

SAGINAW COUNTRY CLUB

LUNCH MENU

Soups

Soup Du Jour
Ask your server about
today's soup du jour
\$2.50 Cup/\$3.50 Bowl

French Onion Au Gratin
Classical soup prepared with
caramelized onion, Sherry wine
and rich beef consommé
topped with a garlic crouton
and Gruyere cheese, baked
golden brown
\$3.50 Cup/\$4.50 Bowl

Chili
Served piping hot with
cheddar cheese, onion, and
corn tortilla chips
\$2.95 Cup/\$3.95 Bowl

SALADS

CHEF SALAD

Assorted mixed greens topped with egg, turkey, ham, American and Swiss cheese garnished with grape tomatoes with your choice of dressing \$9.95/\$8.25

CHICKEN or TUNA SALAD♥

One hearty scoop of chicken or tuna salad on top of fresh mixed greens garnished with an assortment of fresh fruit and berries \$9.95

SZECHWAN GRILLED SALMON SPINACH SALAD

Fresh spinach topped with grilled salmon, red peppers, water chestnuts, roasted peanuts and chow mein noodles, drizzled with peanut vinaigrette \$11.95/\$10.50

RASPBERRY CHICKEN SALAD

Grilled chicken breast, on a bed of mixed greens with roasted walnuts, bleu cheese and an array of fresh fruits, drizzled with raspberry vinaigrette and served with a warm bakery fresh dinner roll \$10.95/\$9.25

ORIENTAL CHICKEN SALAD

Mixed greens with grilled, sliced chicken, wontons, diced peppers, water chestnuts, bacon, almonds, mandarin oranges, and a special sesame dressing.
Served with a warm bakery fresh dinner roll \$9.95/\$8.25

CAESAR SALAD

Crisp hearts of romaine lettuce tossed with creamy Caesar dressing, garlic croutons and parmesan cheese. Served with a warm bakery fresh dinner roll \$7.95

Add Chilled Jumbo Shrimp (3) \$14.95

Add Grilled Chicken Breast \$10.95

Add Cold Poached Salmon \$14.95

Add 7 Ounce NY Strip \$18.95

ENTREES

FRUIT & BROILER PLATE

Fresh sliced and whole seasonal fruit, complete with our yogurt sauce, presented with your choice of low-fat cottage cheese or sherbet \$9.95

Add Char-Grilled Breast Of Chicken \$12.50

Add Broiled Fillet Of Whitefish \$13.50

Add Four Ounce Filet \$18.95

Add Grilled Salmon \$14.95

***LIVER & ONIONS**

Tender young calf's liver, seasoned and sautéed, smothered by caramelized onions, bacon and Washington apples, served with vegetable \$11.50

SANDWICHES

*Includes your choice of one of the following:
fresh fruit, potato chips or French fries*

OPEN FACED NEW YORK CORNED BEEF or TURKEY REUBEN

Lean corned beef or turkey and sauerkraut smothered with Swiss cheese on toasted rye bread and broiled, accompanied with 1000 Island or Russian dressing on the side \$8.95

CUBAN SANDWICH

Roasted pork, sliced ham, Swiss cheese, yellow mustard and dill pickles on grilled French bread \$8.95

FISH SANDWICH

Deep fried plank of fish served on a ciabatta with lettuce, and your choice of cheese and tarter sauce \$8.95

CHEESE QUESADILLAS

*Grilled flour tortillas with onion, tomato, Monterey jack and cheddar cheese, served with chips, salsa, and sour cream \$6.95
With Grilled Chicken \$7.95*



DELI SANDWICH

Select from ham, turkey, roast beef, chicken and tuna or egg salad on your choice of bread with lettuce \$6.50

CHARLIE'S TUNA

Albacore tuna salad on an English muffin, layered with tomato, bacon and Swiss cheese, smothered in bleu cheese dressing \$9.95/\$7.95

SMOKEY MOUNTAIN SANDWICH

Grilled chicken breast topped with ham, pepper bacon, bbq sauce, Swiss cheese, lettuce, and tomato, served on a ciabatta bun \$9.95

GREENHOUSE

Turkey, tomato, shredded lettuce and bacon bits, served open faced, accompanied with your choice of dressing \$7.95/\$6.95

