

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

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 14

BLACKENED AHI TUNA

seared rare blackened tuna, sliced and served chilled with vegetable slaw and hoisin glaze 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

PROSCIUTTO & ARUGULA FLATBREAD

hand tossed flatbread topped with garlic herb oil, Fontinella cheese, and shaved prosciutto, baked crispy, topped with arugula, EVOO, and shaved Parmesan cheese 13

House Made Soups

SOUP DU JOUR

cup 4 crock 5

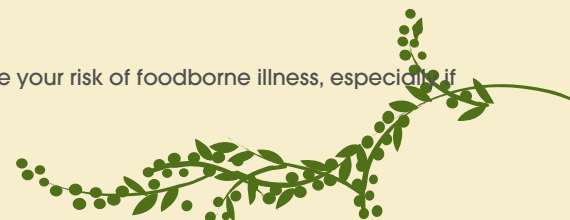
CHILI

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

ITALIAN CHOPPED SALAD

chopped iceberg and Romaine lettuce tossed in house made Italian dressing with diced tomato, cucumber, black olives, feta cheese, and red onion, garnished with pepperoncini 7

CRUNCHY VEGETABLE SALAD

golden beets, broccoli, kohlrabi, Brussels sprouts, kale, radicchio, and carrots tossed in a sweet and sour dressing, topped with dried cranberries and pepitas 8

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 12

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, lettuce, tomato, red onion, avocado aioli, served on roasted tomato foccacia 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, black olives, grilled steak tips
small 13 large 15

BLACKENED CHICKEN SALAD

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

EGGER AND GREENS*

custom ground burger grilled to your liking, topped with pastrami, horseradish cheddar, and egg (sunny side up), served on a bed of mesclun greens and arugula, with goat cheese, croutons, and grape tomatoes, tossed in sherry vinaigrette 16

GRILLED SALMON SALAD*

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

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

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

SHRIMP FETTUCCINE

pan seared shrimp tossed with fresh spinach,
house made Alfredo and fresh fettuccine, topped
with diced tomato 18

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 28

GRILLED SALMON*

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

PAN SEARED SCALLOPS

fresh sea scallops pan seared and served atop
Israeli couscous and French green beans, finished
with lemon butter 30

Land

Add a crab cake to any entrée for \$12

CAJUN VEAL SCALLOPINI

tender veal cutlet pounded thin and dusted with
Cajun spices, sautéed with julienne carrots,
peppers, and onions, finished with white wine and
a touch of cream, served with whipped potatoes,
and asparagus 20

CHICKEN ROMANO

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

FILET MIGNON*

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

USDA CHOICE NY STRIP STEAK*

hand cut NY strip steak grilled to your liking,
topped with red onion marmalade, served with
whipped potatoes and broccoli 30

Sides

BAKED POTATO

WHIPPED POTATOES

MAC AND CHEESE

FRENCH FRIES

COLE SLAW

FRUIT CUP

APPLE SAUCE

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