

# SIGNATURE OF SOLON COUNTRY CLUB

## Fall/Winter Dinner Menu

### Starters

#### **V** PRETZEL STICKS

Four warm pretzel sticks served with Great Lakes Dortmund Gold 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** FALL BAKED BRIE

Camembert brie, apple slices, rosemary & honey with sliced pretzel roll \$11.00

### Soup & Salads

Add protein to any salad

Chicken \$5 | Shredded Beef Brisket \$7 | Salmon \$9

#### HOUSE SCRATCH SOUP

House made soup of the day available by the cup or bowl Cup \$4.25 | Bowl \$6.25

#### **V** FALL HOUSE SALAD

Blend of romaine & iceberg lettuce with carrots, radishes, Roma tomato, sun-chokes, smoked red onion, house made cornbread croutons & choice of dressing Side \$5.50 | Entree \$9.50

#### **V** CAESAR SALAD

Romaine lettuce tossed in creamy Caesar dressing with cracked black pepper, anchovies, shaved Parmesan cheese & house made croutons Side \$6.50 | Entree \$10.50

#### WEDGE SALAD

Wedge of iceberg lettuce, smoked red onions, gorgonzola cheese, diced Roma tomatoes, hard boiled egg slices, bacon lardons, house made cornbread croutons & choice of dressing \$9.25

### Handhelds

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

#### SIGNATURE BURGER

Hand pattied burger on a grilled knot roll bun \$12.00

#### APPLE/SWISS CHICKEN SANDWICH

Grilled chicken breast topped with Swiss cheese, smoked apple ring, smoked red onion & rosemary aioli on a grilled knot roll bun \$10.50

#### BRISKET PATTY MELT

Shredded beef brisket, caramelized onions & Swiss cheese on a house made cornbread roll \$12.00

#### OPEN FACED TROUT BLT

Grilled trout, bacon, lettuce, & smoked Roma tomato aioli on grilled house made cornbread roll \$14.00

#### CHICKEN WRAP

Fried or grilled chicken with cheese, lettuce, tomato & choice of sauce \$10.50

### Entrees

Served with choice of starch and vegetable  
STARCH: French Fries/Sweet Potato Hash/Herb-Swiss Potatoes./Smoked Onion Risotto

VEGETABLE: Broccoli/Baby Carrots/Chef's Seasonal

#### PORTERHOUSE STEAK

Caramelized onions, sliced mushrooms & house demi-glace \$28.00

#### **GF** SMOKED PORK CHOP

Dried fruit & herb compote \$20.00

#### **GF** GRILLED SALMON

Savory tarragon-plum jam \$26.50

#### LINGUINE & CLAMS

Whole middle neck clams in white wine, garlic, thyme & olive oil \$22.00

#### CHICKEN MARSALA

Sliced cremini mushrooms, garlic & house demi-glace \$19.50

#### FIG & PORT DUCK BREAST

Seared medium rare duck, figs & port wine sauce \$26.00

#### **V** **GF** GRILLED VEGETABLE RAVIOLI

Egg pasta stuffed with mozzarella and Parmesan cheeses & grilled vegetables in an herb cream sauce \$18.00

#### SPAGHETTI SQUASH

Vegan "chicken", mushrooms, julienne peppers and onions & house made marinara \$15.00

**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