***CORNER TAVERN BURGER**

*Six ounces of ground chuck, grilled and served on a grilled bun garnished with lettuce, tomato, onion, and pickles, accompanied with French fries \$8.00
With cheese \$8.55*

V's QUESDILLA BURGER

Ground beef burger served in a grilled flour tortilla with Mexican cheese blend, tomato, red onion, shredded lettuce, bacon and jalapenos, accompanied with Mexican ranch dressing and salsa \$8.95

**Cooked to order: Notice, consuming raw or undercooked meat, shellfish, poultry or eggs may be hazardous to your health*



SAGINAW COUNTRY CLUB DINNER MENU

Gourmet Chocolate Chip Cookies "Baked While You Dine"

Have a fresh homemade cookie for dessert and our kitchen will bake it while you dine

4 for \$8

8 for \$14

Appetizers

Vietnamese Crabmeat Rolls

Hand rolled with crabmeat accompanied with dipping sauce \$13

Boiled Jumbo Gulf Shrimp

Five jumbo boiled shrimp served with lemon and cocktail sauce \$11

Seasoned Lamb Chops

Two seasoned, mouth watering, slow char-grilled lamb chops, served with our chutney sauce \$20

Grilled Firecracker Shrimp

With a roasted pepper tomato dipping sauce \$11

Award Winning

Pomegranate Barbequed Quail

With prickly pear vinaigrette sauce \$10

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Soup Du Jour

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\$2.50 Cup/\$3.50 Bowl

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Classical soup prepared with caramelized onion, Sherry wine and rich beef consommé, topped with a garlic crouton and Gruyere cheese, baked golden brown
\$3.50 Cup/\$4.50 Bowl

Chili

Served piping hot with cheddar cheese, onion, and corn tortilla chips
\$2.95 Cup/\$3.95 Bowl

Smoked Duck and Andouille Sausage Gumbo

Served with long grain rice
\$4.50 Cup/\$6.50 Bowl

Flaming Desserts Tableside

Your choice...

Cherries Jubilee Or Banana's Foster

Prepared from scratch tableside, flambé and served over French vanilla ice cream
\$8 Per Person - Minimum 2 people

Club Entrees

*** Gorgonzola Crusted Filet with Red Wine Reduction**

Eight-ounce **Cedar River Natural** filet mignon cooked to your liking
and served with a red wine reduction \$30
Six-Ounce Filet Mignon \$26

Sautéed Chicken Scaloppini

With sundried tomato, artichokes, asparagus
and spinach, over penne pasta \$20

Wasabi Pea Crusted Salmon

Atlantic salmon broiled with a wasabi pea crust
served with jasmine rice and sesame & sweet chili sauce \$23

Great Lakes Whitefish♥

Fresh eight-ounce fillet, broiled with fresh herbs, lemon and white wine \$20

Porcini Seared Chilean Sea Bass

Sea bass fillet dusted with porcini mushroom powder and pan seared,
served atop spinach, cherry tomatoes and roasted garlic cloves in a truffle broth \$29

Crusty Mustard Chicken

Boneless chicken breast coated with our blend of three different mustards
and oriental breadcrumbs, cooked golden brown and served
with a basil cream sauce \$20
Add Crusty Mustard Shrimp \$27 / Have All Shrimp \$28

Miso Sea Scallops

Grilled miso glazed sea scallops
served with stir fried vegetables and cellophane noodles \$22

Creole Style Soft-Shelled Crabs

Deep-fried crabs with a Cajun style sauce \$26

***12 oz Ribeye**

Grilled Texas Style or Red Wine Reduction

Grilled to your liking, topped with smoked tomato and
chipotle chili compound butter or served with red wine reduction \$21

***Center Cut Seasoned Lamb Chops**

SCC specialty seasoned, mouth watering,
slow char-grilled lamb chops \$31

Pan Roasted Sablefish

On red skin potatoes, asparagus, oven roasted tomatoes and tomato nage \$23

Entrees are presented with one of two special dinner salads or soup du jour,
cheese & flat bread, bread service, potato & vegetable

*Cooked to order: Notice, consuming raw or under cooked meats, poultry,
shellfish or eggs may increase food

