Youghiogheny Country Club

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STARTERS

Serves 2–4

Potato Gnocchi (After 4:00 PM Thursdays ONLY) **$15.95**
Hand rolled, rustic pomodoro sauce

Wings **$18.95**
Deep fried, buffalo or BBQ sauce, celery and carrots, bleu cheese dressing

Grilled Octopus **$18.95**
Grilled crispy, lemon, EVOO, oregano, parsley

Bang Bang Shrimp **$14.95**
Deep fried, yum yum sauce, green onion

Seared Ahi Tuna **$22.95**
Crystalized ginger slaw, ponzu drizzle, yum yum sauce, sesame seeds, cilantro

Bulgogi Pork **$13.95**
Korean BBQ pork, kimchi, thin noodle, cilantro, peanut

SOUPS & SALADS

Soup du Jour
Cup $5 • Bowl $7

Meatball Ensalada **$19.95**
Crisp iceberg lettuce, tomato, cucumber, hand rolled meatball in tomato sauce

Crispy Ginger Salad **$19.95**
Shredded cabbage, cucumber, broccoli, cauliflower, cherry tomato, carrots, celery, grilled chicken, ginger dressing

Classic Caesar **$11.95**
Chopped romaine, parmesan cheese, anchovy, crispy croutons, creamy Caesar dressing

Bogie **$19.95**
Mixed greens, red onion, crispy orange chicken, bacon bits, bleu crumbles

SALAD ADD-ONS

Grilled Chicken Breast $12 • Shrimp Scampi $14 • 3 oz Filet Mignon $18

Dressings

Golden Italian • Buttermilk Ranch • Red Roquefort • Balsamic Vinaigrette • Creamy Bleu Cheese • Raspberry Vinaigrette

Add: Bleu Crumbles $2.00 • Bacon $2.00

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. – USDA

Sandwiches & Entrées

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SANDWICHES

All sandwiches served with French fries or coleslaw

Wagyu* **$22.95**

USDA Choice Ground Wagyu Beef, grilled to your request on a toasted bun with lettuce, tomato and onion. Cheese $2 • Bacon $2

Reuben **$22.95**

House made corned beef, thick cut, sauerkraut, Swiss cheese, Russian dressing, toasted rye bread

Capicola **$19.95**

Marinated tomato and onions, cherry peppers, provolone cheese, lettuce, aioli, toasted bun

Shrimp Tacos **$21.95**

Deep fried, shredded cabbage, pickled onion, roasted corn, chili aioli, Cotija cheese

Beer Batter Cod **$21.95**

Deep fried, lettuce, tomato, toasted roll

ENTRÉES

Day Boat Catch* **MP**

Fresh never frozen • Different species every week • Variety of preparations

Cut of the Week **MP**

USDA CAB, responsibly sourced, broiled to your request • USA born & raised

Petite Filet **$54.95**

6 oz. beef tenderloin, broiled to your request • USDA CAB, USA born & raised

Grilled Shrimp **$42.95**

Marinated shrimp, herb Butter, potato purée

Tempura Salmon* **$42.95**

Deep fried salmon skewers, orange sauce topped with yum yum sauce, sesame seeds• Fresh never frozen, Akura Norway

Orange Salmon* **$42.95**

Seared, crystallized ginger-orange glaze, sesame seeds, green onions • Fresh never frozen, Akura Norway

Chicken Florentine **$39.95**

Sautéed chicken breast topped with wilted spinach, feta cheese, lemon dill sauce

All entrées include a choice of two: Caesar salad • Garden salad • Vegetable • Twice baked potato • Cup of soup

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**Indicates that this item may be served raw or undercooked*