



SANDWICHES

Tee Jay's Ya Bacon Me Crazy Burger \$12

onion straws | sautéed spinach | bacon mayo

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

SALINA FIT

Flatbread \$10

crudité | hummus | basil (v)

Power Bowl \$12

farro | quinoa | seasonal vegetables (v)

Mushroom Risotto \$13

soft herbs | parmesan

Beet Bolognese \$12

forbidden rice (gf)(v)

Meeze Plate \$9

hummus | cucumber | peppers | celery carrots | olives | pita (v)

BLUE PLATE

Chicken Fried Steak \$15

mashed potato | seasonal vegetable

Meatloaf \$13

sunday gravy | green bean saute (gf)

Chicken Fried Catfish \$13

mashed potato | seasonal vegetable

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

Available after 5:00 PM

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



APPETIZERS

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 (v) add chicken 4	\$6
Fried Cauliflower chili garlic sauce cilantro (v)	\$8
BBQ Chicken Flatbread roasted chicken smoky BBQ pepper jack caramelized onions	\$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	

ENTREES

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

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