

GRILLE MENU

NEMACOLIN COUNTRY CLUB

ESTABLISHED 1920

SMALL PLATES

Blue Cheese House Made Potato Chips \$10

Blue Cheese, Chives, & Alfredo Sauce

Hummus/Cheese Spread \$13

Pine-Nut Tapenade, Marinated Garden Vegetables,
Grilled Naan, Broken Feta, Olive Oil

Buttermilk Fried Lobster Skewers \$17

Served with Grain Honey Mustard Dipping Sauce

Chicken or Shrimp Quesadilla \$12

Grilled Tortilla Stuffed with Chicken or Shrimp Blended with Onions, Peppers
& Cheese

Buttermilk Fried Colossal Onion Rings \$9

Vidalia Onions, Tangy House Made Steak Sauce

Crispy Fried Rhode Island Calamari \$14

Roasted Corn Relish, Tomatillo Sauce

Fried Provolone \$9

Marinara & Shaved Parmesan

Fried Zucchini \$8

Marinara & Shaved Fontinella Cheese

Beer Brined Wings \$13

Served with choice of Ranch or Bleu Cheese

BBQ/Carolina Gold / Buffalo/ Teriyaki

Bavarian Pretzel \$13

Served with Beer Cheese Dipping Sauce

SOUPS & SALADS

Boston Clam Chowder \$6 cup \$8 Bowl

Littleneck Clams, Bacon & Potato

House Salad \$5

Mixed Seasonal Greens, Tomato, Cucumber, Onion

Carrot, Red Wine Vinaigrette

Caesar \$9

Romaine Hearts, Olive Oil Croutons, Reggiano

Taco Salad \$14

Seasonal Greens, Flour Tortilla Bowl, Seasoned Ground Beef, Tomatoes,
Onion, & Black Olives .Served with Salsa & Sour Cream

Pittsburgh Salad \$16

Choice of Chicken or Steak, Seasonal Greens, Cucumber, Cherry Tomato,

Crouton, Cheddar Cheese, House Fries & Choice of Dressing

Chef Salad \$13

Ham, Turkey, Swiss & American Cheese Over Seasonal Greens

Add: Grilled Chicken \$5, Salmon \$7, Grilled Shrimp \$6,

Crab Cake \$9

Kids Corner

Chicken Fingers and Fries \$8

Mac & Cheese \$6

Spaghetti & Meatball \$8

Buttered Noodles \$6

HANDHELDS

Served with your choice of: Creamy Cole Slaw, Side Salad, French Fries,
or House Chips

Lobster Roll \$15

Served on a Brioche Roll

Tuna Melt \$11

Sourdough, Tuna, Herb Roasted Tomatoes, Pickled Red Onion, White Cheddar

Chief Nemacolin Grilled Cheese \$12

Fontina Cheese, Prosciutto, Caramelized Onion, & Basil Dip

Fish Sandwich \$12

Beer Battered Walleye, Remoulade, Cellone's Roll

Shaved Prime Rib Melt \$15

Red Wine Onion Jam, Crumpled Blue Cheese, & Horseradish

Turkey Club \$13

Sourdough, Oven Roasted Turkey, Applewood Bacon, Ham, Red Leaf Lettuce,

Heirloom Tomato & Swiss Cheese

Italian Hoagie \$13

With Basil Aioli, Pepperoncini's, Italian & Fontina Cheese

on a Hoagie Roll

Reuben \$12

Corned Beef Grilled with Swiss Cheese & Thousand Dressing

Buffalo Chicken Wrap \$11

Fried Zucchini \$10

Roasted Tomatoes, Arugula, Shaved Parmesan and Basil, Ciabatta

*Build Your Own Burger \$12

Includes LTO, Pickle, Additional Sides .50 each

Caramelized Onions, Jalapenos, Fried Egg, Mushrooms, Provolone, Swiss,

Fontina, Pepper Jack, Cheddar or American

*Grilled Chicken Sandwich \$13

Build Your Own Choice of Cheese, LTO & Served on Ciabatta Roll.

ENTREES

Mediterranean Pasta \$23

Roasted Peppers, Zucchini, Squash & Red Onion in Pesto Sherry Vinaigrette

with Crumbled Goat Cheese & Shaved Parmesan Cheese

Choice of Chicken, Shrimp or Jumbo Lump Crab

Fettuccini Alfredo \$22

With Fresh Spinach & Tomatoes

Choice of Chicken, Shrimp or Jumbo Lump Crabmeat

Chilean Sea Bass \$32

Wilted Spinach & Artichoke Fricassee

All Entrees Below include 2 sides dishes

*Filet Mignon \$34

With Bearnaise Sauce,

*NY Strip Steak \$32

*Pan Seared Ribeye \$30

Roasted Garlic Butter

*Simply Grilled Bay of Fundy Salmon \$21

With Lemon Herb Butter

Chicken Romano or Picatta \$22

Chesapeake Crab Cakes \$23

Fish & Chips \$17

Beer Battered Lake Erie Walleye, Malted House Fries, Remoulade

*Grilled Pork Chop \$28

Pan Seared with House Rub

Side Dishes

Mixed Vegetables, Asparagus, Corn, Broccoli, Cauliflower, Mac & Cheese, Mashed Potatoes,

Cheesy Potatoes, Roasted Redskins, Baked Potato, & Risotto

***These Items may be cooked to order. **Consumer advisory—Consuming raw or undercooked meats, poultry, shellfish or eggs
may increase your risk of food-borne illnesses.**