



Youghiogheny Country Club



STARTERS

Serves 2–4

Potato Pancakes \$12.95

House made, pan fried, served with sour cream & apple butter

Zucchini \$12.95

Battered, deep fried, marinara sauce, parmesan cheese

Breaded Onion Rings \$12.95

Hand breaded, deep fried golden brown

Pork Tostino \$13.95

Slow roasted pork shoulder, corn tortilla, mole, pickled onion, cotija cheese, shredded cabbage

Pierogies \$13.95

Potato filled, brown onion butter, green onion, sour cream

Spinach & Artichoke Dip \$12.95

Alforno style, diced tomato, pita bread

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



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

Chicken & Waffles \$21.95

Battered chicken breast, sausage patty, vanilla waffles, maple butter drizzle, honey pecans, jalapeños

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

Filet Mignon à la Canard \$54.95

6 oz. beef tenderloin, pan fried in duck fat with thick cut potatoes • USDA CAB, USA born & raised

Vienna Steak \$52.95

Pan seared ribeye, cottage potatoes, caramelized onion, horseradish • USDA CAB, USA born & raised

Schnitzel \$45.95

Wiener: Pan fried hand breaded veal cutlet, lemon.

Jager: Mushrooms, brown sauce.

Holstein: Over easy egg, anchovy, capers, brown butter. USA born & raised, milk fed.

Orange Salmon* \$42.95

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

Georgia Chicken \$39.95

Sautéed chicken breast, shallot, sage, peach-demi glacé

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*