

# SALADS

- HOUSE SALAD** (GF) (V) **11**  
Spring mix, tomatoes, cucumber, and red onions.  
Your choice of dressing.
- BURRATA SALAD** (GF) **19**  
Red Romaine and spring mixed greens topped with burrata cheese, sliced prosciutto, seasonal berries, and finished with KSGCC organic honey and aged balsamic drizzle.
- CAPRESE SALAD** (GF) (V) **13**  
Asian spring mixed greens, tomatoes, fresh mozzarella, basil vinaigrette and aged balsamic reduction.
- LOBSTER COBB SALAD** (GF) **28**  
Romaine lettuce topped with fresh lobster, bleu cheese crumbles, bacon, diced tomato, charred white corn, red onion, and avocado. Your choice of dressing.
- CAESAR SALAD** **10**  
Crisp hearts of romaine, shaved parmesan cheese, croutons and house made classic Caesar dressing.
- LOLLA ROSA SALAD** (GF) (V) **18**  
Lolla rosa, frisse, spring greens, beets, candied pecans, grapes, and Manchengo cheese drizzled with raspberry vinaigrette.

## Top your salad with a choice of:

- \*Chicken 6 - \*Shrimp 10 - \*Crab Cake 18 - \*Salmon 12  
\*Tuna Steak 10 - \*5 oz. Tenderloin Tips 8

# SMALL PLATES

- SHRIMP AND BLACK BEAN TOSTADA** **16**  
Grilled shrimp, black beans, roasted corn, onion, iceberg lettuce, and shredded cheddar cheese tossed with chipotle ranch dressing, served on a crispy tortilla, topped with crushed avocado.
- KSGCC FAMOUS BUFFALO WINGS** **22**  
One dozen wings with your choice of sauce: hot, mild, garlic parmesan. Served with carrot and celery sticks.  
*Naked wings available upon request.*
- CHEESE PLATE** (V) **18**  
Manchengo, gorgonzola, brie, aged gouda, candied pecans, Dijon mustard, assorted crackers, and raspberry jam.
- FRIED BUTTERMILK MUSHROOMS** (V) **11**  
Kennett Square mushrooms served with garlic aioli.
- HUMMUS PLATTER** **14**  
Roasted red pepper hummus, warm seasoned pita bread, olives, and feta cheese.
- SHRIMP COCKTAIL** (GF) **14**  
Large steamed and seasoned shrimp with lemon and house made cocktail sauce.
- SESAME CRUSTED SEARED TUNA** (GF) **18**  
Served on Arcadian mixed greens, finished with coconut, wasabi, ginger sauce.

(GF) gluten free; (V) vegetarian

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

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# SOUPS

**KENNETT SQUARE MUSHROOM SOUP** {cup 6—bowl 7}

**FEATURED SOUP OF THE DAY** {market price}

**FRENCH ONION SOUP** {cup 7—crock 8}

# ENTREES

**OVEN BAKED CRAB CAKE** single **30**, or double **42**  
Jumbo lump crabmeat bound with shrimp mousse, served with lemon siracha aioli, wild rice, and vegetable du jour.

**STEAK AND SHRIMP** **35**  
8 ounce New York Strip, jerk jumbo shrimp, apple cabbage slaw, au gratin potatoes, and port demi-glace.

**FILET MIGNON**  6 ounce **39**, or 8 ounce **49**  
Center cut Certified Black Angus, smashed potatoes, asparagus, and port demi-glace.

**QUINOA**   **19**  
Red quinoa, green beans, Swiss chard, broccoli, corn, tomatoes, asparagus, carrots, and Kennett Square mushrooms.

### Complement with choice of:

\*Chicken 6 - \*Shrimp 10 - \*5 oz. Tenderloin Tips 8 - \*Crab Cake 18 - \*Salmon 12 - \*Tuna Steak 10

**PORK PORTERHOUSE**  **25**  
14 ounce center cut with fresh peach salsa, au gratin potatoes, green beans, and bourbon BBQ glaze.

**SEARED SALMON**  **30**  
Jail Island salmon fillet with lobster risotto, Dijon whole grain mustard sauce, and vegetable du jour.

**CITRUS CHICKEN**  **20**  
Citrus marinated chicken breast with sautéed Swiss chard, coconut rice, and citrus reduction.

**LOBSTER MAC & CHEESE** **30**  
Generous portion of claw and knuckle meat tossed in our house made mac & cheese.

**SHRIMP AND SCALLOP SAUTEE**  **32**  
Kennett Square mushrooms, crispy fingerling potato chips, risotto, and balsamic reduction.

**HALIBUT**  **34**  
Fillet of halibut with corn, citrus tomato salsa, and roasted fingerling potatoes.

 **gluten free;**  **vegetarian**

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# SANDWICHES

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## **COUNTRY CLUB BURGER 14**

### **~ BUTCHER'S CHOICE BLEND ~**

8 ounce hand pressed blend of chuck, brisket, and short rib with lettuce, tomato, and onion on a brioche bun.  
Served with club fries.

**Black Bean and Impossible Burgers are also available. 13**

## **BEEF OR CHICKEN CHEESESTEAK 14**

Topped with sautéed onions and provolone cheese. Served with club fries.

## **KENNETT CRAB CAKE 27**

Toasted brioche roll, lemon siracha mayonnaise, lettuce, tomato, onion and pickle. Served with club fries.

## **KSGCC CLUB 12**

Turkey, ham, pastrami, chicken salad, or tuna salad with American cheese, lettuce, tomato, bacon and mayonnaise on choice of bread. Served with house chips.

## **THE BOGEY 12**

House made chicken salad, bacon, Swiss cheese, and honey mustard on toasted rye. Served with house chips.

## **BUFFALO CHICKEN WRAP 15**

Fried buffalo chicken tossed in hot sauce in a wrap filled with bleu cheese crumbles, chopped bacon, lettuce, and tomato.  
Served with house chips.

## **BEEF TENDERLOIN SANDWICH 17**

Tenderloin of beef in a demi sauce, on our brioche bun, topped with provolone cheese, and horseradish cream.  
Served with club fries.

## **BUILD YOUR OWN DELI SANDWICH 12**

Turkey, ham, pastrami, chicken or tuna salad ~ with your choice of toppings, cheese and bread. Served with house chips.

## **THE VEGETARIAN 12**

Open face, on your choice of bread, roasted red pepper hummus, sliced avocado, grilled zucchini, peppers, onions, and petite greens.

## **BLACKENED SHRIMP TACOS 16**

Blackened shrimp, apple cabbage slaw, red onion, and chipotle dressing on flour tortillas. Served with skinny fries.

## **KOREAN BBQ GRILLED CHICKEN SANDWICH 14**

Korean barbeque sauce, pickled red onions, and smoked gouda on a brioche roll. Served with club fries.

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# DESSERTS

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## **BAKED PEACHES 6**

Fresh local peaches topped with brown sugar streusel

## **WARM CINNAMON ROLL 6**

Drizzled with traditional glaze.

## **CHEESECAKE 7**

Served with cherry topping.

## **WARM APPLE CRISP 7**

Local apples baked with a butter, brown sugar, cinnamon, and oatmeal crust. Served with vanilla ice cream.

## **FLOURLESS CHOCOLATE TORTE 9**

Gluten free flourless chocolate torte served with house made real vanilla bean cream.

## **CHERRIES JUBILEE 8**

Traditional cherries jubilee with cinnamon, rum, sugar and butter, on top of vanilla pound cake.

## **GRAND MARNIER CRÈME BRULEE 7**

Finished with a burnt sugar crust.