

Sylvania Country Club

Winter Lunch Menu

SMALL PLATES

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, garnished with black and green olives, side of wasabi cocktail sauce

Truffle Fries 7

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

Smokehouse Pork Sliders 10

In house smoked pulled pork shoulder, with club made barbeque sauce, cheddar cheese, sugar cured smoked 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

Buffalo Potstickers 11

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

SALADS

SCC Chop Salad 10 / 13

Chopped romaine, apples, candied pecans, dried cranberries, gorgonzola, corn, red onion, avocado, Roma tomato, egg wedges, chopped bacon and grilled chicken tossed in raspberry vinaigrette

Greek Kale Salad 11 / 13

Baby kale, sliced chicken, English cucumber, feta cheese, kalamata olives, sweet onion, beets, Roma tomato and egg wedges, dressed with lemon herb vinaigrette

California Shrimp Cobb Salad 12 / 14

Field greens with rows of blackened shrimp, sliced black olives grape tomatoes, bacon bits, chopped eggs, bleu cheese crumbles and sliced avocado, served with choice of dressing

Vineyard Apple-Walnut Chicken Salad 10 / 12

Field greens, apples, candied walnuts, dried cranberries tossed in gorgonzola vinaigrette, topped with grilled chicken breast, garnished by Roma tomato wedges and grilled red onions

Chicken, Tuna or Egg Salad 11

Your choice of chicken, tuna or egg salad on field greens, garnished with tomato, egg wedges, side of cottage cheese, fresh sliced fruit and sweet orange bread

Black & Blue Salad 13 / 15

Crisp Romaine lettuce topped with Cajun beef tips, sautéed mushroom and onions, rosemary-parmesan croutons, blue cheese crumbles and chopped bacon, garnished with an over easy egg

Ahi-Tuna Nicoise Salad 15 / 19

Field greens, tomato, egg wedges, green beans, new potatoes, black and green olives, drizzled with lemon-thyme vinaigrette

Wedge Salad 10

Wedge of iceberg lettuce, sugar cured smoked bacon, blue cheese, red onion, carrot and grape tomatoes, served with creamy blue cheese dressing

May add chicken***5 or sub salmon or shrimp***4

SANDWICHES

Open-Faced Hummus and Feta Sandwich 10

Toasted multigrain bread layered with lettuce, tomato, red onion, club made hummus, grilled vegetables, feta cheese, English cucumber and alfalfa sprouts

The Old Farmers Club 10

Shaved ham, turkey, salami, cheddar, over easy egg, lettuce, tomato, whole grain mustard aioli, served on grilled sourdough bread

French Dip 10

Sliced roast beef, provolone cheese, caramelized onions, mushrooms and peppers, topped with creamy horseradish, on a toasted baguette, served with a side of au jus

SCC Burger 10

Certified Angus Beef patty with lettuce, tomato, onion and pickle on a toasted Brioche roll topped with choice of Cheddar, Swiss, or Blue cheese, bacon, sautéed onions or mushrooms

Chicken Avocado 11

Boneless grilled chicken breast topped with cheddar, bacon, lettuce, tomato, red onion, pickle, avocado and pesto mayo served on a toasted pretzel roll

Chipotle Black Bean Burger 11

Blend of black beans, oats and chipotle peppers, layered with guacamole, grilled portabella mushrooms and roasted red pepper aioli, served on country 9 grain bread

Smoked Salmon BLT 13

Pastrami smoked salmon, sugar cured bacon, lettuce, tomato, alfalfa sprouts and wasabi-mayo, served on a toasted English muffin bread, with a pickled red onion garnish

WRAPS AND PANINIS

California Club Wrap 10

Honey smoked turkey breast, sugar cured bacon, lettuce, tomato, red onion, avocado and ranch dressing, wrapped in a flour tortilla

Chicken Mediterranean Wrap 9

Spicy hummus, grilled vegetables, cucumber, feta cheese, grilled chicken, black olives, tomatoes and scallions, wrapped in a flour tortilla

Grilled Portabella Mushroom Caprese Panini 11

Toasted flat bread, grilled portabella cap, mozzarella cheese, tomatoes, grilled onions and roasted red peppers, drizzled with balsamic-pesto

Tuna Melt Panini 11

Toasted panini bread with tuna salad, cheddar and Swiss cheese, and sliced tomato

Turkey and Brie Panini 11

Honey Smoked sliced turkey breast, brie cheese and sliced granny smith apples, served with cabernet-cranberry mayo

DELI BOARD

Build Your Own Deli

Create a hot or cold deli sandwich 6 / 8

Bread: white, whole wheat, rye, sourdough, flat

Meat: turkey, ham, roast beef, corned beef, bacon, chicken / tuna / egg salad

Cheese: Swiss, cheddar, provolone, American

Toppings: tomato, lettuce, red onion, pickle,

Condiments: mayo, mustard, spicy mustard, sauerkraut

Deli half sandwich and soup 9

Half deli sandwich only 6

Add a side 2

Side Choices

Fruit cup, French fries, cottage cheese, side tossed salad, soup of the day, and coleslaw

Consumer Advisory: Consumption of raw or undercooked meat, poultry, eggs, or seafood may increase the risk of illness.