

DINNER APPETIZERS

Prawn Cocktail ^{GF}

Eight colossal prawns in a chilled margarita glass served with lemon and our homemade cocktail sauce. \$13

Homemade Crab Cakes

Two large, flat-grilled crab cakes topped with roasted red pepper aioli over sliced ripe tomatoes, served with mixed greens and sprinkled with our vinaigrette dressing. \$12

Steak Nachos

Warm corn tortilla chips topped with grilled steak, shredded cheese, black olives, onions, tomatoes and jalapeños. \$12

Greek Platter

Grilled pita bread with spicy feta spread, hummus, greek olives and cucumbers. \$8

Mussels Marinara

Mussels sautéed with garlic and shallots braised in our house marinara. \$12

Stuffed Jalapeños ^{GF}

Twelve jalapeño halves, bacon wrapped and stuffed with cream cheese. \$14
(please allow 20 minutes for an order)

Mozzarella Cheese Sticks

Deep fried cheese sticks served with marinara for dipping. \$6

Chicken Wings

Twelve chicken wings tossed in your choice of hot, mild, BBQ, or teriyaki sauce. \$12

Bleu Cheese Potato Chips

Freshly cooked potato chips topped with Monterey Jack, fresh chopped green onion, tomatoes, bacon and bleu cheese crumbles. \$8

SMALL PLATES

Tuna Poké

Ahi tuna poké served with warm wonton chips and fresh steamed vegetables. \$18

Thai Chicken Breast

Grilled chicken breast topped with sautéed peppers, onions and sugar snap peas in a spicy peanut sauce, served with a side salad. \$11

Petite Filet

Topped with a bleu cheese wine sauce on a bed of french fries. \$17

Baked Tilapia ^{GF}

Mild and flaky white fish topped with lemon slices, served with rice and fresh vegetables. \$11

ENTRÉE SALADS

All salads served with a fresh French roll.

California Cobb ^{GF}

Fresh mixed greens topped with avocado, bacon, diced tomatoes, grilled chicken and Gorgonzola cheese. Served with your choice of dressing. \$11

Greek Chicken or Beef ^{GF}

Iceberg lettuce wedge served with your choice of meat, feta cheese, kalamata olives, red onion, and our delicious Greek vinaigrette dressing. \$11
With Shrimp. \$15

Steak Salad ^{GF}

Mixed greens tossed with grape tomatoes, pepperoncinis, olive oil, oregano, garlic, feta cheese and slices of sirloin steak. \$11

Taco Salad

Deep fried flour shell filled with taco meat, pork chili, cheese, lettuce, tomato, sour cream and salsa. \$10

GRILLED STEAKS

Proudly Serving Nebraska Beef

All steaks are served with baked potato, vegetable, and soup or salad.

Ribeye Steak ^{GF} ~~\$155~~

Tender, center-cut, USDA Choice ribeye grilled to perfection!
12 oz. cut. \$23 16 oz. cut. \$29

Filet Mignon ^{GF} ~~\$155~~

8 oz. tenderloin filet. \$29
Please allow 30 minutes for medium to well done.

New York Strip Steak ^{GF} ~~\$155~~

12 oz. USDA Choice. \$27

Grilled Flat Iron with Gorgonzola Cheese ^{GF}

Grilled flat iron topped with Gorgonzola cheese sauce and served with garlic mashed potatoes. \$20

Blackened Ribeye with Shrimp Scampi ^{GF}

12 oz. cut served with 3 large shrimp scampi. \$28

How would you like your Steak?

Rare red center • Medium Rare warm, hint of red center •
Medium warm pink center • Medium Well hint of pink center • Well hot center, no pink

^{GF} = Gluten Free

DINNER ENTRÉES

All entrées and pastas are served with your choice of soup or salad.

