



STARTERS

Pretzel Bites cheese (v)	\$6
Smoked Bacon Wrapped Shrimp house bbq (gf)	\$12
10 Wings celery carrot ranch (gf)	\$10
Nachos black bean pickled jalapenos olives beef pico sour cream cheese (gf)	\$7
Zucchini Parmesan Fries tomato sugo parmesan	\$7
Quesadilla pico guacamole salsa sour cream add chicken 4	\$6
Fried Cauliflower chili garlic sauce cilantro (v)	\$8
BBQ Chicken Flatbread roasted chicken smoky BBQ pepper jack sour cream caramelized onion	\$12

SALADS

Add cup of soup to your salad | 2

Caesar romaine hearts crouton parmesan cracker	\$6 \$8
Tossed Garden tomato cucumber red onion carrot crouton (v)	\$6 \$8
Cobb romaine tomato blue cheese egg green onion bacon chicken (gf)	\$8 \$10
Arugula Salad toasted pistachio pomegranate red onion red wine vinaigrette (gf)(v)	\$6 \$8
Chicken Salad romaine tomato (gf)	\$6
Brussel Salad apple cranberry kale cider vinaigrette (gf)(v)	\$6 \$8

SALINA FIT

Flatbread crudité hummus basil (v)	\$10
Power Bowl farro quinoa seasonal vegetables (v)	\$12
Mushroom Risotto soft herbs parmesan	\$13
Beet Bolognese forbidden rice (gf)(v)	\$12
Meeze Plate hummus cucumber peppers celery carrots olives pita (v)	\$9

* consuming raw or undercooked meat, poultry, or seafood may increase your risk of food borne illness.

Executive Chef | eric shelton

Chef de Cuisine | harrison knopp



BLUE PLATE

entrees include a choice of a cup of soup or salad (house | caesar) (arugula or brussel +2 | cobb +5)

Chicken Fried Steak	\$15
mashed potato seasonal vegetable	
Meatloaf	\$13
sunday gravy green bean sauté (gf)	
Chicken Fried Catfish	\$13
mashed potato seasonal vegetable	

ENTREES

entrees include a choice of a cup of soup or salad (house | caesar) (arugula or brussel +2 | cobb +5)

8oz Filet	\$26
Brussel hash	
Make it Surf & Turf 8	
General Tso's	\$22
broccoli peppers green onion chicken (gf)	
sub shrimp 5	
Seared Salmon*	\$23
forbidden rice salad celery root squash dried cherries (gf)	
Market Fish*	AQ
changes weekly rotational sides	
Pappardelle Bolo	\$16
san marzino tomato house sausage ricotta	
Lemon Braised Chicken	\$18
brussel hash	
Short Rib	\$21
poblano jack cheese grits charred carrots (gf)	
Butcher's Cut*	AQ
changes weekly rotational sides	

Chef Eric Shelton is proud to feature the following local farms in the SCC menus:

C&C High Tunnel Farms - Scandia, KS

Saline County Produce - New Cambria, KS

Thelanders ACME Farm - Salina, KS

North End Farm - Salina, KS

Salina Country Club Herb Garden

* consuming raw or undercooked meat, poultry, or seafood may increase your risk of food borne illness.

Executive Chef | eric shelton

Chef de Cuisine | harrison knopp