



The Country Club of Meadville

Soup

Tomato Cheddar // 3/5
French Onion // 4/6
Du jour // 4/6

Appetizers

Jumbo Wings // 8
Slow roasted and then deep fried
for the most tender and flavorful wings.
Served with ranch

Bourbon Barbeque Meatballs // 8
Homemade meatball skewers glazed with
Bourbon Barbeque sauce

Charcuterie Board // 14
Our Chef's selection of imported meats and
cheeses, kalamata olives and cherry peppers
served with crostini.
Serves two - three

Bulgogi Chicken Skewers // 12
Six garlic ginger marinated
chicken skewers grilled and
served atop glazed pineapple

Mini Crab Cakes // 14
Three of our signature crab cakes
Served with house made tiger sauce

Sandwiches

Served with choice of House Fries, Homemade Potato Chips, Cottage Cheese or Fresh Fruit

Van Gogh Grilled Cheese // 9
Van Gogh® smoked gouda, provolone,
American, mixed greens, bacon and tomato
on grilled white bread

Boardwalk Burger*
Our special blend of Short Rib, Chuck and
Brisket loaded with your favorite toppings
6oz // 11 12oz // 15

Topping Choices:
Lettuce, tomato, pickle, onion
American, Swiss, smoked gouda, hot pepper, provolone,
smoked cheddar, bacon, grilled onion, sauteed mushrooms

Chicken Bacon Ranch Wrap // 10
Grilled chicken, smoked cheddar cheese,
bacon, lettuce, tomato and house made ranch.
Try it with Buffalo sauce

Salads

House Salad // 5/8
Tomatoes, red onions, black olives,
cucumbers and homemade croutons over
mixed greens

Classic Caesar // 6/9
Crisp romaine tossed with Caesar
dressing, homemade croutons and
shaved Italian cheeses

Loaded Steak Salad* // 18
Sirloin steak, mixed greens, roasted
potatoes, and sauteed onions with crisp
pepper bacon and smoked cheddar
topped with vinaigrette
Can substitute chicken

Salmon Summer Berry Salad // 18
Grilled salmon, mixed berries, feta and
pistachios over mixed greens.
topped with poppy seed dressing
Can substitute chicken

House Made Dressings:
House Gorgonzola, Ranch, Catalina,
Blue Cheese, Balsamic Vinaigrette, Italian, Caesar,
Apple Celery Seed, Poppy Seed, Honey Mustard

Baked Sicilian Sub // 12
Sopresata, prosciutto, capicola,
provolone, lettuce, tomato and onion with
Italian dressing on a rustic sub roll

Classic Country Club // 10
Applewood smoked ham, oven roasted
turkey, Swiss, American, lettuce, tomato,
bacon and mayo on Texas toast

Fish & Chips Basket // 10
Fried in our own special beer batter.
Served with house fries and kale slaw

Chicken Strip Basket // 10
Five hand breaded chicken strips.
Served with house fries and kale slaw



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Entrees

All entrees served with side Salad, rolls and butter

Available After 4PM

Chicken Parmigiana Linguine // 16

Tender chicken breast coated with Italian bread crumbs, lightly fried then baked with our classic marinara sauce and topped with melted Italian cheeses. accompanied by linguine with marinara and grated Parmesan.

Served with garlic bread

Cajun Chicken Cavatelli // 16

Blackened spicy, cajun-flavored chicken over creamy alfredo sauce with fire roasted peppers and onions.

Our golf pro's favorite dish

Served with garlic bread

Cajun Shrimp // 18

Spicy, cajun-flavored red shrimp, oven roasted tomatoes, crisp bacon and scallions in garlic butter sauce tossed with cavatelli.

Served with garlic bread

Scallops Provencal // 28

Fresh scallops that are lightly floured and then sauteed in butter, shallots, garlic, parsley and white wine to create a deliciously flavorful sauce.

Served with two sides

Pistachio Crusted Salmon* // 24

Buttery, rich tasting salmon is topped with a sweet and spicy honey Dijon mustard sauce and finished off with a crunchy topping of chopped pistachios.

Baked on a cedar plank.

Served with two sides

Rosemary Chicken // 18

Braised chicken, sauteed shallots and portabella mushrooms in a delicate fresh rosemary cream sauce

Served with two sides

Sirloin medallions* // 21

8 oz Angus sirloin grilled over open flame to enhance its flavors.

Sliced and topped with sauteed shallots and chimichurri verde sauce. The perfect compliment to grilled steak

Served with two sides

Twin Filets* // 29

Two 4oz filet mignon, the most tender of steaks, flame grilled to perfection and topped with herb garlic butter.

Served with two sides

Braised Short Rib & Pappardelle// 18

Short rib slow roasted until it falls apart, oven roasted tomatoes and assorted mushrooms with a classic Italian red wine soffritto with thyme, rosemary and sage over pappardelle

Light Plates

Basil Pesto Linguine //10

Bursting with bold, fresh flavors yet light and healthy. Sprinkled with shaved parmesan

Corkscrew Shrimp // 12

Lightly dusted and fried Asian shrimp topped with peas, scallions, fresh cilantro and sweet Thai chili sauce