

Penfield Country Club



A P P E T I Z E R S

Thai Shrimp 14

Lightly Coated Fried Shrimp Tossed in a Sweet & Tangy Thai Sauce

Crispy Calamari 13.50

Roasted Red Peppers, Cherry Peppers, Diced Red Onion & Romano Cheese. Finished with Thai Aioli & Marinara

Pork Potstickers 12

Served with a Sweet Chili Sauce

Smoked Bacon Wrapped Brussels 12

Roasted Brussel Sprouts served wrapped with Applewood Smoked Bacon and A Roasted Tomato & Horseradish Cream Sauce

American Alligator 17

Crispy Flash Fried Alligator Tossed in a Sweet & Sour Sesame Sauce

Chicken Wings 12

One Dozen Jumbo Chicken Wings Served with Your Choice of Sauce: Mild, Medium, Hot. Garlic Parmesan, BBQ and Char BBQ + \$1

Greens & Beans 9 Add Sausage 11

S A L A D S

Roasted Sweet Potato, Pear & Spinach Salad 12

Roasted Sweet Potato, Pears & Spinach tossed in a Pomegranate Vinaigrette

Grilled Romaine Caesar 10

Marinated Romaine Hearts Served with Sliced Prosciutto & Shaved Parmesan

Grapevine Salad 10

Chopped Romaine, Field Greens, Grape Halves, Pine Nuts, Candied Walnuts, Gorgonzola Crumbles, Balsamic Vinaigrette & a Parmesan Crisp

Wedge Salad 10

Iceberg Quarter Served with Tomatoes, Bacon, Crumbled Blue Cheese, Hard Boiled Egg & Dressed with Creamy Blue Cheese Dressing

Harvest Quinoa Salad 12

Chopped Romaine, Arugula, Spinach, Sliced Almonds, Dried Cranberries, Figs & Goat Cheese. Finished with a White Balsamic Vinaigrette

Asian Salad 11

Mixed Greens with Red Cabbage, Mandarin Oranges, Red Pepper, Cashews & Fried Wontons. Finished with a Sesame Dressing

ADD PROTEIN: Chicken 3.50/ Shrimp 4.50/ Salmon 6.50/5oz Tenderloin 10.50

S O U P

Soup Du Jour 3/4 **Roasted Pumpkin Bisque** 3/5
Italian Sausage & Meatball Vegetable Soup 4/7
Creamy White Chicken Chili 3/5

H A N D H E L D S

Thai Shrimp Wrap 13.50

Thai Shrimp Served in a Flour Tortilla Shell with Tomato, Lettuce & Provolone Cheese

Short Rib Tacos 15

3 Soft Shell Tacos with Vinegar Slaw, A-1 Aioli & Pickled Cherry Tomatoes

Mile High Corned Beef 14

With House Made 1000 Island Dressing, Sauerkraut & Swiss Cheese on Marble Rye Bread

Rachael Reuben 12

Thin Sliced Turkey Topped with Swiss Cheese, 1000 Island Dressing & Coleslaw

Served on Marble Rye Bread

Crispy Chicken Cutlet Caprese 12.50

Breaded Chicken Cutlet topped with Roasted Tomatoes, Mozzarella & Arugula on Ciabatta

Served with a side of Marinara Sauce

PCC Lobster Sliders 21

Maine Lobster Combined with a Meyer Lemon Aioli, House Made Coleslaw & Steak Fries on 3 Toasted Mini Brioche Rolls

Black Bean Burger 12

Black Bean Burger Topped with Avocado, House Made Pickles, Onions & Chipotle Aioli

Beef on Weck 14

Shaved Slow Roasted Eye Round served with a Creamy Horseradish Sauce

Served on a Kimmelweck Roll & Side of Steak Fries

Portabella Mushroom Grinder 12

Roasted Red Pepper, Grilled Red Onions & a Portabella Mushroom Cap Topped with Swiss Cheese & Balsamic Vinaigrette on a Hoagie Roll

PCC Signature Burger 14.50

Our Signature Grind of Brisket, Strip & Short Rib Burger.

Thick Cut Applewood Smoked Bacon, Fried Egg & Smoked Gouda on a Brioche Roll

PCC Stacker 13.50

2 Char Grilled 5 oz Burgers Topped with Thick Cut Bacon & Pepper Jack Cheese.

Finished with an A-1 Aioli

SIDES CHOICES: Crispy Fries, Shoestring Fries, Sweet Potato Fries, Steak Fries, Applesauce, Cottage Cheese, Fresh Fruit or Potato Chips

E N T R E E S

Aukra Salmon 27

Pan Seared Salmon served over a Dried Cherry & Orange Farro Risotto & Heirloom Baby Carrots.
Finished with a Citrus Maple Gastrique

Ahi Tuna 29

Pan Seared Ahi Tuna Sashimi Tataki Board Served Rare with Shaved Carrots, Bell Peppers and
Alfalfa Sprouts with a side of Garlic Ginger Vegetable Broth & Asian Noodles

Roasted Airline Chicken 27

Roasted Tomato & Herb Goat Cheese Stuffed Airline Chicken Breast Served with
Garlic Parmesan Risotto, Crispy Brussel Sprout Leaves & Garlic Basil Oil

Saltimbocca Veal 18/23 Chicken 17/22

Pan Seared Cutlets Marinated in White Wine & Lined with Prosciutto, Sage, Roasted Garlic,
Roasted Roma Tomatoes & Served with Mashed Potatoes

14oz Grilled Porkchop 25

Prime Center Cut Frenched Pork Chop Rubbed with a Red Montreal Seasoning. Served with
Roasted Garlic Mashed Potatoes, Butter Heirloom Carrots, Candied Bacon & Red Wine Demi

Braised Beef Short Rib 28

Slow Braised Short Rib Shredded & Served Over a Wild Mushroom Parmesan Risotto.
Finished with a Red Wine Demi

Wagyu Teres Major 31

Pepper Crusted Grilled Steak, Served with Roasted Herb Fingerling Potatoes & Grilled Asparagus.
Finished with a Demi Glaze & Smoke House Blue Cheese Crumbles

Filet Mignon 5oz 26/ 10oz 35

Center Cut Served with Truffle Mashed, Grilled Asparagus & Demi Glaze

P A S T A

Chicken Piccata Cavatelli 23

Pan Seared Chicken Breast, Capers, Concasse Tomatoes & Artichokes.
Served with a Lemon White Wine Garlic Sauce

Broccoli Penne Olio 18 Add Chicken 22 Or Shrimp 26

Bucatini Tossed in a Lemon Olive Oil Herb Butter Sauce and Served with a Rustic Crostini

Chicken French Half/ Full Portion 15.50/22

Egg Battered Chicken Breast Served with a Lemon Butter Wine Sauce
Over Angel Hair Pasta & Escarole

Rock Shrimp Bucatini Scampi 27

Sauteed Rock Shrimp, Roasted Red Peppers & Spinach,
Tossed in a Garlic White Wine Butter Sauce

Penne Ala Vodka Chicken 17 Or Shrimp 21

Vodka Blush Sauce Served with Penne Pasta & Choice of Protein

Parmesan Style Chicken 15.50/22 Veal 17.50/24 Eggplant 16

Baked with Tomato Sauce & Mozzarella Cheese. Served with Your Choice of Pasta

Cavatelli Bolognese & Italian Sausage 21

Cavatelli Pasta Served with Bolognese Sauce, Fresh Ricotta Cheese,
Lemon Zest & Italian Sausage