Clubhouse Menu

THE PLATT

WARM SPINACH DIP $10
with soft pretzels

CRAB SAUSAGE {GF} $13
with sweet corn relish & jalapeño jelly

CRISPY CHICKEN WINGS {GF} $8
tossed in your choice of Buffalo, bbq, teriyaki, sweet chili, old bay or spicy orange

CALAMARI FRITTO MISTO $12
with peppadew peppers and Thai dipping sauce

BAVARIAN PRETZEL WITH SEA SALT $8
with cheese sauce

FIRECRACKER SHRIMP $10
wrapped in spring roll pastry and crisp fried, served with sweet chili dipping sauce

TEMPURA CHICKEN BITES $8
tossed in your choice of Buffalo, bbq, teriyaki, sweet chili sauce or spicy orange

MARYLAND CRAB DIP $12
in soft pretzels with melted cheddar cheese

MEATBALL & WHIPPED RICOTTA $9
beef, pork, and veal meatball with marinara and whipped ricotta

LOADED POTATO SKINS {GF} $9
with cheddar, bacon, spring onion, and sour cream

CRISPY COCONUT SHRIMP $12
with orange sweet chili dipping sauce

BREAKING GROUND

MARYLAND CRAB SOUP {GF} /SOUP DU JOUR $5 / $7

SPCC CREAM OF CRAB SOUP $6 / $8

CLASSIC CAESAR SALAD $7
with crisp romaine, garlic croutons, parmesan tuile, and creamy classic Caesar dressing

POACHED ASPARAGUS SALAD {GF} $8
with red oak lettuce, shaved parmesan, and toasted walnut vinaigrette

GREEK COUSCOUS SALAD $8
with red onion, pepperoncini, kalamata olives, feta cheese, cucumber,
roasted peppers, and Greek dressing

CLASSIC ASTORIA WEDGE {GF} $7

CRAB & AVOCADO {GF} $15
fresh avocado, jumbo lump crab, and sliced tomatoes, drizzled with balsamic and olive oil

BLACK & BLEU SALAD {GF} $13
blackened beef tips over mixed greens with red onion, bleu cheese crumbles, red pepper vinaigrette, and finished with a balsamic glaze

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness. {GF} denotes Gluten Free

THE FOUNDATION

CLASSIC CHICKEN POT PIE $10
with fresh vegetables and tender white meat chicken in a savory broth

BLACK BEAN BURGER QUESADILLA $9
with lettuce, tomato, cheddar, and sour cream

BROILED SPCC CRAB CAKE SANDWICH $20
with malt vinegar hand cut fries and coleslaw

BBQ BABY BACK RIBS $14
half rack served with crispy onion straws and coleslaw

CHICKEN PRIMAVERA $13
with fresh spring vegetables, garlic parmesan cream, and fettuccine

SPICY ORANGE CHICKEN & BROCCOLI $13
with mandarin orange over basmati rice

THE "SLOPPY ED" $10
Chef Ed's house-made sloppy Joe on toasted brioche with hand cut fries

SKIRT STEAK CHIMICHURRI {GF} $15
with queso fresco pupusas, curtido, and pico de gallo

MEATBALL PARMESAN SUB $11
with melted provolone and side Caesar

THE BUILD OUT

Build your selection as a wrap, sandwich, or platter
Served with your choice of hand cut fries, house-made chips, or slaw
Fresh fruit for an additional $2

Grilled Meatloaf w/Mushroom Gravy	$9	Spicy Chicken (grilled or fried)	$9
Corned Beef Reuben	$10	Turkey Powerhouse	$9
Salmon BLT	$12	Smoked Brisket Wrap w/slaw & bbq	$10
Traditional Club	$10	Baltimore Club	$16

DELI BOARD

Chicken Salad	$8
Tuna Salad	$9
Shrimp Salad	$11
Pit Ham	$9
Mesquite Turkey	$9

BURGER BOARD

The Original Burger	$12
The Texas Longhorn Burger	$14
The "Hon" Burger	$14

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