

Montour Heights Country Club

Appetizers

TUSCAN CALAMARI

Italian breaded calamari, tossed with cherry peppers, country olives, and fresh garlic, served with a side of garlic aioli and house marinara 9

JOSÉ GUERVO SHRIMP COCKTAIL

jumbo shrimp, diced tomato, cilantro, red onion, avocado, tequila cocktail sauce 10

FRESH KETTLE CHIPS WITH FRENCH ONION DIP

thinly sliced potatoes fried crispy to order, served with homemade French onion dip 6

HAND BREADED CRISPY SHRIMP

5 saltine breaded jumbo shrimp served with homemade cocktail sauce 10

CHINESE 5 SPICE SEARED AHI TUNA*

Chinese 5 spice crusted ahi tuna, seared rare, with Ponzu dipping sauce, wasabi, and Asian slaw 13

WILD MUSHROOM TRUFFLE MAC & CHEESE

orecchiette pasta tossed with white cheddar cheese sauce, wild mushrooms, topped with herb bread crumbs, and drizzled with truffle oil 9

CAPRESE FLATBREAD

grilled flat bread, roasted tomatoes, garlic oil, fresh mozzarella, basil 11

STUFFED BANANA PEPPERS

3 fresh banana peppers stuffed with Italian sausage, baked in house made marinara sauce, topped with shredded mozzarella cheese 9

House Made Soups

SOUP DU JOUR

cup 3.50 crock 4.50

CHILI

cup 4 crock 5

FRENCH ONION SOUP

cup 4.50 crock 5.50

Dinner Salads

HOUSE SALAD

mixed greens, grape tomatoes, cucumber, black olives, sliced red onion, sliced beets 5

CAESAR*

romaine, pickled grape tomatoes, olives, shredded asiago cheese, anchovies, Parmesan crisp, herb croutons, Caesar dressing 7

BABY ICEBERG

bleu cheese crumbles, bacon lardoons, grape tomatoes, sliced red onion, sweet bleu cheese dressing 8

CAPRESE SALAD

fresh sliced heirloom tomatoes, fresh mozzarella, extra virgin olive oil, sea salt, fresh cracked black pepper, balsamic glaze, basil 12

GREEK SALAD

chopped romaine, Kalamata olives, grape tomatoes, pine nuts, diced cucumbers, feta, olive & feta vinaigrette 8

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Entree Salads

Dressing choices
ranch, bleu cheese, sweet bleu cheese,
1000 island, French, Italian, white balsamic vinaigrette,
Caesar, honey mustard, raspberry vinaigrette, Paris
Dressing

STEAK SALAD*

mixed greens, fried potatoes, cucumber,
shredded cheese, egg, sliced red onion,
grilled steak tips
small 13 large 15

BLACKENED CHICKEN SALAD

mixed greens, fried potatoes, cucumber,
shredded cheese, egg, sliced red onion,
blackened chicken breast
small 12 large 14

GRILLED SHRIMP AND ROMAINE

4 grilled shrimp, romaine lettuce, pickled
shallots, corn salsa, dried cherries,
cherry chipotle vinaigrette 14

COBB SALAD

mixed greens, avocado, hard boiled eggs,
tomato, bacon, bleu cheese, cucumber,
diced chicken 13

Sandwiches

served with fresh cut fries, lettuce, tomato, and pickle

CALIFORNIA GRILLED CHICKEN BLT

grilled chicken, applewood smoked bacon,
sliced tomatoes, lettuce, avocado, with a
citrus basil mayo, on a brioche bun 10

MHCC BURGER*

8 oz beef patty, cooked to your liking,
choice of cheese, on a brioche bun 11

LOBSTER GRILLED CHEESE

Maine lobster, aged white cheddar, bacon,
grilled asparagus, tarragon aioli, on Texas
toast 15

JUMBO FISH

choice of breaded, broiled, or beer battered
cod, tartar sauce, fresh lemon, on a hoagie
bun 12

Pasta

GOAT CHEESE RAVIOLI

ravioli stuffed with goat cheese, served with
Pomodoro sauce, fresh basil, Kalamata
olives, caramelized onions
add chicken \$5 add shrimp \$7 15

PASTA EGER

capellini, chicken, garlic, banana peppers,
tomato, spinach, basil, Parmesan 14

CAPELLINI AND MEATBALLS

4 house made meatballs served atop
capellini pasta and house marinara, served
with garlic bread 13

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Land

MEDITERRANEAN CHICKEN

twin breasts sautéed with artichokes & heirloom tomatoes in a light lemon butter sauce, served with Parmesan risotto 17

CHICKEN ROMANO

two 5 oz chicken breasts prepared Romano style, sautéed green beans, smashed red skin potatoes, lemon cream sauce 17

BACON WRAPPED MEATLOAF

handmade classic meatloaf wrapped with bacon and topped with a Heinz 57 glaze, served with mashed potatoes, and broccolini 15

FILET MIGNON*

8 oz filet grilled to your liking, asparagus, smashed red skinned potatoes, demi-glacé 32

LAND & SEA*

petite 6oz filet & crab cake duo, green beans, smashed red skin potatoes, demi glacé and honey Dijon tartar sauce 34

DRY AGED HAND CUT STRIP STEAK*

14 oz strip steak rubbed with sea salt & fresh cracked black pepper, grilled to your liking, topped with roasted garlic compound butter, served with truffle steak fries and broccolini 35

BOARDER SPRINGS FARM RACK OF LAMB*

marinated rack grilled to your liking, served with Parmesan fingerling potato chips, and roasted jalapeno cream corn, topped with a Yuengling demi-glacé 35

Sea

SEARED SEA SCALLOPS*

pan seared sea scallops with tomato chutney, barley pilaf, topped with garlic pesto sauce 30

AHI TUNA BOWL*

sesame crusted ahi tuna seared rare, served over teriyaki fried rice, with snow peas & carrots, topped with wasabi crema 23

SALMON*

grilled salmon, jasmine rice pilaf, bacon lardoons, green beans, bourbon maple glaze 26

CRAB CAKES

2 house made crab cakes served with jasmine rice pilaf, sautéed asparagus, and honey Dijon tartar sauce 25

Sides

BAKED POTATO

SMASHED RED SKIN POTATOES

MAC AND CHEESE

FRENCH FRIES

COLE SLAW

FRUIT