

# South Hills Country Club

## Appetizers

Thin Sliced Zucchini with Marinara Sauce	<b>9.00</b>		
Breaded Provolone with Tomato Basil Sauce	<b>9.50</b>	Grilled Shrimp Tacos	<b>11.50</b>
Habanero Chicken Tenders with Pineapple Wedge	<b>9.50</b>	Fresh Mozzarella Antipasto with Balsamic Reduction	<b>12.50</b>
Three Cheese Sweet Basil Flat Bread	<b>9.50</b>	Bacon Wrapped Shrimp Barbecue	<b>14.50</b>
Stuffed Banana Peppers Parmesan	<b>9.50</b>	Smoked Beef Brisket Nachos	<b>13.00</b>

## Soups

<u>Soup of the Day</u>	
Cup	<b>4.00</b>
Bowl	<b>5.50</b>
<u>Sweet &amp; Spicy Black Bean Chili</u>	
Cup	<b>4.50</b>
Bowl	<b>7.00</b>
<u>French Onion Soup</u>	<b>6.50</b>

## Salads

### Beach Side Greek

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

**13.50**

### Grilled Asian Chicken

*Baby Arugula, Peppers, Carrots & Crispy Wasabi Peas Mixed in Lo Mein Noodles, Tossed in Sesame Dressing*

**14.00**

### South Hills Cobb

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

**15.50**

### Seared Ahi Tuna

*Assorted Mixed Greens, Sliced Avocado, Cucumber and Tomatoes with Miso Ginger Dressing*

**15.50**

### Caesar (Chicken / Salmon)

*Romaine Lettuce, Asiago Cheese and Fresh Croutons Tossed in Traditional Caesar Dressing*

**14.50 / 16.50**

### Honey Stung Glazed Poppy Seed Salmon

*Baby Spinach, Dried Cranberries, Diced Avocado and Candied Pecans with Dark Balsamic Glaze*

**16.50**

### Taco Salad

*Mixed Greens, Peppers, Tomatoes, Black Olives, Green Onions, Shredded Cheddar and Ground Beef, Served in a Flour Tortilla Bowl*

**14.50**

## Dressings

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

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## Sandwiches

*Served with French Fries or Fresh Fruit Cup*

### **Salsalito Turkey**

*Cold Sliced Boar's Head Turkey, Havarti Cheese, Sliced Avocado, Lettuce and Tomato on Multi Grain Toast*

**12.00**

### **Chicken Quesadilla**

*Grilled Chicken Breast and Shredded Cheddar on a Flour Tortilla, Served with Shredded Lettuce, Sour Cream and Fresh Salsa*

**12.00**

### **Southwest Steak and Cheddar**

*Grilled Shaved Beef Sirloin, Cheddar Cheese, Pickled Jalapeños, Onion Straws, Shredded Lettuce, Tomato and BBQ Aioli on a Split Top Roll*

**12.50**

### **Reuben**

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

**12.50**

### **Atlantic Cod**

*Breaded Cod Fillet, Tartar Sauce and Lemon Wedge on a Brioche Bun*

**11.50**

### **Marinated Chicken**

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

**11.50**

### **Grilled Brisket Burger**

*Eight-ounce Fresh Ground Brisket Burger with Lettuce, Tomato, Onion and Pickle on a Toasted Bun*

**12.50**

## Light Entrées

*Served with House Salad*

### **Sesame Tuna**

*Seared Ahi Tuna Served Rare with Long Grain Steamed Rice and Spicy Korean Dipping Sauce*

**19.00**

### **Chicken Acapulco**

*With Grilled Pineapple Wedge and Avocado Salsa*

**17.00**

### **Mandarin Ginger Glazed Salmon**

*With Fresh Grilled Asparagus and Diced Tomato*

**18.00**

# South Hills Country Club

## Steaks and Chops

*Includes Choice of Soup of the Day or House Salad, Starch and Vegetable*

### **Prime Strip Steak au Poivre**

*Twelve-ounce steak, Pan-Seared and Coated  
with Cracked Peppercorns*

**31.50**

### **Veal Rib Chop**

*Char-Grilled with Caramelized Red Onions,  
Imported Goat Cheese and Balsamic Glaze*

**39.50**

### **Mesquite Grilled Pork Chops**

*Tossed in Sweet Brown Sugar Barbecue Sauce  
with Crispy Onion Straws*

**22.50**

### **French Cut Lamb Chops**

*Three Double-Cut Chops Broiled with Fresh Rosemary and  
Garlic and Moroccan Sauce*

**39.50**

### **Filet Mignon**

*Ten-ounce Char-Grilled Center Cut Beef Tenderloin*

**39.50**

Virginia Spots.....Our Members' Favorite

**27.50**

## Seafood

*Includes Choice of Soup of the Day or House Salad, Starch and Vegetable*

### **Jumbo Shrimp Fontina**

*Sautéed Panko Crusted Shrimp with Fontina Cheese and  
Fresh Basil Served on a Bed of Fresh Tomato Sauce*

**26.50**

### **Sea Scallops**

*Peppered, Pan Seared Golden Brown with Ponzu Sauce*

**26.50**

### **Crab Cakes**

*Lightly Breaded and Broiled, Served with  
Spicy Mustard Sauce*

**29.50**

### **South African Tail**

*Cold Water Lobster Tail Served with Drawn Butter*

**Market Price**

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## Pasta

*Includes House Salad*

### Italian Mezzaluna Ravioli

*Blend of Fresh Ground Sausage, Pepperoni and Spices  
Sautéed in Herb Butter, Served on  
a Bed of Fresh Tomato Sauce*

**21.00**

### Linguine Scoglio Diablo

*Clams, Shrimp and Scallops Sautéed in  
Spicy Tomato Sauce*

**27.50**

### Spaghettoni and Meatballs

*House Made Meat Sauce Sautéed with Imported Pasta,  
Topped with Meatballs*

**17.50**

### Angel Hair ala Oglio

*Grilled Chicken, Baby Arugula, Bell Peppers, Chopped  
Garlic, Fresh Tomatoes and Feta Cheese,  
Tossed in Extra Virgin Olive Oil*

**21.50**

## Vegetarian

*Includes House Salad*

### Eggplant Pisa

*Thin Sliced Eggplant Medallions Layered with Ricotta  
Cheese, Fresh Spinach and Provolone Cheese Topped  
with House Marinara Sauce*

**19.50**

### Grilled Vegetables

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

**17.50**

## Chicken

*Includes Choice of Soup of the Day or House Salad, Starch and Vegetable*

### Veneto

*Scaloppini Cut Chicken with Baby Plum Tomatoes,  
Hot Sausage and Arugula in a Light Roasted Garlic Sauce*

**22.50**

### Asiago

*Lightly Coated Breast of Chicken in Japanese Breadcrumbs,  
Served with a Creamy Asiago Cheese Sauce*

**21.50**

### Cremini Moscato

*Grilled Boneless Chicken Breast, Baby Bella Mushrooms,  
Diced Tomato and Scallions in a Light, Sweet Moscato Sauce*

**21.50**

*Consuming raw or undercooked meats, poultry, shellfish or eggs  
may increase your risk of foodborne illness.*