

# BROOKSIDE COUNTRY CLUB

EST. 1929

For Takeout, please call  
(484) 519-0071

## -STARTERS-

### MUSSELLS & CLAMS\* \$18

Saffron Tomato Broth, Leeks, Sausage  
Grilled Garlic Herb Pita

### VEGETABLE SAMOSA \$12

Potato, Cauliflower, Peas, Puff Pastry  
Cilantro Mint Chutney

### CHORIZO STUFFED SHRIMP \$18

Jumbo Shrimp, Polenta  
Cashew Cilantro Dipping Sauce

### GARLIC HERB PRETZEL BITES \$12

India Pale Ale Beer Cheese Sauce

### CRISPY CHICKPEAS\*\* \$9

Sea Salt, Lemon, Herbs, Feta

### JUMBO LUMP CRAB CAKE \$15

Corn Pico de Gallo, Chili Beurre Blanc

### ROASTED BRUSSEL SPROUTS \*\* \$10

Crispy Bacon, Wild Mushrooms  
Goat Cheese, Maple Gastrique

### CHICKEN WINGS\* 6/10 \$9 / \$15

Celery, Blue Cheese  
Buffalo, Sweet Chili, Asian BBQ  
Garlic Parmesan, Honey BBQ, Plain

### LOADED FRIES \$12

-Smokehouse; Aged Cheddar, Bacon  
Scallions, Smokehouse Sauce  
-Truffle; Honey Truffle Drizzle  
Shaved Parmesan

### CRISP POINT JUDITH CALAMARI \$16

Pecorino, Chilies, Marinara Sauce

### SOUP DU JOUR

Cup \$6 Bowl \$8

### FRENCH ONION SOUP\* \$9

Caramelized Onions, Dry Sherry  
Provolone & Swiss Cheese

### SESAME CRUSTED YELLOWFIN TUNA \$12

Sriracha Coulis, Wasabi Crème, Red Cabbage Slaw

## -SHARES-

### FLATBREADS

Cheese \$12 / Pepperoni \$12

Mushroom, Boursin Spread, Spinach, Mozzarella, Truffle Oil \$14

Sweet Sausage, Bacon, Prosciutto, Marinara, Mozzarella \$16

### HOUSEMADE CHIPS & DIP \$9

Choice of Dip, Housemade Kettle Chips

Spinach & Artichoke Au Gratin

French Onion / Buffalo Chicken

### CHARCUTERIE BOARD \$21

Marinated Olives, Mustard, Honey, Bread Sticks

*Two Meat & Two Cheese Selections are subject to change*

### QUESADILLA

Cheese, Pico de Gallo, Sour Cream

Cheese \$12, Chicken \$14, Pulled Pork \$14

## -SALADS-

### HOUSE SALAD \*\* \$9 / \$12

Mixed Greens, Shaved Carrot, Cucumber,  
Cherry Tomato, Balsamic Vinaigrette

### CRISPY CHICKEN BLT SALAD \$14

Romaine, Crispy Chicken, Bacon,  
Hard Boiled Egg, Grape Tomatoes,  
Cheddar Cheese, Ranch Dressing

### COBB SALAD \$14

Romaine Lettuce, Grilled Chicken,  
Hard Boiled Egg, Avocado, Bacon,  
Grape Tomatoes, Blue Cheese  
Choice of Dressing

### WATERMELON SALAD \*\* \$9 / \$12

Baby Greens, Marcona Almonds, Feta,  
Watermelon, Pickled Shallots  
Lemonade Vinaigrette

### CAESAR SALAD\* \$9 / \$12

Aged Pecorino Romano  
Garlic-Dijon Dressing, Croutons

### ASIAN PEAR SALAD \*\* \$9 / \$12

Spinach, Arugula, Carrots,  
Goat Cheese, Golden Raisins,  
Cashews, Ginger Vinaigrette

### PROTEIN ADD ONS

EverRoast® Cransational® Chicken Salad Chicken or Tuna Salad \$4 / Sliced Grilled Chicken \$4 / Grilled Salmon \$10 / Shrimp \$12 / Petite Filet \$16

### DRESSING SELECTIONS

Blue Cheese, Balsamic Vinaigrette, Ranch, Honey Mustard, Garlic-Dijon, Parmesan Peppercorn, Poppyseed, Ginger Vinaigrette

## -HANDHELDS-

### BROOKSIDE BURGER \$16

Cherry Wood Smoked Bacon, Lettuce, Tomato, Red Onion  
House Pickles, Brioche Bun