Atlantic Salmon Teriyaki

Grilled Atlantic salmon topped with sautéed mushrooms in a teriyaki sauce served with rice and fresh vegetables. \$20

Porterhouse Pork Chop ^{GF}

14 oz. grilled porterhouse chop topped with barbacoa sauce served with mashed potatoes. \$22

Jumbo Breaded Shrimp

Jumbo breaded shrimp deep fried served with a baked potato and fresh vegetables. \$17

Lamb Chop

Grilled and served with a red wine sauce and mashed potatoes. \$19

Almond Crusted Halibut

Filet of halibut crusted in almonds, topped with creamy Provençal sauce, served with rice and fresh vegetables. \$23

Chicken Fried Chicken

Juicy chicken breast dredged in seasoned flour and fried golden brown, topped with homemade white gravy and served with mashed potatoes and vegetables. \$15

Small Filet and Pan Seared Scallops ^{GF}

4 oz. tenderloin filet and 3 pan-seared scallops topped with balsamic glaze served with mashed potatoes. \$28

Chicken Fried Steak

Traditional chicken fried steak served with mashed potatoes and topped with our homemade gravy and vegetables. \$16

COUNTRY CLUB PASTAS

Loxster Mac N' Cheese

Loxster sautéed with garlic and shallots baked in a three cheese blend with penne pasta and a golden bread crumb topping, served with fresh steamed broccoli. \$25

Scallops with Shrimp Cream Sauce

Pan-fried scallops served over angel hair pasta and topped with a light shrimp cream sauce. \$26

Jambalaya

Sautéed chicken, shrimp, scallops, andouille sausage, bell peppers and mushrooms, finished in a Cajun cream sauce served with your choice of rice or pasta. Choice of hot or mild. \$19

Spicy Alaskan Halibut and Pasta

Alaskan halibut pieces dredged in seasoned flour and sautéed with jalapeños, served over fettuccine pasta in a lemon butter cream sauce. \$23

Chicken Parmesan

Breaded chicken breast topped with our house marinara and mozzarella cheese over fettuccine. \$16

Available Sides:

Hashbrowns, French Fries, Steak Fries, Garlic Mashed Potatoes, Homemade Potato Chips, Sautéed Vegetables, Rice Pilaf, Coleslaw, Cottage Cheese, Spinach Salad, Garden Salad, Caesar Salad or Soup of the Day.
Sweet Potato Fries or Fresh Fruit-Add \$1

FRESH, OVEN BAKED PIZZA

Add additional toppings for only \$1 each. Italian Sausage, Ham, Pepperoni, Hamburger, Red Onions, Mushrooms, Pineapple, Black or Green Olives, Bell Peppers, Artichokes or Basil.

(Please allow at least 20 minutes.)

Margherita

Fresh basil, mozzarella and tomato on a lightly oiled and seasoned crust. \$12

Hot Wing

10" \$12 14" \$15

4 Cheese Spinach Pizza

10" \$12 14" \$15



Supreme

10" \$15 14" \$18

BBQ Chicken

10" \$14 14" \$17

Please feel free to build your own pizza!

STARTERS

French Onion Soup

Caramelized sweet onions and shallots with sherry wine, served with a toasted crouton and topped with provolone cheese baked to perfection. \$6

Bread Basket

Four petit rolls. \$3

ENTRÉE SALADS

All salads served with a fresh French roll.

California Cobb ^{GF}

Fresh mixed greens topped with avocado, bacon, diced tomatoes, grilled chicken and Gorgonzola cheese. Served with your choice of dressing. \$11

Steak Salad ^{GF}

Mixed greens tossed with grape tomatoes, pepperoncinis, olive oil, oregano, garlic, feta cheese and slices of sirloin steak. \$12

Greek Chicken or Beef ^{GF}

Iceberg lettuce wedge served with your choice of meat, feta cheese, kalamata olives, red onion, and our delicious Greek vinaigrette dressing. \$11 With shrimp. \$15

Taco Salad

Deep fried flour shell filled with taco meat, pork chili, cheese, lettuce, tomato, sour cream and salsa. \$10

Parmesan Crusted Chicken Caesar Salad

Chopped romaine lettuce served with parmesan crusted chicken breast, croutons and our homemade Caesar dressing. \$12

FRESH, OVEN BAKED PIZZA

Margherita Pizza

Fresh basil, mozzarella and tomato on a lightly oiled and seasoned crust. \$12

Four Cheese Spinach Pizza 10" \$12 14" \$15

BUILD YOUR OWN BURGER

Original Country Club Burger

Pure Angus beef with lettuce, tomato, pickle and onion served on a toasted sesame seed bun.

