



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 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 tomato 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

Add to your Salad: Chicken | 5 Salmon | 10 Sautéed Shrimp | 10

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



SANDWICHES

sandwiches come with choice of side: french fries | sweet potato fries | fruit | cottage cheese | garden salad | caesar salad

Salina Country Club	\$11
peppered turkey ham bacon lettuce tomato mayo swiss white	
Cheeseburger*	\$10
lettuce tomato onion pickle american potato bun	
Reuben	\$10
corned beef kraut 1000 island swiss rye	
Open Faced Birdie	\$10
grilled chicken bacon birdie sauce american sourdough	
Chicken Salad	\$10
walnuts celery onion raisins lettuce tomato sourdough	
French Dip	\$10
shaved roast beef caramelized onion swiss	
Thai Chicken Wrap	\$11
chicken pickled carrots ginger cabbage	
Chi Town Dog	\$6
sport pepper yellow mustard tomato onion relish poppy seed bun	

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

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