### LILY BURGER \$14

American Cheese, White Bread

### SOUTHWEST CHICKEN WRAP \$12

Crispy Chicken, Pico de Gallo, Cheddar Cheese, Lettuce  
Smokehouse Sauce, Jalapeno Cheddar Wrap

### GOLFER SPECIAL \$14

Corned Beef, Swiss Cheese, Thousand Island, Coleslaw, Rye

### STREET TACOS \$15

Coleslaw, Lime Crema, Jalapeno, Pico de Gallo  
Pulled Pork, Chicken, Smoked Beef Brisket, Shrimp

### CRAB CAKE SANDWICH \$20

Bibb Lettuce, Tomato, Pesto Aioli, Brioche Bun

### CAROLINA CHICKEN SANDWICH \$15

Smokehouse Sauce, Lettuce, Tomato, Coleslaw  
House Pickles, Brioche Bun

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## -ENTREES-

*Served with a House Side Salad OR Cup of Soup du Jour*

### SEAFOOD

CAST IRON CHILEAN SEA BASS <sup>GF</sup> \$38

Maple Gastrique, Chorizo Squash Puree  
Roasted Fingerling Potatoes, Brussel Sprouts  
*Pairs well with Banshee Pinot Noir*

FRUITS DE MARE\* \$38

Housemade Pasta, Shrimp, Mussels, Scallops  
Clams, Saffron Tomato Broth, Mascarpone Cheese  
*Pairs well with Nik Wies Riesling*

CAST IRON SEARED SCALLOPS <sup>GF</sup> \$36

Lemon Beurre Blanc, Chorizo Crumble  
Wild Rice, Sautéed Spinach  
*Pairs well with Rombaur Chardonnay*

CEDAR PLANK SALMON <sup>GF</sup> \$32

Apricot Horseradish Glaze  
Wild Mushroom Risotto, Asparagus  
*Pairs well with Lamoreaux Landing Riesling*

LOBSTER RAVIOLI \$38

Roasted Tomatoes, Sweet Peas, Wild Mushrooms  
Baby Spinach, Goat Cheese, Vodka Sauce  
*Pairs well with Chateau La Tuilerie Bordeaux*

BCC CRAB CAKE

Tartar Sauce  
Single \$25 / Double \$36  
*Pairs well with Decoy Chardonnay*

### POULTRY – BEEF – PORK

CHICKEN ROULADE \$28

Chablis Pan Jus, Prosciutto Ham, Fontina Cheese, Spinach  
Roasted Garlic Mashed Potatoes, Carrots  
*Pairs well with Substance Cabernet*

BONELESS BEEF SHORT RIBS <sup>GF</sup> \$34

Herb Jus, Mushroom Ragout  
Herbed Mascarpone Polenta, Braised Greens  
*Pairs well with Red Schooner Malbec*

PORK DELMONICO\* \$28

Topped with Melted Fontina Cheese & Crispy Onions  
Mushroom Demi-Glace, Baked Potato, Broccoli  
*Pairs well with Duckhorn Cabernet*

TUSCAN LINGUINI\*

Roasted Tomatoes, Wild Mushrooms  
Bacon Lardons, Baby Spinach  
Garlic Cream Sauce OR Herbed Olive Oil  
Frenched Chicken Breast \$26 / Sautéed Shrimp \$32  
*Pairs well with The Stag Pinot Noir*

### VEGETARIAN

ROASTED CAULIFLOWER <sup>GF</sup>\*\* \$24

Herbed Mascarpone Polenta  
Brussel Sprouts, Tomato Coulis  
*Pairs well with Decoy Cabernet*

### FROM THE GRILL

#### PROTEIN: Select One

Beef Shoulder Tenderloin, 8oz	\$32
Cowboy Pork Chop, 14oz (bone in)	\$32
Center Cut Filet Mignon, 8oz	\$39
Prime Angus NY Strip Steak, 14oz	\$38
Atlantic Salmon	\$30
Chilean Sea Bass	\$38
(2) Chicken Breast, 6oz	\$26

#### SAUCES: Select One

Chimichuri Butter
Blue Cheese Bacon Butter
Red Wine Demi
Au Poivre
Lemon Beurre Blanc
Bourbon Glaze
Apricot Horseradish Glaze
Maple Gastrique

#### SIDES: Select Two <sup>GF</sup>

Carrots
Asparagus
Broccoli
Mashed Potatoes
Roasted Garlic Mashed Potatoes
Baked Potato
Loaded Baked Potato
Wild Mushroom Risotto
Herb & Garlic Fries
Fresh Fruit

<sup>GF</sup> Indicates item is prepared **Gluten Free**

(\*) Indicates item can be prepared **Gluten Free upon Request**

(\*\*) Indicates item can be prepared **Vegan upon Request**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*