1/2 Pound \$9 • 1/3 Pound \$7

Add the following for \$.50

Sautéed Mushrooms • Grilled Onions • Jalapeños

Add the following for \$1

Bacon • American Cheese • Swiss • Cheddar • Pepper Jack • Provolone • Blue Cheese Crumbles • Avocado

Louie Burger

Half pound burger patty topped with mushroom gravy served with your choice of side. \$9

^{GF} = Gluten Free

LUNCH FAVORITES

Available Sides: Hashbrowns, French Fries, Steak Fries, Homemade Potato Chips, Sautéed Vegetables, Rice Pilaf, Coleslaw, Cottage Cheese, Garden Salad, Spinach Salad, Caesar Salad or Soup of the Day. Sweet Potato Fries or Fresh Fruit-Add \$1

Soup of the Day and Half Sandwich

Cup of Julie's homemade soup and a half sandwich. Your choice of tuna salad, chicken salad, sliced ham or roasted turkey. \$8 Get a bowl of soup for an additional \$1

Reuben

Corned beef, Swiss cheese, sauerkraut, and Thousand Island dressing on rye bread. \$10

Smoked Chicken Sandwich

Pulled smoked chicken topped with sautéed mushrooms and cheese sauce on a ciabatta roll. \$10

Gyro Sandwich

Blend of lamb and beef grilled and topped with onions, lettuce, tomato and your choice of our spicy feta spread or traditional tzatziki cucumber sauce on grilled pita bread. \$10

Fish 'n' Chips

Beer-battered Alaskan halibut served with homemade coleslaw and your choice of fries. \$13

French Onion Steak Sandwich

Prime rib thinly sliced on a toasted hoagie roll with French onion au jus for dipping. \$10

Chicken Fried Chicken Sandwich

Handmade chicken fried chicken breast topped with coleslaw and jalapeños served on a ciabatta roll with your choice of side. \$9

Smothered Burrito

Seasoned ground beef rolled in a flour tortilla smothered with pork chili, cheese, lettuce and tomato. Served with sour cream and salsa. \$9

New Mexico Ribeye Sandwich

Thinly sliced ribeye sautéed with green chili and diced tomatoes, topped with melted provolone cheese and creamy horseradish sauce on grilled sourdough. \$11

Monte Cristo Sandwich

Triple decker sandwich with Swiss, cheddar, ham and turkey, served with strawberry puree for dipping. \$9

Linguine with Artichokes

Sautéed artichoke hearts, mushrooms, tomatoes, black olives and capers in a light lemon butter reduction, tossed with linguini pasta, topped with fresh grated parmesan cheese. \$10

With chicken \$12 With shrimp \$14

- Ask your server to see our dessert menu.
- Proper attire required at all times.
- For parties of 10 or more a 20% gratuity will be added.
- We offer a wide variety of catering and banquet options. Please call Nancy for all your catering needs.
(308) 632-8297, ext. 103.

Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or under cooked. Consult your physician or public health official for further information.

Scotts Bluff Country Club

Oct 2013

5014 Ave. 9

Scottsbluff, NF 69361

Phone: (308) 632-8297

Fax: (308) 632-5742

(www.scottsbluffcountryclub.com)

Private Dining

All prices are subject to a 15% taxable service charge,

for parties of

(10 or more people) & catered

events a 20% taxable service

charge & 5.5% sales tax

Prices are subject to change

Buffet 1 \$16

Choice of 2 Entrées:

Fried Chicken

BBQ Ribs

Lemon Chicken

Sliced Roast Beef

Buffet 2 \$17

Choice of 2 Entrées

Breaded Shrimp

Sliced Roast Beef

Short Ribs

Tilapia Fish

Buffet 3 Rib eye \$23

12oz Tender, center-cut, USDA
choice grilled to perfection

Buffet 4 Carved Prime Rib \$23

Slow roasted beef served with
horseradish sauce

Add second entrée \$26

Buffet 4 Beef Tenderloin \$29

Chili crusted beef medallions roasted to
perfection Add second entrée \$32

*All buffets are served with choice of
potato, vegetable, fresh tossed salad
rolls, butter, coffee & tea*

Nancy McKee

Food & Beverage Director

(308) 632-8297 ext. 103

Potatoes:

Garlic Mashed

Baby Red Potatoes

Scallop

Cheesy Hash browns

Potato wedges

Second Entrées:

Breaded Shrimp

Chicken

Salmon

Vegetables:

