

SIGNATURE OF SOLON COUNTRY CLUB

2019 Winter Dinner Menu

Starters

V PRETZEL STICKS

Four warm pretzel sticks served with craft beer cheese dip \$7.25

GF BUCKET OF FRIED RIBLETTES

Tender pork riblettes with house apple-bourbon BBQ sauce \$5.00 Half Pound | \$8.00 Pound

GF FRIED BRUSSELS SPROUTS

Deep fried Brussels sprouts, bacon bits & Parmesan cheese with a balsamic glaze \$9.00

V GF CLASSIC SHRIMP COCKTAIL

Five large shrimp served with house cocktail sauce & lemon \$10.00

Soup & Salads

Add protein to any salad

Chicken \$5 | Shrimp \$9 | Salmon \$9

HOUSE SCRATCH SOUP

House made soup of the day available by the cup or bowl Cup \$4.50 | Bowl \$6.50

V HOUSE SALAD

Baby field greens, carrots, grape tomatoes, seedless cucumber slices, Mackenzie Creamery goat cheese & choice of dressing Side: \$6.00 | Entree: \$10.00

V CAESAR SALAD

Romaine lettuce tossed in creamy Caesar dressing with shaved Parmesan cheese & garlic focaccia croutons Side: \$7.00 | Entree: \$11.00

COBB SALAD

Romaine lettuce, grilled chicken, sliced cherry tomatoes, hard boiled egg slices, avocado, gorgonzola cheese & bacon lardons with avocado ranch dressing \$15.00

Handhelds

Served with choice of French Fries, Sweet Potato Fries, House Chips, Cole Slaw, Fresh Fruit or Side House Salad

SIGNATURE BURGER

8 oz. ground chuck burger with lettuce, tomato & onion on a grilled house bun \$12.00

CHICKEN PARMESAN SANDWICH

Hand breaded chicken breast with fresh mozzarella & marinara on garlic bread \$11.00

BBQ BRISKET MELT

Shredded slow roasted beef brisket in house BBQ sauce topped with provolone cheese & cole slaw on a Cuban roll \$12.00

STEAK SANDWICH

Bavette steak topped with arugula, sliced tomato & dijon aioli on grilled flat bread \$15.00

CHICKEN WRAP

Fried or grilled chicken with shredded cheese, lettuce, tomato & choice of sauce \$11.00

FRIED COD SANDWICH

Potato crusted cod with lettuce, tomato, cole slaw & tartar sauce on a grilled house bun \$14.00

VEGAN CHICKEN WRAP

Vegan "chicken", Roma tomato, red onion, lettuce & Thai sweet chili sauce \$10.00

Entrees

PORTERHOUSE STEAK

Caramelized onions, sliced mushrooms & house demi-glace served with herb roasted redskin potatoes & broccoli \$29.00

VEAL SCALLOPINI

House demi-glace served with fried spaetzle & baby carrots \$26.00

GF THAI BOURBON SALMON

Seared salmon topped with Thai bourbon chili sauce served with herb roasted redskin potatoes & broccoli \$26.50

SHRIMP STIR FRY

Large shrimp tossed with fresh vegetables served with lo mein noodles & honey garlic soy sauce \$23.00

CHICKEN MARSALA

Sliced cremini mushrooms, garlic & house demi-glace served with basmati rice & baby carrots \$19.50

GRILLED BARRAMUNDI

Australian barramundi topped with citrus chutney served with basmati rice & grilled asparagus \$21.00

V PASTA PRIMAVERA

Linguine sauteed with mushrooms, julienne peppers, broccoli, cherry tomatoes, squash, onions, garlic & olive oil \$15.00

GRILLED VEGETABLE RAVIOLI CASSEROLE

Egg pasta stuffed with grilled vegetables, mozzarella & parmesan cheese baked in an herb cream sauce \$18.00

GF - Gluten Free **V** - Vegetarian

Consumption of raw or undercooked meat, poultry, eggs, or seafood may increase the risk of illness
Gluten free pasta & gluten free buns available by request