



DINNER MENU

Served Tuesdays through Saturdays from
5:00 p.m. – 8:00 p.m.



STARTERS

BUTTERMILK CHICKEN TENDERS | \$12

Hand-breaded, golden-fried fresh chicken tenders tossed with choice of buffalo, barbecue choice of ranch or bleu cheese served with celery and carrots

QUESADILLA | \$10

Served on flour tortilla with choice of beef or chicken, mixed cheese, diced onions and green chilies served with homemade salsa, guacamole and sour cream

FULL-SWING QUESO | \$12

Bowl of queso, side of chicken or beef, red onions, tomatoes, jalapenos, and side of chips

JUMBO CHICKEN WINGS | 6pc. \$10 or 12 pc. \$18

Choice of buffalo, BBQ, Thai chili, or blackened seasoning served with celery & carrots and choice of ranch or bleu cheese

FRIED WISCONSIN CHEESE CURDS | \$10

Served with ranch dipping sauce

SPRINGDALE SKEWERS | \$15

Bourbon BBQ Chicken skewers served with wilted spinach and garlic aioli

SALADS & GREENS

CLASSIC CAESAR SALAD \$8 | \$12

Grilled chicken breast, crisp romaine lettuce, parmesan cheese, croutons & classic Caesar dressing

6oz STRIP SALAD \$14 | \$18

6oz NY Strip served atop mixed greens, blue cheese, roman tomatoes, and grilled asparagus

SLICED HAM, TURKEY, & SWISS SALAD \$10 | \$14

Tomatoes, hard-boiled eggs tossed in romaine lettuce with choice of dressing

MEDITERRANEAN SALAD \$12 | \$16

Cucumbers, tomatoes, red onions, feta cheese, olives, bell peppers, topped with grilled shrimp and tossed in a red wine vinaigrette

SCC PECAN & BERRY SALAD \$12 | \$16

Mixed greens, grilled chicken breast, candied pecans, fresh berries, sliced egg, cherry tomatoes & choice of dressing

**Substitute Options: grilled shrimp +\$6, salmon +\$6, grilled tenderloin medallion +\$8*

DRESSING OPTIONS

Ranch, Bleu Cheese, Champagne Vinaigrette, Balsamic Vinaigrette, Raspberry Vinaigrette, Honey Mustard, French, Light Italian, Thousand Island, Oil & Vinegar


SOUP DU JOUR | CUP \$4 / BOWL \$7

Ask your server for our soup of the day made only with the finest ingredients

SIDES

Whipped potatoes, kettle chips, baked potato, french fries, sweet potato fries, green beans, brussel sprouts, onion rings, fried okra, fresh fruit, coleslaw, asparagus, buttered broccoli

Chef Robert Gray & Culinary Team

 Many of our menu items can be made gluten free. Please ask your server for details. Springdale Country Club only prepares high quality ingredients.



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5:00 p.m. – 8:00 p.m.



SANDWICHES & HANDHELDS

Served with your choice of one side

SCC CLUB SANDWICH | \$13

Roasted turkey, ham, Swiss, American, bacon,
lettuce, tomato, and mayonnaise
choice of white, wheat, sourdough, or marble rye bread

GRILLED PATTY MELT | \$14

Sauteed onions and Swiss cheese

THE WILD TURKEY | \$12

Roasted turkey breast sliced and served with cheddar
cheese, red pepper mayo and turkey sauce
on marble rye bread

SOUTHERN PIMENTO CHEESE & CHICKEN SANDWICH | \$13

Choice of blackened or fried chicken breast,
house-made pimento cheese, applewood
smoked bacon, lettuce, tomato & pickle
choice of brioche bun, white, wheat, sourdough,
or marble rye bread

SCC BURGER | \$13

100% certified angus 8oz beef patty served with lettuce,
tomato, pickle & red onion on a brioche bun
choice of American, Swiss, cheddar,
pepper jack or provolone cheese
**add bacon for \$1*

ROASTED TURKEY BURGER | \$13

Served with Lettuce, tomato, and
caramelized balsamic
onions

PASTA

CHICKEN PICATTA | \$18

Sauteed chicken breast, capers in a lemon butter white
wine sauce over angel hair pasta

PENNE BOLOGNESE | \$20

Ground beef, onions, carrots, penne pasta, diced
tomatoes, sauteed in a Bolognese sauce

SPRINGDALE PASTA DA VINCI | \$20

Sauteed onions, mushrooms, sundried tomatoes tossed
with rigatoni and grilled chicken in a wine cream sauce

JAMBALAYA PASTA | \$22

Shrimp, chicken, andouille sausage, tossed in a creole
butter sauce and tossed with linguini

CHEF'S CREATIONS

Presented with pre-set sides

PARMESAN GARLIC HERB | \$26

Crusted Halibut fillet vegetable rice pilaf, broccoli florets

CEDAR PLANK SALMON | \$24

Served with citrus mixed greens, and pineapple salsa

CIOPPINO (FISHERMAN'S STEW) | \$25

Shrimp, mussels, mini scallops, sauteed in a Chablis and
tomato ragu served with garlic focaccia Bread

COCONUT CURRY SNAPPER | \$25

Red Snapper marinated and broiled in a coconut curry
sauce inspired by Caribbean flavors and served over rice

SEARED CHILEAN SEABASS (LOW-CARB) | \$24

With Asian sauce, wilted spinach, and broccolini

ENTRÉES

*Served with mashed potatoes, grilled asparagus,
and choice of side house or Caesar salad*

6 oz FILET MIGNON | \$32

Springdale chophouse butter

10 oz GRILLED NY STRIP | \$30

Paired with shrimp and topped with
a scampi butter sauce

STEAK DINNER | \$28

3 - 3 oz Filet medallions served
with classic Diane sauce

**Add a side house salad or Caesar salad for \$3*

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