

# SIGNATURE OF SOLON COUNTRY CLUB

## Spring/Summer Dinner Menu

### Starters

#### **V** STRAWBERRY BRUSCHETTA

Diced strawberries, fresh basil ricotta cheese, & balsamic glaze on toasted crostinis \$6

#### **V** PRETZEL STICKS

Four warm pretzel sticks served with Great Lakes Dortmund Gold beer cheese dip \$7

#### BRATWURST SLIDERS

Local bratwursts, house pickled cabbage, grain mustard, & smoked Middlefield cheddar cheese on pretzel slider buns \$8

#### **GF** BREADLESS CRAB CAKES

Lump crab, shrimp mousse, sundried tomatoes, & caramelized onions with a chili-lime aioli \$9

### Soup & Salads

Add protein to any salad

Chicken \$4 | Salmon \$8 | Shrimp \$9

#### SOUP DU JOUR

House made soup of the day available by the cup or bowl \$4 | \$6

#### **V** **GF** HOUSE SALAD

Mixed greens with matchstick carrots, grape tomatoes, julienned red onions, sliced cucumbers, & choice of dressing \$5 | \$9

#### **V** CAESAR SALAD

Romaine lettuce tossed in creamy Caesar dressing topped with shaved parmesan & house made croutons \$6 | \$10

#### WEDGE SALAD

Wedge of iceberg lettuce, bleu cheese crumbles, hard boiled egg, grape tomatoes, bacon lardons, & thousand island dressing \$9

### Handhelds

Served with choice of French Fries, Sweet Potato Fries, House Chips or Fresh Fruit

#### SIGNATURE BURGER

7 oz. hand pattied burger on a brioche bun \$12

#### CHICKEN WRAP

Fried or grilled chicken with cheese, lettuce, & tomato in a flour tortilla \$10

#### PRIME RIB CHEESE STEAK

Shaved prime rib, caramelized onions, & sauteed bell peppers topped with provolone cheese on a brioche hoagie roll \$12

#### LAKE ERIE PERCH SANDWICH

Fried yellow perch, red slaw, lettuce, tomato, & tartar sauce on a brioche hoagie roll \$13

**GF** - Gluten Free **V** - Vegetarian

Gluten free pasta & gluten free buns available by request

Consumption of raw or undercooked meat, poultry, eggs, or seafood may increase the risk of illness

### Entrees

#### 14 OZ. DELMONICO STEAK

Served with house made demi-glace, delmonico potatoes, & Chef's vegetable \$42

#### **GF** 6 OZ. FILET MIGNON

Served with house made bearnaise sauce, skillet potatoes, & Chef's vegetable \$36

#### **GF** FIVE SPICE SALMON

Served with wild mushroom ragout & port wine sauce \$24

#### CHICKEN CACCIATORE

Served with parmesan polenta & sauteed spinach \$17

#### BUTTER CHICKEN

Served with basmati rice & mini naan bread \$16

#### **V** **GF** EGGPLANT NAPOLEON

Sliced eggplant layered with tomatoes, fresh herbs, halloumi cheese, & spiced red pepper emulsion \$16

#### **V** WILD MUSHROOM RISOTTO

Portobello, crimini, oyster, and shiitake mushrooms sauteed with arborio rice, sweet peas, & fresh herbs then finished with chives & red wine reduction \$15

#### CRAB MACARONI & CHEESE

Penne pasta with lump crab meat, scallions, & tomatoes in a house made three cheese sauce \$24