

Williamsport Country Club

~ Starters and Small Plates ~

WCC Clams ... \$11

Six Cherrystone clams, topped with julienned bacon, panko, and lemon garlic parsley oil, broiled golden brown and served with a fresh lemon wedge

Lettuce Wraps ... \$10

Asian accented diced chicken, water chestnuts, mushrooms, placed in crisp lettuce leaves, and served with flavorful dipping sauce

Pulled Pork Nachos ... \$9

Slow smoked pulled pork, tortilla chips, cheese blend, scallion, and candied jalapeno
Perfect for sharing

Breakers Shrimp ... \$13

Large shrimp, stuffed with crabmeat wrapped in bacon and broiled, finished with bourbon BBQ sauce

Tuscan Flat Bread ... \$9

Crispy flat bread topped with Tuscan white bean dip and artichoke fennel caponata
Simple, light and refreshing

~ Chef Featured Soup ~

Du Jour

Cup ... \$4 Bowl ... \$5

French Onion

Cup ... \$5 Bowl ... \$6

Sweet onions and croutons in a rich beef broth sealed with browned Swiss cheese

Tom Kha Gai

Cup ... \$5 Bowl ... \$6

Coconut milk based chicken soup with mushrooms, hints of ginger and lemon grass, topped with cilantro.

Light and refreshing in the summer heat

~ Salads ~

Pittsburgh Salad ... \$9

Half Salad ... \$5

Mixed lettuce, cucumber, carrots, tomato, onions, French Fries, shredded mozzarella cheese

Add Chicken ... \$3/\$5 Add Shrimp ... \$5/\$8

Add Steak ... \$5/\$8

Traditional Caesar Salad ... \$8

Half Salad ... \$5

Romaine lettuce house made croutons, Asiago cheese tossed with house made Caesar dressing

Add Chicken ... \$3/\$5 Add Shrimp ... \$5/\$8

Add Steak...\$5/\$8

Wedge Salad ... \$9

Chilled iceberg wedge, bacon, red onion, blue cheese crumbles, and heirloom grape tomatoes, finished with blue cheese vinaigrette

Spinach Salad ... \$10

Fresh tender organic baby spinach, sliced strawberries, feta cheese, and sugared pecans, finished with poppy seed dressing

Classic Brown Derby Cobb Salad ... \$14

Mixed greens, tomato, bacon, avocado, blue cheese crumbles, diced chicken, and diced egg sprinkled with fresh chives and served with a side of red wine dressing.

~ Entrées ~

All Entrees are accompanied with a petite house salad

Prime Filet Mignon

Six Ounce ... \$33 Eight Ounce ... \$38

Char-grilled to your liking, placed on demi-glace and a side of Béarnaise sauce, served with your choice of starch and vegetable

Dry Aged Steaks ... Market Price

Your server will let you know the chef's offering of the finest dry aged choice and prime beef offerings for the evening.

Bourbon Maple Shrimp ... \$24

Bacon fat poached shrimp, glazed with bourbon and maple, and served crowning a summery blueberry lemon thyme risotto

Prime Pork Chop ... \$23

Prime center-cut bone in pork chop, stuffed with a Cuban inspired paste of olives, cilantro, garlic, scallion and pine nuts. Pan-seared, glazed with pepper jelly and served with white rice, brown sugar rum bananas, and black beans.

General Tso's Chicken ... \$20

Diced chicken flash fried in beignet batter and tossed in sweet and spicy General Tso's sauce, served with Jasmine rice and steamed broccoli

Crab Cake Dinner ... \$29

Two jumbo lump crab cakes broiled, and served on corn relish, with roasted red pepper aioli, served with roasted red potatoes and sautéed vegetable medley

~Sides~

French Fries

Sweet Potato Fries

Onion Rings

Baked Potato

Mashed Potatoes

Roasted Red Potatoes

Fresh Fruit

Broccoli

Sautéed Vegetable Medley

Asparagus

~ Lighter Fare ~

Chicken Provencal Wrap ... \$12

Grilled chicken, spinach, goat cheese, Provencal mustard, and pesto wrapped in a whole wheat tortilla

Chicken Wings ... \$12

A dozen fried wings served with your choice of sauce, celery, and blue cheese or ranch

Sauces: BBQ, Honey BBQ, Thai Chili, Mild, Hot, Honey Hot

Ask your server about the flavor of the week!

Cheesesteak ... \$11

Fresh Amoroso roll stuffed with your choice of steak or chicken, sautéed onions, mushrooms, peppers, and chef's blend of three cheeses

Quesadilla ... \$6

Flour tortilla stuffed with onions, peppers and cheese blend then grilled, served with salsa and sour cream

Add Gr. Chicken ... \$5 Add Shrimp ... \$6
Add Steak ... \$7

South Beach ... \$11

Mesquite seasoned thin sliced chicken, ham, Swiss cheese, pickles, and Cuban mayonnaise on a ciabatta roll

WCC Burger ... \$12

Eight ounces of our house special blend ground beef with your choice of toppings, served on a toasted Kaiser roll

Tacos

Bang Bang Shrimp ... \$12

Fried shrimp tossed in sweet and spicy bang bang sauce placed in flour tortillas topped with vinegar slaw

Fish ... \$14

Grilled or fried fish, Baja slaw, sliced avocado, Pico de Gallo, and cilantro lime crema in flour tortillas

All sandwiches are served with house made chips and a pickle
Substitute any side for an upcharge

~Favorites~

Chicken Finger Basket

5 pc ... \$7 8 pc ... \$9

House breaded and fried chicken fingers with French Fries

Your choice of dipping sauce: Polynesian sweet and sour, honey mustard, BBQ, or Ranch

Popcorn Shrimp Basket ... \$11

Flash fried popcorn shrimp, French fries, cocktail and tartar sauce

~Sides~

French Fries ... \$2

Onion Rings ... \$3

Sweet Potato Fries ... \$3

Fresh Fruit ... \$4

Basket of House Made Chips ... \$5

Basket of French Fries ... \$6

***The Department of Health advises that eating raw or under-cooked meat, poultry, eggs or seafood poses a health risk to everyone**