For Your Good Health, SCC uses non-transfat oil for deep-frying



SAGINAW COUNTRY CLUB BISTRO DINING

Salads

Raspberry Chicken Salad♥

Grilled chicken breast on a bed of mixed greens with roasted walnuts, Roquefort cheese and an array of fresh fruits and raspberry vinaigrette, served with a warm bakery fresh dinner roll \$13/\$11

Oriental Chicken Salad♥

Mixed greens with grilled, sliced chicken, wontons, diced peppers, water chestnuts, bacon, almonds, mandarin oranges, and a special sesame dressing, served with a warm bakery fresh dinner roll \$12/\$10

Caesar Salad♥

Crisp hearts of romaine lettuce tossed with creamy Caesar dressing, garlic croutons and Parmesan cheese \$9
With Grilled Chicken Breast \$12 / With Broiled Salmon \$14/ With Shrimp \$16

Szechwan Grilled Salmon Spinach Salad

Fresh spinach topped with grilled salmon, red peppers, water chestnuts, roasted peanuts and chow mein noodles, drizzled with peanut vinaigrette \$14/\$12

Light Entrees

*** 8oz Sirloin**

Jamaican Style or Red Wine Demi Sauce

Jamaican style with mango and green chili barbeque sauce
or served with a red wine demi sauce \$16

***Liver & Onions**

Tender young calf's liver, seasoned and sautéed,
smothered by caramelized onions, bacon and Washington apples \$17
Second Piece \$21

*** Gorgonzola Crusted Filet with Red Wine Reduction**

Four-ounce Cedar River Natural filet mignon cooked to your liking
and served with a red wine reduction \$22

***Center Cut Seasoned Lamb Chops**

Two SCC specialty seasoned, mouth watering,
slow char-grilled lamb chops \$22

Light Entrees are presented with one of two special dinner salads or soup du jour,
cheese & flat bread, dinner rolls, and potato or vegetable

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or eggs may increase food-borne illnesses.

Light Dining

Fruit & Broiler Plate

♥Seasonal fruit with choice of low fat cottage cheese or sherbet \$11

♥With Grilled Chicken Breast \$14

♥With Broiled Whitefish \$17/♥With Broiled Salmon \$19 /* With Four-Ounce Filet \$21

Sandwiches

*Includes your choice of one of the following
fresh fruit, potato chips or French fries*

Deli Sandwich or Wrap♥

Select from ham, turkey, roast beef, chicken and tuna or egg salad
on your choice of bread or wheat wrap with lettuce
(Lite Mayo upon request ♥) \$7

Mafia Sandwich

Ciabatta wrap with pastrami, hard salami, capocollo, prosciutto ham
provolone cheese, shaved onion, tomato, lettuce, and red wine vinaigrette \$7

Cheese Quesadillas

Grilled flour tortillas with onion, tomato, Monterey jack
and cheddar cheese, served with chips, salsa, and sour cream \$7
With Grilled Chicken \$9

***Corner Tavern Burger**

Six-ounces of ground chuck, grilled and served on a grilled bun garnished
with cheese, lettuce, tomato, onion, and pickles \$8

***V's Quesadilla Burger**

Ground beef burger served in a grilled flour tortilla with
Mexican cheese blend, tomato, red onion, shredded lettuce, bacon and jalapenos,
accompanied with Mexican ranch dressing and salsa \$9

***Cheeseburger Sliders**

Three mini seasoned ground beef burgers
topped with American cheese and grilled onions on toasted buns \$7

Anne's Gourmet Four Cheese Baked Macaroni

A classic version of macaroni with cheddar, gouda,
and bleu cheese topped with parmesan garlic bread crumbs \$7

SPORTS BAR FAVORITES

Pepperoni Pizza - Seven inch pizza with tomato sauce, pepperoni, and cheese			\$7
Onion Rings -Ten to an order, served with BBQ sauce or ranch dressing			\$5
Wing Dings or Hot Wings - Ten breaded and deep fried wings with or without hot sauce, served with ranch or BBQ sauce			\$9
Chicken Strips - Three strips served with ranch or BBQ sauce for dipping			\$6
Basket of French Fries	\$4	Vegetable Plate with Vegetable Dip	\$4
Sweet Potato Fries	\$4	Fresh Fruit Cup♥	\$2
House or Caesar Salad♥	\$3	Ten Mozzarella Sticks	
		With Marinara Sauce	\$8

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