

MONTOUR HEIGHTS

COUNTRY CLUB

DINNER MENU

APPETIZERS



CHEESE FLATBREAD GF 11

stone baked flatbread topped with house made tomato sauce, provolone, mozzarella additional topping 1 each
(Gluten free flatbread available upon request)

TOPPINGS:

Sausage, mushrooms, onion, pepperoni, banana peppers, black olives

BAVARIAN PUB PRETZEL 12

jumbo Bavarian style pretzel, served with house made yellow cheese sauce and sweet & spicy mustard

WINGS 12

8 jumbo wings tossed in your choice of bbq sauce, teriyaki, buffalo, garlic parmesan, or dry ranch served with celery and ranch or blue cheese

CLASSIC SHRIMP COCKTAIL 13

4 jumbo shrimp, served with house made cocktail sauce

WAGYU BRISKET POUTINE 14

Tator tots topped with wagyu brisket, fried cheese curd and beef gravy

CALAMARI 15

hand breaded then fried calamari tossed with capers, sundried tomatoes, country olives, served with marinara and lemon garlic aioli

STUFFED BANANA PEPPERS 15

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

CRISPY COCONUT SHRIMP 16

6 fried coconut breaded shrimp, served with piña colada sauce

TUNA LOLLIPOPS 18

5 seared tuna lollipops served on a bed of seaweed salad with oyster sauce and charred scallion aioli



SOUPS

CHILI

cup 6.50 crock 7.50

FRENCH ONION

cup 6.50 crock 7.50

SOUP DU JOUR

cup 5.50 crock 6.50



**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne, especially if you have certain medical conditions*



SALADS

Dressings: ranch, blue cheese, sweet blue cheese, thousand island, French, Italian, balsamic vinaigrette, honey apple cider vinaigrette, maple sage vinaigrette, raspberry vinaigrette, honey mustard, Caesar

ADD PROTEIN TO ANY SALAD:

Chicken 7 / Salmon 14 / Shrimp 11 / Filet tips 11

CAESAR* 9

romaine, grape tomatoes, olives, shredded asiago cheese, anchovies, parmesan crisp, herb croutons, Caesar dressing

HOUSE SALAD 8

chopped romaine, cucumber, tomato, diced egg, shredded cheese, croutons with choice of dressing

CLASSIC WEDGE 10

iceberg wedge topped with blue cheese crumbles, grape tomatoes, bacon lardons, and sliced red onion, drizzled with sweet blue cheese dressing

AUTUMN CHOPPED SALAD 12

bed of power slaw topped with diced bacon, dried cranberries, sliced apples, walnuts and feta cheese, served with honey apple cider vinaigrette

SHAVED BRUSSEL SPROUT SALAD 12

bed of shaved Brussel sprouts, pomegranate seeds, almonds, caramelized onions and fried goat cheese, served with maple sage vinaigrette

STEAK SALAD* 17

romaine, fried potatoes, cucumber, shredded cheese, egg, sliced red onion, black olives, grilled filet tips

BLACKENED CHICKEN SALAD 16

romaine, fried potatoes, cucumber, shredded cheese, egg, sliced red onion, black olives, blackened chicken breast

GRILLED SALMON SALAD* 22

romaine, diced tomato, tossed in balsamic vinaigrette, topped with grilled asparagus, grilled salmon, haystack potatoes

SANDWICHES

served with your choice of fresh cut fries, crispy battered fries, coleslaw, fruit, apple sauce, mac & cheese, or chips

CLUB SANDWICH 14

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

MHCC BURGER* GF 15

8 oz beef patty cooked to your liking, served with choice of cheese on a gourmet Kaiser bun with lettuce, tomato
replace traditional beef patty for black bean veggie patty

NASHVILLE HOT CHICKEN SANDWICH 15

fried chicken breast tossed in Nashville hot sauce topped with pickles and red onion on a gourmet Kaiser bun

HESS DIP 16

shaved prime rib on a French roll with provolone cheese, served with au jus and onion rings

JUMBO FISH 15

choice of broiled or beer battered cod served on a hoagie bun, with lettuce, and tomato

SPICED APRICOT AND BRIE CHICKEN SANDWICH 15

grilled chicken breast topped with brie cheese, bacon and apricot jam, served on a gourmet Kaiser bun

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne, especially if you have certain medical conditions**

LAND



CHICKEN PARMESAN 20

fried chicken breast, shredded mozzarella, Parmesan cheese, served over spaghetti marinara

TUSCAN STUFFED CHICKEN 25

two chicken breasts stuffed with our house made Tuscan stuffing and topped with pesto cream, served with whipped potatoes and French green beans

VANDE ROSE FARMS PORK CHOP 38

14oz all-natural heritage breed, bone in, frenched pork chop grilled to your liking, then topped with fig gastrique, served with whipped potatoes and asparagus.



MONTOUR SPOTS 27

fresh filets lightly coated in breadcrumbs, then broiled in lemon butter, served with wild rice pilaf and French beans

MAPLE BOURBON SALMON 33

fresh filet grilled to your liking, topped with house made maple bourbon glaze, served with wild rice pilaf and French beans

JUMBO LUMP CRAB CAKES 46

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

SEARED SCALLOPS 50

4 scallops pan seared with brown bourbon butter, served with roasted beet risotto and root vegetable medley



STRIP STEAK* 46

14 oz USDA choice strip steak grilled to your liking and topped with our house made garlic butter, served with whipped potatoes and French beans

FILET MIGNON* 49

8 oz filet grilled to your liking, topped with demi-glacé, served with whipped potatoes and asparagus

STIR-FRY BOWL

white or brown rice, served with broccoli, green beans, peppers, onions and mushrooms

Choose Your Protein: grilled chicken 25, filet tips 29, grilled shrimp 27 or seared tuna 30
Choose Your Sauce: green onion teriyaki, sweet and sour, General Tso's

SEA

PASTA

*spaghetti noodle available upon request *Gluten Free pasta option available

ADD PROTEIN TO ANY PASTA:

Chicken 7 / Salmon 14 / Shrimp 11 / Filet tips 11

MUSHROOM RAVIOLI 24

porcini and truffle mushroom ravioli with roasted red pepper, sautéed wild mushrooms, and asparagus tips tossed together in an herb cream sauce and finished with truffle oil

BEEF RAGU 28

braised wagyu brisket tossed with campanelle pasta, served with garlic bread

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne, especially if you have certain medical conditions*