

Sylvania Country Club

Winter Dinner Menu

SMALL PLATES

Bacon Wrapped Shrimp 13

Six shrimp with a pinch of horseradish wrapped in sugar cured bacon, served with a blue cheese fondue

Lobster Tail 16

4oz lobster tail coated in tempura batter, served with Asian salad and soy-ginger dipping sauce

Smokehouse Pork Sliders 10

In-house smoked pulled pork shoulder, with club made BBQ sauce, cheddar cheese, sugar cured bacon, shredded lettuce, Roma tomato on toasted buns

Shrimp Tacos 14

Three flour tortillas filled with Cajun shrimp, cheddar cheese, mango-jalapeno slaw and sriracha cream, served with side of guacamole and salsa

Lake Erie Perch Sliders 13

Three sautéed perch Sliders, served with tartar sauce, lemon, and a sweet and sour slaw

Sriracha Chicken Quesadilla 12

Grilled chicken, black beans, corn and Sriracha sauce, layered between two flour tortillas with aged cheddar and mozzarella cheese, served with sides of sour cream and salsa

Crispy Brussel Sprouts 9

Fresh roasted sprouts and sugar cured bacon tossed in a sherry vinaigrette

Shrimp Cocktail 12

Jumbo shrimp poached in SCC brine, chilled, and garnished with black and green olives, side of wasabi cocktail

Truffle Fries 7

Skin on fries, tossed with sea salt, garlic, fresh rosemary, aged parmesan and white truffle oil, served with spicy ketchup aioli

Crab Cakes 15

Two Lump Crab Cakes, seared on top of roasted red pepper orzo and sugar snap peas, drizzled with asparagus vinaigrette

Lamb Sliders 13

Ground lamb patties topped with grilled eggplant, feta cheese, alfalfa sprouts and rosemary-mint aioli, served with pita fries, and spicy hummus dipping sauce

Baked Brie 12

Almond encrusted baked brie, topped with cranberry compote, served with accents of blood orange glaze and grilled baguettes

Buffalo Potstickers 11

Six Chicken fried potstickers, tossed in Buffalo sauce, served with side of blue cheese and celery sticks

STARTERS

Lobster Bisque 5 / 9

Garnished with toasted Swiss croutons

Deconstructed French Onion 8

Rich onion bisque, garlic toasted crouton, grilled onions, parmesan-provolone cheese, accents of arugula-parsley jelly

ENTREES

The Putter 36

Club like bone-in ribeye steak is sure to fill the hole every time! Grilled to your taste, served with Sweet pepper-onion relish, blue cheese gratin potatoes and broccolini

Filet Mignon 4oz 25 6oz 29 8oz 33

Center cut tenderloin, grilled to your taste, served with marsala-shiitake mushroom demi glaze, roasted shallot mashed potatoes, sugar snap peas and carrot guafrettes

Kobe Strip Steak 33

Rich and marbled Kobe strip steak seasoned with coffee and black pepper crust, grilled to your taste, enhanced by a raspberry-cabernet reduction, served with blue cheese gratin potatoes and grilled asparagus

Short Ribs 22

Beef short ribs braised in red wine, tomatoes, served on roasted shallot mashed potatoes, French beans and baby carrots, garnished with pickled red onions

Stuffed Rack of Lamb 28

Rack of lamb stuffed with tomatoes, black olives, scallions and feta cheese, accompanied by mint demi glaze, saffron cous cous, sugar snap peas and carrot guafrettes

Ahi Tuna 32

Ginger seasoned sesame seed crusted tuna, pan seared, accents of teriyaki orange glaze, served with wasabi risotto cakes, Asian slaw and side of wasabi

Apple Plank Salmon 24

Salmon fillet topped with hash browns, served on apple wood plank, tarragon-orange hollandaise sauce and grilled vegetable medley

Potato Crusted Walleye 25

Lake Erie walleye crusted with hash browns, sugar snap peas, basil infused carrot puree with tomato basil relish

Pasta Provencal 16 add Chicken 5 or Shrimp 6

Sautéed asparagus tips, shiitake mushrooms, Roma tomatoes, roasted red peppers, scallions, black olives, tossed with spinach fettuccini in a garlic-butter chardonnay sauce

Jambalaya Pasta 20 add Shrimp 6

Chopped Chicken, tomatoes, onions, roasted red peppers, green and red peppers in a Cajun cream, served with toasted garlic baguette