

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

STEAK TARTARE*

finely diced seasoned beef tenderloin served with garlic aioli, Kalamata vinaigrette, micro greens, horseradish, and homemade crostini 22

STUFFED BANANA PEPPERS

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

CLASSIC SHRIMP COCKTAIL

jumbo shrimp, house made cocktail sauce 10

CRISPY COCONUT SHRIMP

fried coconut breaded shrimp, sweet chili aioli 13

AHI TUNA POKE

ahi tuna diced and tossed with homemade Hawaiian poke sauce and green onions, topped with sesame seeds and wasabi tobiko, served with blue corn chips and crispy wontons 13

PIEROGIES

6 hand made potato and cheese pierogies sautéed with caramelized onions and butter 12

PEPPERONI FLATBREAD

hand tossed flatbread topped with house made tomato sauce, provolone, mozzarella, pepperoni, and shaved Parmesan 11

SAUSAGE AND PEPPER FLATBREAD

hand tossed flatbread topped with house made tomato sauce, provolone, mozzarella, sausage, banana peppers, and shaved Parmesan 12

HOUSE MADE SOUPS

SOUP DU JOUR

cup 4 crock 5

CHILI

cup 5 crock 6

FRENCH ONION SOUP

cup 5 crock 6

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

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

CHOPPED DIJONNASIE SALAD

chopped Romaine and radicchio lettuce tossed with apples, bacon, Moody Blue cheese, and walnuts, in mustard vinaigrette 9

HOLLOWOOD ARTICHOKE SALAD

leaf lettuce topped with marinated artichokes, fresh mozzarella di bufala, Roma tomatoes, and shaved prosciutto 10

SANDWICHES

served with choice of side, lettuce, tomato, and pickle

MHCC BURGER*

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

JUMBO FISH

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

MONTOUR STEAK HOAGIE

marinated sliced filet sautéed with mushrooms and onions, topped with provolone and a creamy horseradish sauce 14

GRILLED CHICKEN SANDWICH

grilled chicken, sliced Roma tomatoes, fresh mozzarella di bufala, bacon, and Tuscan aioli on Asiago ciabatta bread 12

ENTRÉE SALADS

Dressing choices

ranch, bleu cheese, sweet bleu cheese, 1000 island, French, Italian, 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

SHRIMP AND SPINACH SALAD

4 grilled jumbo shrimp served on a bed of baby spinach, topped with sliced mushrooms, hard boiled egg, bacon bits, sliced almonds, and grape tomatoes, served with house made warm bacon dressing 14

GRILLED SALMON SALAD*

mixed greens, diced tomato, tossed in balsamic vinaigrette, topped with grilled asparagus, 6oz grilled salmon filet, haystack potatoes 16

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PASTA

PASTA EGER

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

SPAGHETTI AND MEATBALLS

4 house made meatballs served atop fresh spaghetti and house marinara, served with garlic bread 13

GNOCCHI CARBONARA

potato gnocchi tossed with grilled chicken, crispy pancetta, sugar snap peas, and white wine, tossed in a creamy sauce of egg and Parmesan 16

SEA

AHI TUNA BOWL*

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

JUMBO LUMP CRAB CAKES

2 house made crab cakes served with wild rice pilaf, sautéed asparagus, and honey Dijon tartar sauce 27

GRILLED SALMON*

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

LAND

Add a crab cake to any entrée for \$12

JOEL IN ONE

tender veal cutlet breaded and pan fried to a golden brown, topped with sautéed onions and peppers, smothered in marinara, provolone & mozzarella cheese, and topped with crispy prosciutto, served with a side of capellini marinara 19

CHICKEN ROMANO

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

FILET MIGNON*

8 oz filet grilled to your liking, asparagus, whipped potatoes, demi-glacé 32

GRILLED COLORADO LAMB RACK*

fresh Colorado lamb rack grilled to your liking, topped with garlic and rosemary demi, served with roasted red skin potatoes, and green beans 36

SIDES

BAKED POTATO

WHIPPED POTATOES

MAC AND CHEESE

FRENCH FRIES

COLE SLAW

FRUIT CUP

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