

Menu

The Country Club Meadville

STARTERS

ARTICHOKE SPINACH DIP 12

Served with tortillas

CAJUN FILET TIPS 15

Cajun seasoned filet tips cooked to your preference and topped with hot honey

STEAMED MUSSELS 16

One pound mussels steamed in white wine, fresh herbs, tomatoes and garlic. Served with toasted bread

LOBSTER NACHOS 18

Crispy tortillas topped with fresh lobster meat, pico de gallo, jalapeños cheesy lobster cream sauce and chopped cilantro

BUFFALO SHRIMP 15

Eight large shrimp hand battered and tossed in. A spicy sauce and then topped with blue cheese crumbles

CALAMARI 15

A generous portion of lightly dusted calamari rings and tentacles flash fried. Served with marinara sauce

CHICKEN WINGS

Fresh jumbo wings

6/9

12/16

Sauces: Buffalo/Hot/Cajun/Honey Cajun/Garlic Parmesan/Cranch(Cajun&Ranch)/Firecracker/BBQ

HANDHELDS & BASKETS

SMASH BURGER 16

We take three flavorful meats, chuck, brisket and sirloin to create our NEW club smash burger! Add your favorite toppings and make it your own

CHICKEN AVOCADO WRAP 16

Your choice of grilled or fried chicken, crispy bacon, fresh sliced avocado, lettuce and ranch all rolled into a herb flour tortilla

CHICKEN TENDER BASKET 14

Four Tender and Fries

SOUP & SALAD

TOMATO CHEDDAR 6 Cup/ 8 Bowl

LOBSTER BISQUE 8 Cup/ 10 Bowl

SOUP DU JOUR 6 Cup/ 8 Bowl

CLUB HOUSE SALAD 6 Side / 10 Entree

Local mixed greens, cherry tomatoes, cucumbers, red onions and cheddar cheese. Finished with croutons and choice of dressing

CAESAR SALAD 6 Side / 12 Entree

Fresh romaine tossed with caesar blend cheese and in house made caesar dressing and croutons

COBB SALAD 18

Flame grilled chicken breast, fresh avocados, tomatoes, blue cheese crumbles, cucumbers and bacon atop local mixed greens.

ADD A PROTEIN

CHICKEN 6

SHRIMP 9

SALMON 10

STEAK 10

TUNA SALAD 6

ALL OF OUR DRESSINGS ARE MADE IN HOUSE
RANCH/BALSAMIC/BLUE CHEESE/HONEY
MUSTARD/FRENCH/OIL & VINEGAR/ CAESAR

SIDES

Fries/Fresh Fruit/Chips

****CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR RAW EGGS MAY INCREASE FOOD BOURNE ILLNESS. ESPECIALLY IF YOU HAVE A MEDICAL CONDITION****

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ENTREES

All entree's served with a fresh seasonal vegetable and your choice of one accompaniment

CLUBHOUSE CHICKEN 22

Two chicken breast lightly dusted, then sautéed with spinach, artichoke, tomato and topped with crispy prosciutto in a light cream sauce

GRILLED SALMON 24

6 oz Norwegian salmon with your choice of a brown sugar bourbon, which is sweet and smoky or a lobster cream, which is silky and decadent

SIROIN STEAK 24

6oz Sirloin cooked to your preference and topped with our signature butter

MUSSELS MARINARA 19

White wine, garlic, fresh herbs and marinara sautéed together and then tossed in linguine noodles. Steamed mussels atop finishes this dish

PASTA

All pastas come with a side salad

PASTA PRIMAVERA 18

Fresh Sautéed vegetables in a marinara sauce and tossed with fettuccini noodles and topped with seasoned breadcrumbs

LOBSTER MAC N CHEESE 22

Freshly shelled lobster meat tossed in a three cheese blend with cavatappi and baked

ACCOMPANIMENTS

Salad

French Fries

Baked Potato

Fresh Seasonal Vegetable