

South Side Country Club



Casual Dining

~APPETIZERS~

HAND-BREADED CHANTILLY ONIONS WITH RANCH DIPPING SAUCE	\$ 6
ITALIAN BEEF-FILLED TOASTED RAVIOLI WITH MARINARA	\$ 6
SMOTHERED POMME FRITES WITH CHEESE SAUCE, BACON, GREEN ONION	\$ 7
SHRIMP COCKTAIL WITH ADULT VODKA COCKTAIL SAUCE	\$ 9

~SOUPS~

DAILY FEATURE TOMATO BASIL FRENCH ONION SOUTH SIDE CHILI
BOWL \$ 4 CUP \$ 3

~SALADS~

TRADITIONAL CHEF SALAD \$ 9 LARGE \$ 7 SMALL

*MIXED CRISP SALAD GREENS WITH TURKEY, HAM, CHEDDAR CHEESE, HARD COOKED EGG, DICED TOMATOES,
BLACK OLIVES AND YOUR CHOICE OF DRESSING*

CLASSIC CAESAR SALAD \$ 7 LARGE \$ 5 SMALL

*CHOPPED ROMAINE SALAD GREENS, TOSSED WITH CLASSIC CAESAR DRESSING, HOUSE-BAKED CROUTONS
AND SHREDDED ITALIAN PARMESAN
ADD GRILLED CHICKEN FOR \$ 2*

BEEF OR CHICKEN TACO SALAD \$ 8

*CRISPY FRIED TORTILLA BOWL FILLED WITH ICEBERG SALAD GREENS, TOMATOES, SCALLIONS, OLIVES,
SHREDDED CHEDDAR CHEESE, SOUR CREAM AND SALSA*

THUNDERBIRD SALAD \$ 8 LARGE \$ 6 SMALL

*MIXED CRISP SALAD GREENS TOSSED WITH THUNDERBIRD SALAD DRESSING, DICED TOMATOES,
BACON BITS, SHREDDED PARMESAN CHEESE AND HOUSE-MADE CROUTONS
ADD GRILLED CHICKEN FOR \$ 2*

SANTA FE BEEF & PORTOBELLO MUSHROOM SALAD WITH GORGONZOLA CHEESE \$ 10

*MIXED SALAD GREENS, LIGHTLY SPICED LEAN BEEF, SAUTÉED WITH A DICED PORTOBELLO MUSHROOM, CRUMBLLED
GORGONZOLA CHEESE, DICED TOMATO, RED ONION, SEEDLESS CUCUMBER
AND BALSAMIC VINAIGRETTE DRESSING*

GRILLED ATLANTIC SALMON SALAD \$ 10 LARGE \$ 8 SMALL

*BABY SPINACH GREENS WITH SUNDRIED TOMATO, ENGLISH CUCUMBER, DICED RED ONION,
DICED HARD COOKED EGG, FETA CHEESE AND HOUSE-MADE LEMON VINAIGRETTE*

*WE OFFER HOUSE-MADE RANCH, BLEU CHEESE, HONEY MUSTARD, ITALIAN, RASPBERRY VINAIGRETTE,
FRENCH, BALSAMIC VINAIGRETTE, 1000 ISLAND, CAESAR, LEMON VINAIGRETTE, LOW FAT RANCH
LOW FAT FRENCH AND LOW FAT ITALIAN DRESSINGS*

~BREAKFAST~

SOUTH SIDE OMELET \$ 9

*TWO-EGG OMELET WITH CHEDDAR CHEESE SERVED WITH HASH BROWNS, FRUIT, TOAST
AND YOUR CHOICE OF BACON, SAUSAGE OR HAM*

AMERICAN BREAKFAST \$ 8

TWO EGGS YOUR WAY, HASH BROWNS, TOAST AND YOUR CHOICE OF BACON, SAUSAGE OR HAM

BACON OR SAUSAGE, EGG AND CHEESE SANDWICH \$ 5

SERVED WITH YOUR CHOICE OF SOUTH SIDE FRIES OR HASH BROWNS

~PIZZA~

9" THIN CRUST PIZZA WITH YOUR CHOICE OF TOPPINGS

CHEESE PIZZA ONLY \$ 6 ~ 5 ITEMS AND UNDER \$ 8

OVER 5 ITEMS \$ 9

*CREATE YOUR OWN PIZZA WITH GREEN PEPPERS, ONIONS, TOMATOES, MUSHROOMS,
BLACK OLIVES, PEPPERONI, SAUSAGE, BACON, HAM AND ANCHOVIES*

