

Scituate Country Club

Starters

New England Clam Chowder

*Native Sea clams in a homemade creamy broth with potatoes
Cup 5 Bowl 6*

****Soup of the Day always homemade, Chef's choice****

Caesar Salad

*Hearts of romaine tossed with Parmesan, homemade croutons and Caesar dressing
9*

Garden Salad

*Fresh mix of romaine and iceberg lettuce,
tomatoes, carrots, cucumbers and red onions
8*

Add the following to your Salad

Grilled chicken 8

Steak tips 12

Shrimp 14

Scallops 14

House Dressings: Creamy Italian, Caesar, Balsamic Vinaigrette, Ranch, Bleu Cheese

Shrimp Cocktail

*Fresh jumbo shrimp served with cocktail sauce
3.50 each*

Potato Skins

*Served with cheese, bacon and sour cream
11*

Potstickers

*Wonton wrappers stuffed with finely chopped vegetables and pork
9*

Buffalo Tenders

*Served with carrots, celery and bleu cheese
11*

Spud Tips

*Marinated tender tips and potato skins
Served with creamy horseradish sauce
16*



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Entrees

Chicken Francaise

Chicken breast battered with egg and parmesan cheese,
With lemon caper sauce, potatoes and vegetables

22

Pasta Bolognese

Ground veal, beef and pork simmered with vegetables and tomatoes
Served with Chef's pasta

24

Broiled Seafood Trio

Shrimp, scallops, scrod broiled with white wine, butter
With a ritz cracker topping, potatoes and vegetables

26

Fish & Chips

Fresh 8oz scrod filet, fried to a golden brown
House made tartar sauce, fries, coleslaw

22

Broiled Scallops

Tender sea scallops broiled with white wine and butter
With a ritz cracker topping, potatoes and vegetables

24

Greek Shrimp

Jumbo shrimp sautéed with tomato, scallion, wine, garlic, feta
With Chef's pasta

24

Broiled Scrod

Fresh filet of scrod, broiled with white wine
With a ritz cracker topping, potatoes and vegetables

22

Marinated Steak Tips

Juicy shoulder tender tips in a cranberry vinaigrette
Served with potatoes and vegetables

26

Please notify your server of any food or nut related allergies.
Eating raw shellfish or undercooked meats increases your risk
of food borne illness.