

DINNER MENU

Served Tuesday - Saturday 5:00 pm - 9:00 pm





STARTERS



BAKED BRIE | \$12

Brie cheese wrapped in a puff pastry with cinnamon sugar, honey drizzle, fresh fruit, and assorted water crackers

FRIED WISCONSIN CHEESE CURDS | \$10

Panko-breaded mozzarella and feta blend, deep fried, served with ranch and marinara

QUESADILLA | \$14

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

FRIED MUSHROOMS |\$12

Mushrooms fried in a Western-style batter served with a spicy marinara dipping sauce

KETO BURGER BITES | \$12

3 oz Black Angus beef patties topped with lettuce, tomato, and pickle chip skewers served with house-made SCC aioli

JUMBO CHICKEN WINGS 6 PC. \$9 OR 12 PC. \$16

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



SALADS



CLASSIC CAESAR | \$10

Crisp romaine, parmesan cheese, croutons, and classic Caesar dressing

BLUEBERRY & CUCUMBER | \$13

Mixed greens, blueberries, cucumbers, scallions, candied pecans, blue cheese crumbs, and spiced croutons, tossed in olive oil & balsamic vinegar

RAINBOW ANTI-PASTA | \$13

Kale blend, olives, artichoke hearts, diced pepperoni, diced salami, red onion, heirloom cherry tomatoes, with fresh mozzarella, tossed in red wine vinaigrette

SCC SUMMER SPINACH | \$13

Sliced fresh peaches, avocado, feta cheese, toasted almonds, tossed in a honey balsamic vinaigrette

SIGNATURE CITRUS SALAD | \$13

Mixed greens, navel oranges, diced grapefruit, sweet onion, blackberries, goat cheese, tossed in a citrus vinaigrette

SOUP OF THE DAY CUP \$4 OR BOWL \$7

Ask your server for the soup of the day

SIDE SELECTIONS \$4

Whipped potatoes, French fries, sweet potato fries, kettle chips, onion rings, fried okra, buttered broccoli, bacon jam Brussel sprouts, truffle parmesan asparagus, fresh fruit

*Additional side \$4

*Add side house salad or side Caesar salad for \$5

DRESSING OPTIONS

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

ADD PROTEIN

Grilled Chicken \$6, Shrimp \$7, Salmon \$8, or Grilled Tenderloin Medallion \$10

CHEF ROBERT GRAY & CULINARY TEAM

MANY OF OUR MENU ITEMS CAN BE MADE GLUTEN FREE, DAIRY FREE, AND LOW SODIUM.
PLEASE ASK YOUR SERVER FOR DETAILS ON HOW WE CAN ACCOMMODATE YOUR DIETARY NEEDS.
CONSUMING RAW OR UNDERCOOKED MEAT, EGG, FISH, OR SEAFOOD MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS.









DINNER MENU



Served Tuesday - Saturday from 5:00 pm - 9:00 pm

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ENTREES

Served with choice of house or Caesar salad



HANDHELDS

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Served with choice of one side

SCC CHOPPED STEAK | \$16

Chopped Angus burger steak mixed with onions and peppers, smothered in a mushroom gravy, served with whipped potatoes and broccolini

CHICKEN LIVERS | \$16

Served with country white gravy with whipped potatoes and broccolini

CHICKEN TUSCANY | \$22

Panko-breaded chicken topped with roasted red peppers, sun dried tomatoes, mozzarella cheese, and fresh basil, served with whipped potatoes and broccolini

ROSEMARY GRILLED CHICKEN | \$22

Grilled chicken breast, topped with a rosemary cream sauce, served with whipped potatoes and broccolini

SCC GULFSIDE SALMON | \$24

Served with smoked gouda rice pilaf, garlic infused asparagus, topped with cajun butter

JUMBO LUMP CRAB STUFFED SHRIMP | \$26

Served with saffron rice pilaf, and asparagus finished with a southern style lemon cream sauce

BISTECCA TUSCANA | \$28

Bone-in New York strip covered with a whiskey garlic demi glaze, served with whipped potatoes and broccolini

SCC OSCAR STYLE FILET | \$32

Filet topped with lump crab meat, finished with bearnaise sauce, served with whipped potatoes and broccolini

SPRINGDALE BURGER | \$14

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

SCC CLUB SANDWICH | \$14

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

THE WILD TURKEY | \$15

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

SOUTHWEST CHICKEN WRAP | \$14

Jalapeno and cheddar wrap with Southwest chicken, fiesta corn and black bean mix, queso, and avocado salsa

CROQUE MADAME'S | \$14

Black forest pastrami and pepper jack cheese on sourdough bread topped with a fried egg

HONEY CRISP CHICKEN SANDWICH | \$14

Southern fried chicken breast with lettuce, tomato, jalapeno, onion, and pickle drizzled with hot honey

GRILLED BALSAMIC STEAK SANDWICH | \$15

Medium grilled New York strip with arugula, tomato, onion, and bacon on a toasted hoagie roll

Upgrade to a side house or Caesar salad for an additional \$2

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PASTA



Served with choice of house or Caesar salad

PASTA ZOZZONA | \$18

Italian sausage, diced bacon, onions and peppers, tossed in a vodka tomato cream sauce with penne pasta

SCC VEGETABLE PRIMAVERA | \$18

White wine, zucchini, yellow squash, tomato, garlic, with fresh herbs, tossed in rigatoni pasta

Substitutions of sides are available.

However, no alterations can be made for menu items with set ingredients.