MARGARITA PIZZA \$ 8

EXTRA VIRGIN OLIVE OIL, BASIL PESTO, DICED TOMATO, GRILLED CHICKEN AND PROVOLONE CHEESE

BBQ CHICKEN PIZZA \$ 8

SWEET BBQ SAUCE, SHREDDED CHEDDAR CHEESE, CHICKEN AND ONIONS

SOUTHWEST PIZZA \$ 9

SEASONED BEEF WITH RICH TOMATO SALSA, BLACK BEANS, ROASTED CORN, RED ONION AND PEPPER-JACK CHEESE

~WRAPS~

CALIFORNIA TURKEY AND BACON WRAP \$ 9

SHAVED TURKEY WITH LEAF LETTUCE, DICED TOMATO, ARTICHOKE HEARTS, AVOCADO AND MAYONNAISE

CITRUS CHICKEN CAESAR WRAP \$ 8

*CRISP ROMAINE GREENS, CLASSIC CAESAR DRESSING, THIN SLICES OF WARM CHICKEN, MANDARIN ORANGES
AND PARMESAN CHEESE*

POPCORN CHICKEN FAJITA WRAP \$ 8

*SMOKEY CHIPOTLE RANCH, SMOKED GOUDA CHEESE, CRISP BACON BITS, DICED TOMATO,
ROASTED ONIONS AND PEPPERS*

PEPPER-JACK RIBEYE WRAP \$ 9

*SMOKEY JALAPENO SPREAD, THIN SLICES OF TENDER BEEF, SEASONED PEPPERS AND ONIONS
WITH A PEPPER MONTEREY JACK CHEESE*

*OUR WRAPS ARE SERVED WITH YOUR CHOICE OF: SEASONED HOUSE-MADE CHIPS,
FRENCH FRIES, CUT FRUIT, HOUSE-MADE SLAW OR COTTAGE CHEESE*

~LIGHTER SIDE ~

COTTAGE CHEESE, SEASONAL FRESH FRUIT, AND YOUR CHOICE OF
GRILLED TENDER TURKEY, CHICKEN OR COD \$ 10
OVEN ROASTED OR SLOW POACHED SALMON \$ 11

~BURGERS AND SANDWICHES~

SHACK \$ 6 DOUBLE SHACK \$ 7

1/4 LB. SERVED ON A HAMBURGER BUN WITH LETTUCE, TOMATO, ONION AND PICKLE

SSCC DELUXE BURGER \$ 8

1/2 LB. SERVED ON A KAISER ROLL WITH CHOICE OF CHEESE, LETTUCE, TOMATO, ONION AND PICKLE

WE OFFER AMERICAN, CHEDDAR, PEPPER-JACK, SWISS AND PROVOLONE CHEESE

SOUTH SIDE CLUB \$ 8

*LAYERS OF THIN SLICED TURKEY AND HAM, CRISP BACON, AMERICAN AND SWISS CHEESE,
TOMATOES AND LETTUCE, MAYONNAISE AND YOUR CHOICE OF BREAD*

FRENCH DIP \$ 8

*SHAVED PRIME RIB, SLOW COOKED AND SERVED ON A TOASTED HOAGIE BUN, MELTED PROVOLONE CHEESE
AND AU JUS FOR DIPPING*

GRILLED PORTOBELLO TURKEY BURGER \$ 9

*LEAN TURKEY SEASONED WITH LEMON PEPPER, TOPPED WITH SLICES OF GRILLED PORTOBELLO MUSHROOM
AND SWISS CHEESE ON A TOASTED WHOLE WHEAT BUN*

GRILLED CHICKEN SANDWICH \$ 7

6 OZ. TENDER CHICKEN BREAST, SEASONED WITH LEMON PEPPER AND SERVED ON A TOASTED WHOLE WHEAT BUN

8 OZ. NEW YORK STRIP SANDWICH \$ 11

*SEASONED AND GRILLED TO PERFECTION, SERVED ON A TOASTED HOAGIE WITH A GARLIC HERB SPREAD
AND COUNTRY FRIED ONIONS*

CLASSIC CORNED BEEF RUEBEN \$ 8

CORNED BEEF, SAUERKRAUT, SWISS CHEESE, SERVED ON MARBLED RYE WITH 1000 ISLAND DRESSING ON THE SIDE

SSCC PRETZEL MUFFULETTA \$ 9

*SHAVED TURKEY, HAM AND SWISS CHEESE TOPPED OFF WITH BAYOU OLIVE TAPENADE, GARDEN LETTUCE
AND TOMATO*

*OUR SANDWICHES ARE SERVED WITH YOUR CHOICE OF: SEASONED HOUSE-MADE CHIPS,
FRENCH FRIES, CUT FRUIT, AND HOUSE-MADE SLAW OR COTTAGE CHEESE*

SOUTH SIDE HORSESHOE

HAM ~ TURKEY ~ 16 OZ. GROUND CHUCK \$ 9

PONY SHOE \$ 6

PULLED PORK OR ROASTED CHICKEN QUESADILLA \$ 8

SHREDDED CHEDDAR CHEESE, SAUTÉED ONIONS, PEPPERS, AND MUSHROOMS WITH SALSA AND SOUR CREAM

~DINNER SELECTIONS~

DINNER MENU IS AVAILABLE AFTER 5:00 PM

~ENTRÉES~

ALL DINNERS ARE SERVED WITH A SMALL SALAD, CHOICE OF BAKED POTATO, MASHED POTATOES,
SWEET POTATO, FRENCH FRIES, RICE PILAF AND VEGETABLE DU JOUR

