

# 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 Cuervo Shrimp Cocktail**

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

### **Hand Breaded Crispy Shrimp**

*5 saltine breaded jumbo shrimp served with homemade cocktail sauce 10*

### **Fresh Kettle Chips with French Onion Dip**

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

### **Chinese 5 Spice Seared Ahi Tuna\***

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

## HOUSE MADE SOUPS

### **Soup du Jour**

*cup 3.50 crock 4.50*

### **Chili**

*cup 4 crock 5*

### **French Onion**

*cup 4.50 crock 5.50*

## SALADS

### **Dressings**

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

### **Caesar\***

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

*add chicken 5 add shrimp 7*

### **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*

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

## SANDWICHES

Served with choice of fresh cut fries, crispy battered fries, coleslaw, fruit, applesauce, mac & cheese, or chips

### **MHCC Burger\***

*8oz beef patty cooked to your liking, served with choice of cheese on a brioche bun with lettuce, tomato, house made pickle 11*

### **California Grilled Chicken BLT**

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

### **Club Sandwich**

*ham, turkey, bacon, American cheese, lettuce, tomato, on your choice of bread 11*

### **Jumbo Fish**

*choice of broiled, breaded, or beer battered cod, tartar sauce, fresh lemon, hoagie bun, lettuce, tomato, and house made pickle 12*

### **Crispy Shrimp Po' Boy**

*saltine crusted shrimp, Cajun tartar, lettuce, tomato, on a hoagie roll 12*

### **Lobster Grilled Cheese**

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

### **Montour Reuben**

*corned beef, Swiss cheese, sauerkraut, thousand island dressing, toasted marble rye 12*

### **Chicken Parmesan Sandwich**

*fried chicken breast, shredded mozzarella, Parmesan cheese, marinara on toasted brioche 11*

### **Chicken or Tuna Salad**

*choice of chicken or tuna salad on your choice of bread, choice of cheese, lettuce, tomato, house made pickle 9*

## ENTREES

### **Montour Sirloin**

*grilled chopped sirloin topped with peppers, onions, and banana peppers, melted provolone, and a side of marinara, served with vegetable du jour 13*

### **Montour Chicken**

*twin chicken breasts topped with peppers, onions, and banana peppers, melted provolone, and a side of marinara, served with vegetable du jour 13*

### **Crab Cake**

*1 cake with jumbo lump crab meat prepared Maryland style, served with vegetable du jour 13*

### **English Style Cod**

*breaded and broiled cod loin, served with lemon cream, diced tomatoes, and vegetable du jour 13*

### **Filet Mignon**

*6 oz petite filet served with asparagus and demi-glacé 22*

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