

SAUGAHATCHEE COUNTRY CLUB

DINNER MENU



STARTERS

PICKLED FRIED OKRA 6
COMEBACK SAUCE

PIMENTO CHEESE 7
FLATBREAD LAVOSH

CRISPY PORK BELLY 8
CORNBREAD, PICKLED
ONIONS, BOURBON
REDUCTION

CRAB FINGERS 10
FRIED OR SAUTÉED,
BLISTERED TOMATOES,
COCKTAIL SAUCE

SEASONAL SOUP 6
HERBED CROSTINI

SALADS

RALF'S LETTUCES 8
BIBB LETTUCE, BACON,
CHERRY TOMATOES,
CUCUMBERS, MOZZARELLA,
WHITE BALSAMIC DRESSING

WEDGE SALAD 8
BACON, ONIONS,
TOMATOES, BLUE CHEESE
CRUMBLES, RANCH
DRESSING

CAESAR SALAD 10
ROMAINE, SHAVED
PARMESAN, HERBED
CROUTONS, CAESAR
DRESSING

ADD ON:
CHICKEN 5
SHRIMP 6
SALMON 7

STEAK BOARD

8OZ SIRLOIN 25
8OZ FILET MKT PRICE
14OZ NY STRIP 27
15OZ PORTERHOUSE 32
16OZ BONE-IN RIBEYE 30

*ALL STEAKS SERVED WITH HOUSE DEMI SAUCE
ADD CRAB FINGERS TO ANY STEAK 5*

INCLUDES 2 SIDES
LOADED BAKED POTATO
ROASTED BABY BAKERS
MASHED POTATOES (*MAKE LOADED 2*)
GRILLED CORN ON THE COB
STEAMED BROCCOLI
SAUTÉED VEGETABLES
HOUSE OR CAESAR SALAD

ENTREES

BRAISED SHORT RIB 28
GOUDA GRITS, COLLARDS, FRIED BLACK-EYED
PEAS, BRAISING JUS

MARKET FISH MKT PRICE
CREAMY CREOLE-STYLE RISOTTO, TOMATOES,
CRAWFISH, GRILLED CORN, PEAS, ANDOUILLE
SAUSAGE, CREOLE BUTTER

GULF SHRIMP AND GRITS 24
ANDOUILLE SAUSAGE, TOMATO, GARLIC, CORN,
SHALLOTS, POTATO LEEK CREAM

ROASTED CHICKEN 24
ROASTED VEGETABLES, KALE, SMASHED
FINGERLING, PEARL ONIONS

PESTO PASTA 20
SHRIMP, PESTO, ANGEL HAIR PASTA, SPINACH,
TOMATOES, SQUASH, WHITE WINE, VEGETABLE
STOCK, PARMESAN

PASTA BOLOGNESE 18
GROUND VEAL, PORK, AND BEEF, SHAVED
PARMESAN, EXTRA VIRGIN OLIVE OIL

*ADD ANY SIDE SALAD TO AN ENTREE 4

DESSERTS

BREAD PUDDING 6
BRULEED BANANA, CHANTILLY CREAM

BEIGNETS 5
WARM NUTELLA, POWDERED SUGAR

CHOCOLATE MARQUIS 6
CHOCOLATE MARQUIS, SCOOP OF ICE-CREAM,
STRAWBERRY COULIS, ROASTED PECANS