California Blend

Amaretto carrots

Asparagus

Broccoli with cheese sauce

Butternut squash

Green Beans Almandine

Snow peas

Kid Friendly Buffet \$6 12 yrs &

under

Chicken Strips

Mac n cheese

French Fries

Banquet Menu Oct 2013

Please choose two menu items only

Jumbo Breaded Shrimp \$17

Five jumbo shrimp deep fried served with a baked potato and fresh vegetables

Almond Crusted Alaskan Halibut \$23

Grilled 8 oz fresh filet crusted with almonds topped with a creamy Provencal sauce served with rice pilaf and fresh vegetables

Creamy Asparagus Chicken \$16

6 oz. Chicken breast topped with tarragon and Asparagus cream sauce served with rice pilaf And fresh vegetables

Chicken Parmesan \$16

Breaded chicken breast topped with our house marinara sauce, and melted mozzarella cheese served over a bed of fettuccine pasta

Lemon Chicken \$16

Baked Chicken breast topped with a lemon pepper cream sauce, served with rice pilaf and fresh vegetables

Roast Prime Rib of Beef \$23

12 oz. certified Angus slow-roasted, served with au jus, horseradish, baked potato & fresh vegetables

Roasted Beef Tenderloin \$29

Sliced filet medallions accompanied by red wine reduction sauce served with garlic potatoes and fresh vegetables

Grilled Rib-Eye \$23

12 oz. Rib-eye steak grilled to temperature, served with baked potato & fresh vegetables

Filet Scaloppini \$29

Thin scallops of filet mignon, sautéed artichoke hearts, mushrooms, roma tomatoes, green onions, garlic, and shallots on a bed of mashed potatoes and finished with brandy demi – glace sauce

Petit Filet and Chicken \$22

4oz filet and 4oz chicken breast Served with choice of sauce, potatoe, &vegetable

Includes choice of salad: Tossed, Caesar, Spinach or strawberry

Fresh rolls & butter, Coffee or Tea

Parties of 10 or more a 20% gratuity will be added

Dtors D'oeuvres

B BQ Meatballs \$8 dz

Traditional meatballs with Our special BBQ sauce

Shrimp Scampi \$18 dz

Sautéed shrimp in a Garlic cream sauce

Cream Cheese Pinwheels

Cream cheese spread, black olives, jalapeños, green onion, green chili & ranch

\$6 Dz with ham \$7 dz

Little Smokies \$14 per 8 dz

Smokies braised in BBQ sauce

Stuffed Mushrooms \$18 dz

Mushroom caps stuffed with cream cheese, spinach, bacon, and shredded Cheese

Smoked Salmon \$125.00

Served with assorted crackers

Potato Skins \$14 dz

Grilled chicken breast with cheese, green onions & barbacon sauce

Chicken Wings \$12 dz

Fried chicken wings with your choice of sauce: teriyaki, barbecue, sweet & sour, or ranch

Stuffed Jalapeño \$14 dz

Jalapeños stuffed with cream cheese & Wrapped in bacon

Asparagus Ravane Rolls \$ 15 dz

Asparagus rolled with cream cheese, bleu cheese & baked in a small Sesame rolls

Ranch Fajet Bean Dip \$30

Refried beans, sour cream, salsa, cheese, lettuce, tomatoes, & Black olives

Served with Tortilla chips
(Serves 25 - 30 people)

Mini crab cake \$16 dz

Oysters on a half shell \$24 dz

Served with cocktail sauce & lemons

Vegetable Potstickers \$15 dz

Vegetable dumpling sautéed in butter
Served with pineapple sweet chili sauce

Hot Spinach & Artichoke Dip

Creamy spinach & artichoke dip topped with freshly shaved parmesan cheese served with strips of Focaccia bread & tortilla chips for dipping

(Serves 15 - 20 people) \$30

(Serves 25 - 40 people) \$50

Cheesy Hamburger Dip \$30

Creamy cheese, hamburger & salsa
Served with tortilla chips

Ranch Super Cocktail \$40

Thirty Chilled shrimp, Served with lemon and our homemade cocktail sauce

Shrimp Cocktail Station (350)

Served with cocktail sauce \$ 300

Chips & Salsa \$20

Fresh tortilla chip
(Serves 25-30)

Fried Green Beans \$20 (2lbs)

Served with Ranch dressing

Buffalo Chicken Dip \$30

Served with tortilla chips