HOUSEMADE HUMMUS | \$11

Puréed chickpeas, tahini, with a touch of cumin served with fresh cut vegetables and warm naan bread

MARYLAND CRAB CAKES | \$15

Homemade lump crab cakes with rémoulade sauce

JUMBO CHICKEN WINGS | 6pc. \$10 or 12 pc. \$18

Choice of buffalo, BBQ, Thai chili, or blackened seasoning served with celery & carrots and choice of ranch or bleu cheese

FRIED WISCONSIN CHEESE CURDS | \$10

Served with ranch dipping sauce

WHOLE EDAMAME | \$8

Served plain or tossed in sweet teriyaki glaze

SCC NACHOS | \$12

Fresh tortilla chips, choice of beef, pulled pork, or chicken, refried beans, white queso, diced tomatoes, mixed cheese, scallions, jalapenos & guacamole served with sour cream & salsa

SHRIMP COCKTAIL | \$13

Served with cocktail sauce and a fresh lemon wedge

MEATBALLS | \$12

Italian meatballs baked in marinara topped with mozzarella & parmesan cheese

FRIED BRUSSEL SPROUTS | \$9

Tossed in bacon jam

SHRIMP TEMPURA | \$13

Served with sweet & sour sauce

SALADS & GREENS

CLASSIC CAESAR SALAD | \$12

Grilled chicken breast, crisp romaine lettuce, parmesan cheese, croutons & classic caesar dressing

Substitute: grilled shrimp +\$6, salmon +\$8, grilled tenderloin medallion +\$10

COBB SALAD | \$16

Mixed greens, grilled chicken breast, avocado, bacon, sliced egg, tomato, blue cheese & choice of dressing

Substitute: grilled shrimp +\$6, salmon +\$8, grilled tenderloin medallion +\$10

SCC PECAN & BERRY SALAD | \$16

Mixed greens, grilled chicken breast, candied pecans, fresh berries, sliced egg, cherry tomatoes & choice of dressing

Substitute: grilled shrimp +\$6, salmon +\$8, grilled tenderloin medallion +\$10

STEAK HOUSE WEDGE SALAD | \$18

Grilled tenderloin medallions, iceberg lettuce, blue cheese crumbles, bacon, olives, red onion, cherry tomatoes & choice of dressing

SOUP DU JOUR | \$7

Ask your server for our soup of the day, made only with the finest ingredients

DRESSING OPTIONS

Ranch, Bleu Cheese, Champagne Vinaigrette, Balsamic Vinaigrette, Raspberry Vinaigrette, Honey Mustard, French, Light Italian, Thousand Island, Oil & Vinegar

**Executive Chef
Narinder S Dham**

GF Many of our menu items can be made gluten free. Please ask your server for details.
Springdale Country Club only prepares high quality ingredients.
Consuming raw or undercooked meat, pork, eggs or seafood may cause foodborne illness.



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SANDWICHES & HANDHELDS

Served with your choice of one side item

SCC CLUB SANDWICH | \$13

Roasted turkey, ham, Swiss, American, bacon,
lettuce, tomato, mayonnaise
choice of white, wheat, sourdough, or marble rye bread

PASTRAMI REUBEN | \$12

Shaved beef pastrami, sauerkraut, Swiss cheese &
thousand island dressing on marble rye bread

THE WILD TURKEY | \$12

Roasted turkey breast sliced and served with cheddar
cheese, red pepper mayo and turkey sauce
on marble rye bread

SOUTHERN PIMENTO CHEESE & CHICKEN SANDWICH | \$13

Choice of blackened or fried chicken breast,
house-made pimento cheese, applewood
smoked bacon, lettuce, tomato & pickle
choice of brioche bun, white, wheat, sourdough,
or marble rye bread

SCC BURGER | \$13

100% certified angus 8oz beef patty served with lettuce,
tomato, pickle & red onion on a brioche bun
choice of American, Swiss, cheddar,
pepper jack or provolone cheese
add bacon for \$1

GARDEN VEGGIE BURGER | \$12

8oz plant-based burger patty served with leaf
lettuce, tomato, pickle and red onion on a brioche bun
choice of American, Swiss, cheddar, blue cheese,
pepper jack or provolone cheese

PASTA

Served with your choice of one side item

CHICKEN PARMIGIANA | \$22

Breaded & fried chicken breast, marinara,
parmesan, fresh mozzarella & choice of pasta

SPAGHETTI & MEATBALLS | \$20

Spaghetti, marinara, Italian meatballs
& fresh parmesan cheese
add one extra meatball for \$3

PASTA NEW ORLEANS | \$22

Choice of blackened chicken or cajun fried shrimp,
bacon, mushroom, green onion, baby spinach,
cajun alfredo sauce & choice of pasta

BAKED CANNELLONI | \$15

Three ricotta stuffed cannelloni, baked with
mozzarella cheese

ENTRÉES

Served with choice of two side items

BROILED NORWEGIAN SALMON | \$28

Topped with citrus beurre blanc

BLACKENED RED SNAPPER | \$32

Topped with béarnaise sauce

BONE IN DUROC PORK CHOP | \$30

12 oz Grilled chop with sweet and sour demi-glaze

6 oz FILET MIGNON | \$34

Topped with bordelaise sauce

12 oz BEEF RIBEYE | \$32

Topped with house-made herb butter

ROASTED ORGANIC CHICKEN | \$26

Half roasted chicken with lemon, garlic & fresh herbs

CATFISH PLATTER | \$18

Prepared either fried or broiled, served with coleslaw,
french fries, hushpuppies, tartar & cocktail sauce
**no additional sides*

SIDES

Whipped yukon gold potatoes, cauliflower risotto,
asparagus, baked potato, buttered broccoli, green beans,
brussel sprouts, french fries, sweet potato fries, fresh fried
kettle chips, onion rings, fried okra, fresh fruit, coleslaw

**additional side \$3*

**add a side house salad or side caesar salad for \$4*

CHEF'S CREATIONS

Presented with pre-set sides, therefore substitutes
are not recommended.

Served with your choice of house salad or
caesar salad

Ask your server for details.

TOURNEDOS & SHRIMP | \$28

Beef tenderloin tips & broiled shrimp served over
cauliflower risotto & roasted veggies

HALIBUT OSCAR | \$36

Broiled filet of halibut and crab cake accompanied
with whipped Yukon gold potatoes, asparagus
& béarnaise sauce

VEGGIE STIRFRY | \$16

Seasoned vegetables tossed in sweet & sour sauce served
with steamed rice

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