

# SHOREWOOD COUNTRY CLUB

## SMALL BITES

**MEDITERRANEAN FLATBREAD 13**  
pesto, mozzarella, artichokes,  
olives, feta, tomato & onion

**CRISPY FRIED CALAMARI 11**  
with marinara sauce & lemon  
aioli

**CLASSIC SHRIMP COCKTAIL 10**  
tender shrimp with zesty  
cocktail sauce

**SALUMI BOARD 12**  
italian meats, cheeses, olives,  
and nuts

**GOAT CHEESE STUFFED DATES 10**  
wrapped in bacon with local  
honey drizzle

**ARTICHOKE STUFFED MUSHROOMS  
9**  
baby portobellos with cream  
cheese, artichokes, and  
parmesan

**SAUSAGE AND CHEESE CROSTINI 9**  
sautéed mushrooms, herbs,  
sausage and fontina cheese

**FRESH FRIED POTATO CHIPS 9**  
with house made french onion  
dip

## SALADS

**SHOREWOOD HOUSE SALAD small 5 large 9**  
fresh mixed greens, tomato, onion,  
cucumbers, carrots, peas, & croutons

**CAESAR SALAD small 6 large 10**  
fresh romaine lettuce, creamy house made  
dressing, aged parmesan, & garlic croutons

**GREEK CHICKEN SALAD 15**  
mixed greens, grilled chicken, feta, & olives,  
with zesty red wine vinaigrette

**WEDGE SALAD 11**  
crisp iceberg lettuce, with pancetta & bleu  
cheese

**CRUNCHY CASHEW SALAD 13**  
chopped romaine, shredded carrots, & red  
cabbage tossed with apple slivers, sunflower  
seeds, toasted cashews, & sesame dressing.

**PITTSBURGH STEAK SALAD 16**  
crisp romaine, tomato, & red onion topped  
with house made fries, grilled steak &  
cheddar cheese

**ROASTED BEET & GOAT CHEESE SALAD 11**  
mixed field greens, candied walnuts with  
local honey & white wine vinaigrette

**~ADD TO ANY SALAD~**  
Chicken 6, Salmon 8, Shrimp 8, Sirloin 8.

## SOUPS

**FRENCH ONION AU GRATIN**  
cup 5 bowl 6

**SOUP DU JOUR**  
cup 5 bowl 6

# DINNER

<b>GRILLED MAPLE DIJON PORK CHOPS</b> with caramelized maple onions	24
<b>RED PEPPER, MOZZORELLA &amp; BASIL STUFFED CHICKEN</b> with red pepper cream sauce	24
<b>BAKED SHRIMP WITH LEMON BUTTER SAUCE</b> and roasted vegetables. served over pesto linguini or your choice of rice or potato	24
<b>GARLIC SCALLOP LINGUINI</b> with bacon, tomatoes, and parmesan cream sauce	27
<b>HERB GRILLED FAROE ISLAND SALMON</b> with sour cream dill sauce	25
<b>RED WINE MARINATED FLAT IRON STEAK</b> with gorgonzola butter	24
<b>GRILLED CHOICE 12 OZ. NY STRIP STEAK</b> topped with beer battered onion rings	34
<b>CHOICE 8 OZ. BEEF TENDERLOIN FILET</b> with bourbon cream mushroom sauce	39
<b>BEER BRAISED SHORT RIBS</b> with mushroom demi-glacé	29

**SOME MENU ITEMS MAY  
BE MODIFIED TO BE  
GLUTEN OR DAIRY FREE**

**Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions**