



SOUTH HILLS COUNTRY CLUB

APPETIZERS

- Thin Zucchini with Marinara Sauce 8.50
Stuffed Mushrooms with Italian Sausage 9.50
Fish Tacos 10.50
Provolone Sticks with Tomato Basil Sauce 8.50
Italian Flat Bread 8.50
Stuffed Jalapeno Peppers Wrapped in Bacon 9.50
Habanero Chicken Tenders with Pineapple Wedge 9.50
Beer Battered Jumbo Shrimp with Spicy Red Chili Sauce 12.50
Ⓞ Prosciutto and Fresh Mozzarella Nest 12.50
Ⓞ Country Club Cottage Fries with Bacon, Cheese and Jalapenos 10.50
Soup du Jour Cup 3.50 Bowl 5.00
French Onion Soup 6.50
Chicken Gumbo 6.50 Shrimp Gumbo 8.50

SALADS

Ⓞ Beach Side Greek

Romaine Lettuce, Dried Cranberries, Feta Cheese, Toasted Pine Nuts, Fresh Mint and White Balsamic Vinaigrette 11.50

Chopped Iceberg

Tomato, Cucumber, Hard Boiled Egg, Carrots, Bell Peppers, Cheddar Cheese and Crispy Onion Straws
With Chicken 13.00 With Steak 16.50

Ⓞ South Hills Cobb

Hard Boiled Egg, Avocado, Bacon, Bleu Cheese, Tomatoes and Chicken on Boston Bibb Lettuce 14.50

Ⓞ Buffalo Chicken Salad

Fresh Tenders Tossed in Tangy Hot Sauce, Chopped Boston Bibb Lettuce, Celery, Crumbled Bleu Cheese, Tomatoes and Julienne Carrots 13.50

Caesar

Romaine Lettuce, Asiago Cheese and Fresh Croutons Tossed in Traditional Caesar Dressing
With Chicken 14.00 With Salmon 16.50

DRESSINGS

Sesame Ginger Mandarin, Ranch, Balsamic, French, Thousand Island, Creamy Bleu Cheese, House Italian and Red Hot Ranch

Consuming Raw or Undercooked Meats, Poultry, Shellfish and Eggs May Increase Your Risk of Foodborne Illness.

Ⓞ ~ Gluten Free



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SANDWICHES

Served with French Fries

Chicken Monterey

Barbeque Slow Roasted Shredded Chicken, Monterey Jack Cheese, Sweet Pickle Relish, Diced Onion and Tomatoes on a Toasted Baguette 12.00

Honey Maple Turkey

Cold Sliced Boar's Head Turkey, Gouda Cheese, Guacamole, Shredded Lettuce and Sliced Tomato on Whole Grain Toast 11.00

Reuben

Three Slices of Deli Rye, Corned Beef, Swiss Cheese, Sauerkraut and Thousand Island Dressing 11.50

Steak and Cheese

Grilled Thin Sliced Prime Rib, Sautéed Peppers, Onions, Mushrooms, Shredded Lettuce, Tomatoes, Provolone Cheese and Olive Oil Vinaigrette on a Grilled Mini Baguette 12.50

Atlantic Cod

Half-Pound Beer Battered Cod Fillet, Tartar Sauce and Lemon Wedge on a Brioche Bun 11.00

Marinated Chicken

Grilled Boneless Breast with Roasted Red Peppers and Provolone Cheese on a Grilled Brioche Bun 11.00

Grilled Brisket Burger

Eight-Ounce Fresh Ground Brisket of Beef, Garnished with Lettuce, Tomato, Onion and Pickle on a Toasted Bun 12.50

LIGHTER FARE

Includes House Salad

GF Pan Seared Peppered Sea Scallops

Sautéed with Wild Rice Medley and Ponzu Sauce 19.50

GF Grilled Boneless Chicken Breast

Served with Sautéed Greens Ala Oglio, Garnished with Fresh Grilled Tomato Slice 16.50

GF Honey Glazed Atlantic Salmon Fillet

Served on a Bed of Tri-Colored Mediterranean Quinoa 16.50

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PASTA

Includes House Salad

Fusilli and Sausage

Medallions of Hot Sausage Sautéed with Fresh Basil, Baby Arugula and Plum Tomatoes in Light Vodka Sauce 27.50

Linguini Scoglio Diablo

Clams, Shrimp and Scallops Sautéed in Spicy Tomato Sauce 27.50

Tortellacci

Braised Veal and Beef Filled Dough Pockets Sautéed in Herb Butter with Portabella Pomodoro Sauce 20.50

Cavatappi and Meatballs

Imported Pasta Sautéed with our House-Made Bolognese Sauce Topped with Meatballs 17.50

Penne Lisce

Blended Three Cheese Sauce, Julienne Grilled Chicken and Fresh Broccoli Florets 18.50

VEGETARIAN

Includes House Salad

Eggplant Napoleon

Eggplant Medallions Layered with Assorted Mixed Greens Topped with Tomato Sauce 16.50

GF Grilled Vegetables

Assorted Fresh Vegetables Served with Gluten Free Pasta in Three Cheese Tomato Sauce 16.50

CHICKEN

Includes Soup or House Salad, Starch and Vegetable du Jour

Diablo Florentine

Dusted with Bread Crumbs, Sautéed in Olive Oil, Topped with Assorted Greens and Diced Tomatoes on a Bed of Three Cheese Tomato Sauce 21.50

Asiago

Lightly Coated in Japanese Bread Crumbs Served with Creamy Asiago Cheese Sauce 20.50

GF Mediterranean

Marinated Chargrilled Boneless Chicken Breast Topped with Chopped Artichoke, Tomatoes, Olive Oil and Feta Cheese 21.50

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STEAKS AND CHOPS

Includes Soup or House Salad, Starch and Vegetable du Jour

GF Veal Rib Chop

Pan-Seared and Lightly Peppered, Finished with Roasted Tomato Caper Butter 39.50

GF New York Strip Steak

Twelve-Ounce Blazer Style Garnished with Mushroom Quarters 31.50

Filet Mignon

Ten-Ounce Center Cut, Chargrilled, Certified Black Angus Beef Topped with Caramelized Onion and Peppered Bacon Marmalade 39.50

GF Lamb Porterhouse

Chargrilled with Smoked Bacon 27.50

French Cut Pork Chops

Chargrilled, Glazed with Sweet and Spicy Chipotle Pepper Adobo Sauce 21.50

GF SIDE of BEEF

Thirty-Two Ounce T-Bone Steak, Chargrilled, Garnished with Crispy Onion Straws

*Market Price (Please Allow Extra Cook Time)

SEAFOOD

Includes Soup or House Salad, Starch and Vegetable du Jour

Broiled Seafood Platter

Sea Scallops, Cod, Tiger Shrimp and Petite Lobster Tail Baked ala South Hills 32.50

Virginia Spots

Our Members' Favorite 26.50

Crab Cakes

Lightly Breaded and Broiled, Served with Spicy Mustard Sauce 29.50

Alaskan Cod

Coconut Encrusted and Baked, Served with Citrus Aioli 21.50

Jumbo Shrimp

Sautéed and Tossed in Chipotle Citrus Lime Barbeque Sauce 26.50

GF South African Tail

Nine Ounce Cold Water Lobster Tail Served with Drawn Butter

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