ADD \$1.00 FOR A TWICE BAKED POTATO

ADD \$1.00 FOR A DINNER CAESAR SALAD OR DINNER THUNDERBIRD

CHAR BROILER

8 OZ. TEXAS DRY SEASONED BBQ FLAT IRON STEAK \$ 14

8 OZ. JACK DANIELS GLAZED HANGER STEAK \$ 15

CLASSIC STEAKS

10 OZ. RIBEYE \$ 16

7 OZ. FILET MIGNON \$ 19

10 OZ. FILET MIGNON \$ 23

12 OZ. NEW YORK STRIP \$ 17

ALL STEAKS ARE SEASONED WITH CRACKED PEPPER AND KOSHER SALT AND GRILLED TO YOUR LIKING

~SAUTEÉ STATION~

CAJUN SAUTÉED ATLANTIC SALMON \$ 18

8 OZ. FARM RAISED SALMON SEASONED WITH BAYOU CAJUN SPICES, PAN SAUTÉED TO PERFECTION
AND SERVED WITH A LOBSTER HOLLANDAISE ON A BED OF COUSCOUS

SAUTÉED GULF SHRIMP \$ 16

SEVEN SWEET GULF SHRIMP LIGHTLY DUSTED IN FLOUR AND PAN SAUTÉED WITH DICED TOMATOES, MUSHROOMS,
AND GREEN ONIONS BATHED IN A MARSALA DEMI GLACE SAUCE SERVED OVER SEASONED ORZO PASTA

CHAMPAGNE CHICKEN PICCATA \$ 14

TWIN 4 OZ. CHICKEN BREASTS DUSTED IN FLOUR AND PAN SAUTÉED TOSSED WITH MUSHROOM SLICES,
SUNDRIED TOMATOES, BABY CAPERS FINISHED BY A CHAMPAGNE LEMON PICCATA SAUCE SERVED OVER RICE PILAF

PAN SAUTÉED VEAL PROVENCAL \$ 18

TENDER YOUNG VEAL PAN SAUTÉED, FINISHED WITH SWEET TOMATOES, CAPERS, FRESH GARLIC
AND JUST A HINT OF WHITE WINE AND ITALIAN HERBS

PAN-FRIED CHICKEN LIVER \$ 10

TENDER CHICKEN LIVERS SEASONED AND PAN-FRIED, SERVED WITH STEWED SWEET ONIONS OVER A BED OF RICE PILAF

SWEET AND SOUR PORK STIR FRY \$ 14

CENTER CUT PORK LOIN DICED AND SAUTÉED WITH FRESH BROCCOLI, SHREDDED CARROTS, SLICED MUSHROOMS,
DICED PEPPERS AND GREEN ONIONS OVER WHITE RICE

VEGETARIAN GRILLED PORTOBELLO MUSHROOM \$ 11

SAUTÉED SPINACH, TOMATOES, LEEKS, SHREDDED CARROTS, RED AND GREEN PEPPERS AND COUSCOUS

~BEVERAGES~

COFFEE, HOT TEA, ICED TEA AND LEMONADE \$1.25

MILK (WHITE OR CHOCOLATE) \$1.25

HOT CHOCOLATE \$1.50

FOUNTAIN SODA \$1.35

PEPSI, DIET PEPSI, ROOT BEER, MT. DEW, SIERRA MIST AND DR. PEPPER

CANNED SODA \$1.50

VARIETY OF COKE AND PEPSI PRODUCTS

~BEER~

IMPORTED

AMSTEL LIGHT \$3.25
CORONA \$3.25
CORONA LIGHT \$3.25
HEINEKEN \$3.25
HEINEKEN LIGHT \$3.25

DOMESTIC

BUD \$2.50
BUD LIGHT \$2.50
BUD SELECT \$2.50
BUSCH LIGHT \$2.50
COORS LIGHT \$2.50
MGD \$2.50
MILLER LITE \$2.50

DRAFT

SHINER BOCK \$2.80
LEINIE'S SEASONAL \$2.80
MICHELOB ULTRA \$2.00
MILLER LITE \$2.00

OTHER QUALITY BEERS

MICHELOB ULTRA \$2.80
MILLER CHILL \$2.80
MGD 64 \$2.80

NON-ALCOHOLIC

O'DOULS \$2.50

~WINE~

CK MERLOT ~ CK CHARDONNAY ~ CK CABERNET ~ BERINGER WHITE ZINFANDEL
TRINITY OAKS PINOT NOIR

COLUMBIA CREST RIESLING ~ MEZZACORONA PINOT GRIGIO ~ COLUMBIA CREST
SAUVIGNON BLANC

SMALL \$4.00 LARGE \$5.25 BOTTLE \$15.00

MONDORO ASTI

\$4.50 GLASS \$18.00 BOTTLE

ASK YOUR SERVER ABOUT OUR SPECIALTY WINES