

# GRILLE MENU

NEMACOLIN COUNTRY CLUB

ESTABLISHED 1920

## SMALL PLATES

### Citrus Poached Gulf Shrimp Cocktail \$16

Red Horseradish Sauce, Fresh Citrus

### Firecracker Shrimp \$14

Crispy Wonton Wrapped Shrimp, Squash Noodles, Tossed in Spicy Aioli

### \*Chicken or Shrimp Quesadilla \$12

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

### Warm Spicy Buffalo Chicken Dip \$13

Served with Fresh Corn Tortilla Chips

### Fried Zucchini \$9

Marinara & Shaved Parmesan Cheese

### \*Wings

### Boneless \$14 Bone In \$16

Served with choice of Ranch or Bleu Cheese

Honey BBQ/Hot/Mild/Butter Garlic/Garlic & Parmesan/Hot Honey/Kitchen Sink Sauce/Dry Rub

### Bavarian Pretzel \$15

Served with Craft Beer Cheese Dip & Bavarian Mustard

## SOUP & SALADS

### Soup Du Jour \$4 cup \$6Bowl

### House Greens \$5

Cherry Tomato, Cucumber, Pickled Red Onion, Black Olives, Beets & Egg

### Antipasto Salad \$14

House Greens with, Pepperoni, Genoa Salami, Cured Ham, Provolone, Red Wine Vinaigrette

### Pittsburgh Salad \$16

Choice of Chicken or Steak, Seasonal Greens, Cucumber, Cherry Tomato, Crouton, Cheddar Cheese, House Fries & Choice of Dressing

### Greek Greens \$10

Crumbled Feta, Pickled Red Onion, Kalamata Olives, Tomato, Cucumber, Lemon-Oregano Vinaigrette

### Taco Greens \$13

Corn Tortilla Bowl, Seasoned Beef, Cheddar & Monterey Jack Cheeses, Grilled Corn, Cherry Tomato, Black Olives with Avocado Ranch

### Chef's Greens \$14

House Greens with Roast Beef, Smoked Ham, Toasted Turkey, Cheddar and Swiss Cheeses

### Caesar \$9

Romaine Hearts, Romano Cheese, Croutons & Caesar Dressing

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

## GRILLED FLAT BREADS

### Chicken Bacon Ranch \$14

Grilled chicken, bacon & ranch dressing

### Buffalo Chicken \$14

Buffalo, Ranch, Chicken and Cheddar & Provolone Cheeses

### Meat Lovers \$15

Ham, Pepperoni & Bacon

## KIDS CORNER

Chicken Fingers and Fries \$8

Mac & Cheese \$6

Spaghetti & Meatball \$8

## HANDHELDS

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

### \*Grilled BLT Wrap \$14

Choice of Salmon or Grille Chicken Peppered Bacon, Heirloom Tomato, Fresh Herb Spread, Honey Wheat Tortilla

### \*Ribeye Steak Sammich \$18

Portobello Mushrooms, Sweet Bell Peppers, Caramelized Onion, Pepper jack, Provolone, Roasted Garlic Horseradish Sauce, on a hoagie roll

### Monte Cristo \$14

Egg Battered Sourdough with Smoked Ham, Roasted Turkey & Swiss, Fried Golden Brown, Dijon Aioli

### Italian Grinder \$13

With Basil Aioli, Pepperoncini's, Italian & Fontina Cheese on a Hoagie Roll

### Cannonball \$13

Italian Meatballs, Fresh Mozzarella & Smoked Provolone, Basil Marinara

### All American Double Cheeseburger \$13

Old Fashioned Griddled Double Cheeseburger with LTO, Pickles, Mayo, on a brioche roll and Choice of Cheese

### Turkey Club \$13

Sourdough, Oven Roasted Turkey, Applewood Bacon, Ham, Red Leaf Lettuce, Heirloom Tomato & Swiss Cheese

### Beer Battered Fish Sandwich \$14

Sweet Pickle Tartar, Shredded Lettuce, Cellone's Roll

### Reuben \$12

House Made Corned Beef, Swiss Cheese, Sauerkraut & 1000 Island on Marble Rye

### Spicy Chicken Sandwich \$13

Hand dipped in buttermilk and seasoned flour served on a brioche roll with lettuce & tomato

## ENTREES

**Pasta Entrees served with house salad and garlic bread**

**All other entrees served with choice of baked potato, scalloped potato, parsley redskins, or rice pilaf and vegetable of the day**

### Spaghetti & Meatballs \$23

House-made meatballs & sauce

### \*Grilled Chicken Penne Pasta \$24

Bell pepper, red onion, in a cajun alfredo sauce

### Chesapeake Crab Cakes \$32

Lemon Aioli

### \*Fried Jumbo Shrimp \$26

Served with cocktail sauce

### \*Chicken Parmigiana \$23

House-made marinara sauce & provolone cheese

### \*Chicken Borodaty \$23

Lemon butter sauce

### \*Teriyaki Grilled Salmon \$24

Served with julienne vegetables

### \*Berkshire Bone-in Pork Chop 16oz \$35

### \*Lip-On Ribeye Steak 14oz \$48

### Ohio Proud Grain Finished NY Strip Steak 14oz \$55

Maytag Blue Cheese \$2, Broiled Shrimp \$9, Sauteed Mushrooms & Onions \$3

**\*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.**

# WINE • BEER • COCKTAILS



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## HOUSE SELECTION

CHARDONNAY • PINOT GRIGIO • PINOT NOIR  
CABERNET SAUVIGNON  
7.5  
CANYON ROAD

## WHITES

KENDALL JACKSON CHARDONNAY 9.5/32  
BLACK STALLION CHARDONNAY 10/36  
SALMON RUN RIESLING 9/32  
SEVEN DAUGHTERS MOSCATO 8.5/30  
LOCATIONS NZ SAUVIGNON BLANC 9/38

## REDS

BONANZA CABERNET SAUVIGNON 8.5/30  
LOCATIONS CA RED BLEND 10/39  
UNSHACKLED RED BLEND 12/42

## SPARKLING

PASCUAL TOSO 7/25

## DOMESTIC

BUDWEISER  
BUD LIGHT  
COORS LIGHT  
IC LIGHT  
MILLER LITE  
MICHELOB ULTRA  
STONE'S  
STONE'S LIGHT  
YUENGLING

## IMPORTS

CORONA  
CORONA LIGHT  
GUINNESS  
HEINEKEN  
HEINEKEN 0  
STELLA ARTOIS

## IPA

MAGIC HAT #9  
FOUNDERS ALL DAY

## SELTZERS



### DEEP EDDY HALF N' HALF

Sweet tea vodka & lemonade

### DEEP EDDY HIGH DIVE COSMO

Lemon vodka, orange liqueur, cranberry juice, club soda

### DEEP EDDY LEMONADE SPRITZER

Lemon vodka, prosecco, lemonade

### SCARLET MULE

Cranberry vodka, lime juice, ginger beer

### SKINNY DIP

Sweet tea vodka, water

### SOUTH BEND GREYHOUND

Ruby Red Grapefruit vodka, triple sec, club soda

### BLOODY MARY

### BOURBON OLD FASHIONED

### COSMOPOLITAN

### IRISH COFFEE

### LONG ISLAND ICED TEA

### MARGHERITA

### MARTINI

### MOJITO

### MOSCOW MULE

### PERFECT MANHATTAN

### TRANSFUSION

### WHISKEY SOUR

