

Heidelberg Country Club Golfer's Grill Menu

STARTERS

Shrimp Cocktail \$ 9

Jumbo Lump Crab Cocktail \$15

Fried Shrimp \$ 12


Eight crispy breaded butter-fried shrimp with lemon wedge and cocktail sauce

HCC Wings \$ 10

Ten meaty wings tossed in your choice of Hot, Mild, BBQ, Garlic Parmesan, Old Bay or Ranch Served with celery sticks and bleu cheese dressing

Chicken Tenders \$ 7.50

Five lightly breaded tenders served with honey mustard dipping sauce

Loaded Nachos \$8  **New item**

*Fresh house tortilla chips topped with cheddar jack cheese, sliced jalapenos, sour cream and salsa.
Add Chili \$3*

SIDES

Heidelberg House Potato Chips \$3  **New**

Fresh made "in-house" potato chips

Add French Onion Dipping Sauce \$2.25

Add Jalapeno Cheddar Cheese dipping sauce \$2.25

French Fries \$ 2.50

Beer Battered Onion Rings \$ 4

Mozzarella Sticks \$ 6

Five lightly breaded sticks with a house marinara sauce

SOUPS

Soup du jour - Cup \$ 3.50 / Bowl \$ 5.

Crock of Onion Soup au gratin \$ 5.

HCC Chili - Cup \$ 3.75 / Bowl \$ 5.25

Lobster Bisque -Cup \$ 6. / Bowl \$ 8.

made with fresh lobster stock and Maine lobster meat

SALADS

*Choice of Dressings : Caesar - Ranch - Italian - Honey Mustard -Bleu Cheese -
Raspberry Vinaigrette -Balsamic Vinaigrette—Thousand Island*

House or Caesar Salad

Small \$ 3.50 / Large \$ 6.

*+ add Grilled Chicken \$5, Grilled Shrimp \$6,
+ add Jumbo Lump Crab \$14*

HCC Salad \$ 11.

grilled breast of chicken tossed with house greens, cherry tomatoes, kalamata olives, diced cucumbers, cheddar cheese and Italian dressing

Chef's Salad \$ 14.

house greens with turkey, ham, provolone cheese, tomato, cucumbers, onion, sliced hard boiled egg. Your choice of dressing

The Berks Buster \$ 10.50

Breaded chicken tenders and house greens tossed with shredded cheddar cheese, tomatoes, croutons, and cucumber. Tossed in ranch dressing and topped with battered onion rings

Consuming raw or undercooked meat, poultry, eggs or seafood can increase your risk for contracting a foodborn illness

WRAPS (served with House Potato Chips)

Add: French Fries \$2.50 Onion Rings \$4

Buffalo Chicken Wrap \$ 9

Diced grilled chicken tossed with in-house hot sauce, lettuce and tomato. Rolled in a honey wheat tortilla with a side of bleu cheese dressing

The Ranch Wrap \$ 9

Diced grilled chicken breast, with shredded cheddar cheese, diced tomatoes, lettuce and bacon. Tossed in ranch dressing and rolled in a tomato wrap

 **New item**
Portabella Veggie Wrap \$ 7

Sautéed peppers, onions, mushrooms and spinach rolled in a honey wheat tortilla with cheese

Individual Pizza \$ 7.50

With your choice of toppings:
Sautéed Onions - Mushrooms - Bacon - Pepperoni - Ham

SANDWICHES—all sandwiches are served with our house made potato chips


Add : French Fries \$2.50 Onion Rings \$4

Jumbo Grilled Hot Dog

with sauerkraut \$ 3.25 Add: chili & cheese \$.50

Grilled Cheese \$ 4.5

Grilled American Cheese on your choice of White, wheat or rye +Add: Sliced tomato \$.50, Ham \$2

 **New Clubhouse Bourbon Chicken \$ 10.75**

Marinated chicken breast brush w bourbon BBQ sauce topped with bacon, shredded cheddar jack cheese and crispy onion tangles

Grilled Angus Cheeseburger \$ 10.

Grilled Chicken Breast \$10.

Served on a toasted kaiser roll with American cheese, lettuce, tomato and onion tangles

HCC Club Sandwich \$ 8.5

Toasted White, Wheat or Rye with bacon, lettuce, tomato and mayonnaise
your choice of: Ham - Turkey - Roast Beef—Tuna

COLD SANDWICHES \$ 6.95

served with lettuce, tomato and mayonnaise
choice of:


Turkey - Ham - Roast Beef - Tuna Salad
Swiss - American - Provolone - Cheddar
on choice of TOASTED BREAD or WRAP:
White - Wheat - Rye - Kaiser Roll
Honey Wheat Tortilla Wrap - Tomato Tortilla Wrap

ENTREES—served with house salad, potato and vegetable du jour

Dinner entrees available after 5pm on Fridays and Saturdays

Filet Mignon \$25

8 oz grilled beef tenderloin topped with a red wine mushroom sauce

Chicken Marsala \$21  **New item**

Two golden pan fried chicken breasts, sautéed with scallions and mushrooms, tossed in a rich marsala wine sauce with penne pasta.

Seafood Linguine \$29

Linguine tossed in a white wine lemon herb broth with jumbo shrimp, baby clams, jumbo lump crab, scallions, garlic and tomatoes

Twin Crab Cakes \$28

Two house made broiled jumbo lump and back fin crab cakes

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