

Scituate Country Club

Starters

New England Clam Chowder

Cup 8 Bowl 10

Garden Salad 12

Romaine and iceberg lettuce, tomatoes,
Carrots, cucumbers and red onions

Caesar Salad 12

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

Beet Salad 14

Hearts of romaine with beets, feta cheese,
tomatoes, olive oil and balsamic glaze

Soup of the Day

always homemade, Chef's choice

Cup 8 Bowl 10

Caprese Salad 14

Romaine and iceberg lettuce, mozzarella cheese,
Tomatoes, basil and balsamic glaze

*Quinoa Bowl 14

Red quinoa with roasted vegetables & tomatoes,
cucumbers, garlic, onion, oil & vinegar

*Vegetarian

Add these Additional protein options to the items above,

Grilled Chicken 9

Steak Tips 15

Grilled Shrimp 15

Scallops 15

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

Shrimp Cocktail

Served with cocktail sauce

3.50 each

Pretzel Bites

Served with baked crostini's

8

Pot Stickers

Wonton wrappers stuffed with finely chopped
vegetables and pork

10

Brie Platter

Served with baked crostini's

9

Steak and Cheese Egg Rolls

Served with a chipotle aioli

14

Veggie Hummus Platter

Carrots, Celery and cucumbers

9

Buffalo Tenders

Carrots, celery and bleu cheese

14

Potato Skins

Cheese, bacon and sour cream

11

Fried Mozzarella

Served with marinara sauce

11

Spud Tips

Juicy, tender steak tips
served with potato skins

23



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Entrees

Chicken Parmesan

Breaded chicken breast topped with house marinara,
and mozzarella

Served with Chef's Pasta

29

Pasta Bolognese

Ground veal, beef and pork,
simmered with vegetables and tomatoes

Served with Chef's pasta

29

Broiled Scrod/Scallops/Trio

Scrod or Scallops, broiled with white wine butter,
With a ritz cracker topping, potatoes and vegetables

*Order the Trio for scrod, scallops and shrimp

30/33/33

Fish & Chips

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

30

Traditional Shrimp Scampi

Jumbo shrimp sautéed with scallion, white wine
& garlic, served with Chef's pasta

26

Poached Salmon

Poached salmon braised in saffron, capers & white wine
Served with potatoes and vegetables

30

Marinated Steak Tips

Juicy shoulder tender tips in a cranberry vinaigrette

Served with potatoes and vegetables

28

Veal Balsamico

Veal cutlets sautéed with peppers, onions & mushrooms
Glazed with a balsamic reduction

Served with potatoes and vegetables

32

Cheeseburger

Famous SCC cheeseburger

Served with lettuce, tomato, onions, pickles
and French fries

18

Grilled Pork Chop

Juicy grilled boneless pork chops

with homemade cinnamon apple sauce and herb butter,

Served with potatoes and vegetables

8oz 23/16oz 32

Drinks

Draft

Bud Light

Stella

Fiddlehead IPA

Whales Tale

Untold East x NW IPA

Guinness

Bottle

Bud Bud Light Michelob Ultra

Coors Light Miller Light Corona

Blue Moon

Athletic NA Sam Adams NA

White Wine

J Lohr Chardonnay

La Crema Chardonnay

Match Book Chardonnay

Villa Maria Sauvignon Blanc

Casalini Pinot Grigio

Albarino

Gris Blanc Rose

Prosecco Splits

Red Wine

Carmel Road Pinot Noir

Tilia Malbec

J Lohr Cabernet Sauvignon

Josh Cabernet Sauvignon

Josh Merlot

Mix Drinks

Nantucket Red

Nantucket Blue

NUTRL Orange

High Noon

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