

Welcome to

Greensburg Country Club

Appetizers

	Homemade Potato Chips	4.50
	Chef's own crispy potato slices served with vegetable dip	
New	Relish Tray	4.95
	Fresh seasonal vegetables served cold with ranch dressing	
New	Loaded Bacon Cheese Fries	5.95
	French fries smothered with nacho cheese sauce and bacon served with sour cream	
	Provolone Wedges	6.95
	Five breaded wedges of provolone cheese served with our house marinara	
	Sliders	6.95
	Mini burgers with choice of cheese	
	Add bacon.....	7.95
	Breaded Zucchini Ribbons	6.95
	Thinly sliced zucchini coated in Italian breadcrumbs and served with our house marinara	
	Nachos	6.95
	Multi-grain nacho chip, smothered with cheese, salsa, onions, peppers & sour cream	
	Add ground steak, chicken, or shrimp.....	8.45
	Stuffed Banana Peppers	6.95
	Peppers stuffed with hot Italian sausage and topped with our house marinara and mozzarella cheese	
	Jumbo Shrimp Cocktail	9.95
	Five chilled jumbo shrimp served with our tangy cocktail sauce	
New	GCC Appetizer Platter	24.95
	Sample fried cheese sticks, fresh chips, fried zucchini ribbons, chicken tenders, stuffed banana peppers, dipping sauces (Feeds 6-8)	

Soups

Baked Onion Soup Au Gratin
A hometown tradition.....3.95

Cup Du Jour
Cup.....2.25 Bowl.....3.25

Beverages

Coke products, coffee, tea, milk and juice.....1.50

From The Butcher Block

Prime beef is the highest quality beef you can buy, is rarely sold in a grocery store, and in limited supply. Currently, about 2.9% of all beef grades as "Prime". ~ Bon Appetite

Prime House New York Strip

USDA Prime strip steak char-grilled with a dry rub herb seasoning
"You can't find a better steak in Greensburg!" 12 oz 29.95

Prime House Center Cut Filet Mignon

USDA Prime center cut tenderloin,
char-grilled with a dry rub herb seasoning..... 5 oz. - 26.95 10 oz. - 35.95

New Prime House Land and Sea

5 oz. Prime center cut filet served with our famous G.C.C. Crab cake.....29.95

Prime House Surf & Turf

6-ounce broiled lobster tail paired with a 5-ounce USDA Prime center cut filet40.95

New Delmonico Champignon

A Choice 10 oz. or 14 oz. Delmonico char grilled, with a dry-rub herb seasoning and broiled to perfection served with sautéed marinated mushrooms..... 10 oz. 18.95 14 oz. 22.95

Seafood

New Neptune Platter

Filet of scrod, GCC crabcake, gulf shrimp, Lobster tail broiled to perfection
With a light lemon butter sauce.....39.95

English Scrod

Filet of Scrod, citrus-broiled to perfection then topped with seasoned breadcrumbs..... 13.95

GCC Crab Cakes

Our special blend of lump crab meat and seasoned bread crumbs join to create our signature dish.....21.95

New Broiled South African Lobster Tail

Two 6 oz. tails served with drawn butter.....Market Price

*Please use these guidelines when ordering steak. **Rare:** cold red center, **Medium Rare:** warm red center, **Medium:** pink center, **Medium Well:** brown with pink center, **Well:** brown throughout.

We will not be responsible for the appearance and tenderness of any steak that is ordered "well done."

Pasta

New **Pasta Ala GCC**
A traditional vodka sauce with mushrooms served over penne pasta..... 14.95
Chicken 15.95 Beef 18.95 Salmon 16.95 Shrimp 17.95

New **Linguini & Sausage**
A healthy portion of linguini served topped with homemade marinara sauce and a Sicilian sausage link..... 12.95

Pasta Bolognese
A healthy portion of Cavatelli pasta served in our own Bolognese sauce..... 12.95

Poultry & Veal

New **Grilled Eggplant Chicken Parmesan with a Twist**
Fresh handcut marinated Eggplant, boneless chicken breast char grilled and topped with a fresh garden salsa & asiago cheese..... 17.95

Chicken Parmesan
Hand breaded boneless chicken breast with Italian seasoned bread crumbs, fried and topped with marinara sauce and mozzarella cheese..... 15.95

New **Chicken Asiago**
Hand breaded boneless chicken breast pan seared, topped with roasted peppers & freshly grated asiago cheese..... 16.95

New **Black & Blue Chicken**
Cajun boneless chicken breast, blackened on a cast iron skillet, and topped with gorgonzola cheese..... 17.95

Veal Parmesan
Hand breaded veal cutlet, with Italian seasoned bread crumbs, fried and topped with marinara sauce and mozzarella cheese..... 18.95

New **Veal Roulade**
Hand cut veal cutlet, sautéed with garlic, white wine, fresh parmesan grated cheese, and topped with lump crabmeat 23.95

Veal Scampi
Hand cut veal cutlet, sautéed with garlic, white wine, fresh parmesan grated cheese, and four gulf shrimp..... 21.95

*Warning: Consuming Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Pennsylvania Department of Agriculture

Light and Healthy

Pittsburgh Salad

Our classic fresh mixed greens salad topped with your choice of steak, chicken, shrimp or salmon, fresh cut fries, and cheddar cheese Chicken or Steak..... Large... 10.95 Small... 7.95
Salmon or Shrimp Add..... 3.00

New BLT

Fresh chopped iceberg lettuce and fresh tomatoes topped with chopped bacon, onion, and shredded cheddar cheese. We recommend our balsamic vinaigrette dressing... Large... 8.95 Small... 6.95

New Chopped Salad

Grilled marinated Vegetable Medley tossed with mixed greens and balsamic vinaigrette
Large... 8.95 Small... 6.95

Almondine Chicken Salad

Mixed greens, boneless, hand-breaded, almond-crusted chicken breast garnished with grapes, dried cranberries, walnuts, blue cheese and smoke house almonds..... Large... 10.95 Small... 7.95

Chicken Applejack

Char grilled chicken atop a mixed green salad with toasted walnuts, fresh cut, crisp granny smith apples and a citrus vinaigrette..... Large... 10.95 Small... 7.95

Grilled Chicken Caesar Salad

Crisp fresh romaine lettuce tossed in our special Caesar dressing then topped with a grilled chicken breast, croutons and Romano cheese..... Large... 9.95 Small... 7.95

New

Wine & Spirits

We offer a nice selection of wines, both by the glass and by the bottle. Please ask your server or bartender if you are having trouble making a selection.

Our Favorites By the Glass

Pebble Creek Chardonnay, Merlot or Cabernet..... 6
Macmurray Pinot Noir..... 7

Our Favorites By the Bottle

Louis Martini Cabernet..... 30
Ecco Domani Pinot Grigio..... 31

GCC Hpno-Tini

The dreamy blue color alone is refreshing, and the lemon vodka is a built-in breeze..... 6.95

New

Desserts

Our desserts change daily and we invite you to ask your server to tempt you with today's dessert tray.

Our Signature Dessert

English Trifle Bread Pudding

Chef's homemade delicious bread pudding layered with a French pastry cream and topped with melted chocolate ganache 5.95