

STARTERS

FRIED PORK RINDS **GF**

Crispy pork skins, creole spice, remoulade sauce **\$3 / \$5**

SOFT PRETZEL

Giant pretzel baked soft on the inside, crispy & salted on the outside. Served with stone ground mustard or beer cheese **\$6**

BRAISED TURNIP & BACON DIP **GF**

Applewood smoked bacon, braised turnip greens, pepper jack & cream cheese, served with fried pork rinds **\$10**

CRAB BEIGNETS

Light & crispy fried gulf crab, remoulade sauce, hot pepper jelly **\$14**

BABY HEIRLOOM TOMATO BRUSCHETTA

Baby heirloom tomatoes, fresh mozzarella, basil, balsamic glaze, toasted baguette **\$8**

BASKETS

CHICKEN WINGS **GF**

Tossed in your choice of buffalo, maple chipotle, or Alabama white BBQ served with carrot & celery sticks **5 for \$6 / 10 for \$12**

CRISPY CHICKEN

Crispy chicken strips served naked or tossed in your choice of sauce & choice of side **\$9**

CORNMEAL DUSTED CATFISH

Pieces of catfish fried with choice of side **\$11**

BEER BATTERED SHRIMP

Crispy fried shrimp with choice of side **\$13**

FRIED GREEN TOMATOES

Crispy fried green tomatoes over a bed of seasonal greens and topped with remoulade sauce **\$8**

QUESADILLA

Choice of shaved ribeye or chicken, with roasted bell peppers, caramelized onions, pepper jack cheese and served with chipotle sour cream & salsa **\$10**



SCENIC HILLS

C O U N T R Y C L U B

• EST. 1958 •

Restaurant Hours
11:00 AM - 9:00 PM

SPECIALS

Daily Happy Hour

4pm-6pm
\$1 Off Draft Beer
\$2 Off House Wine

Monday

1/2 Off Wings *

Tuesday

1 Taco for **\$3** & 2 Tacos for **\$5** *

Wednesday

1/2 Off House Wine Glasses All Day
Charcuterie Board **\$15** *

Thursday

10oz. Prime Rib & Choice of 2 Sides **\$20** *
12oz. Prime Rib & Choice of 2 Sides **\$22** *

Friday

Burger Night: 1/3Lb. Burger & Choice of Side **\$8** *
Domestic Pitcher Specials *

Saturday

10% Off To Go Orders After 5 PM

Sunday

Brunch Menu 10 AM - 2 PM
Bottomless Mimosas **\$10**
Bottomless Bloody Marys **\$13.50**

*Available after 5 PM while supplies last

GF Symbol indicates item is Gluten Free

GREENS

SOUTHERN CAESAR

Choice of grilled or fried chicken over chopped romaine lettuce tossed with parmesan cheese, bacon, baby heirloom tomatoes, garlic croutons, house Caesar dressing **\$8 / \$12**

PEACH & STRAWBERRY **GF**

Seasonal greens, peaches & strawberries, feta cheese, candied pecans, bacon vinaigrette **\$6 / \$10**

BLACK & BLUE SALAD **GF**

Seasonal greens, grilled flat iron steak, blue cheese, caramelized onions, baby heirloom tomatoes, candied pecans, balsamic glaze **\$9 / \$13**

THE WEDGE **GF**

Iceberg lettuce, baby heirloom tomatoes, bacon, blue cheese, red onion, balsamic glaze **\$5 / \$9**

HOUSE CHICKEN SALAD

Roasted chicken, dill, celery, grapes, apples and candied pecans served over seasonal greens with crackers **\$7 / \$11**

DRESSINGS

Ranch, Blue Cheese, Apple Tyme Vinaigrette, Raspberry Vinaigrette, 1000 Island, Italian, Honey Mustard, Caesar, or Bacon Vinaigrette

SOUPS

GUMBO

Classic dark roux with sausage & shrimp. Served with white rice and green onion **\$6 / \$10**

ROASTED TOMATO SOUP **GF**

Slow roasted tomatoes, cracked black pepper, fresh parsley **\$4 / \$8**

SEASONAL VEGETABLE & BEEF **GF**

Braised beef, seasonal vegetables, rich beef broth, parsley **\$5 / \$9**

Add side house or side Caesar salad to a soup for \$2

SANDWICHES & MORE

Served with choice of potato wedges, sweet potato fries, onion rings, house chips, pasta salad, or pork rinds.

Substitute side to soup or side salad for only \$2

Gluten Free Bread Available

DELI BOARD SANDWICH

Choice of Turkey, Ham, BLT, Pimento Cheese, Egg Salad, Tuna Salad or Chicken Salad. Toasted bread (white, wheat or marble rye). Cheese (cheddar, provolone, swiss or pepper jack). Served with lettuce, tomato & onion **\$6 / \$9**

SCENIC CLUB

Turkey & ham served on your choice of toasted bread with lettuce, tomato, onion, garlic aioli, bacon, avocado, cheddar & swiss cheese **\$11**

REUBEN

Thin sliced corned beef brisket, sauerkraut, remoulade sauce & swiss cheese on marble rye **\$12**

HOUSE GRIND BURGER

Half pound angus burger with your choice of cheddar, provolone, swiss or pepper-jack cheese. Served with lettuce, tomato, onion on a toasted bun **\$12**
Add bacon, mushrooms or caramelized onions for \$1 each

THE DIP

Shaved prime rib, caramelized onions, provolone cheese & horseradish cream on a toasted baguette with au jus **\$14**

TOP DOG

Grilled quarter pound angus beef hotdog with chili, cheese, onions & sauerkraut **\$8**

YARD BIRD

Grilled chicken breast, swiss cheese, bacon, dill aioli. Served on a toasted bun **\$10**

FISH TACOS

Blackened mahi-mahi, chipotle sour cream, pepper-jack cheese and jalapeño tartar slaw. Served on flour tortillas (2 tacos) **\$12**

SIDES

Side House or Side Caesar **\$4**
Onion Rings **\$4**
Pasta Salad **\$4**
Potato Wedges **\$3**
Pork Rinds **\$3**
House Chips **\$3**
Sweet Potato Fries **\$3**

DINNER ENTREES

Dinner available daily 5pm-9pm

SOUTHERN SHRIMP & GRITS

Lightly blackened gulf shrimp, creole sauce, stone ground grits, green onions **\$17**

LAND, SEA, AIR

Choice of flat iron steak, mahi, or chicken breast served with choice of two sides.
Chicken \$14 / Mahi \$16 / Steak \$18

G.O.P. PASTA

Roasted garlic, olive oil, fresh parsley tossed with pappardelle pasta
Chicken \$14 / Shrimp \$15 / Mahi \$16

POT ROAST

Chunks of braised ribeye smothered in brown gravy & served with garlic mashed potatoes & honey glazed carrots **\$15**

DINNER SIDES

Brussel Sprouts **\$5**
Stone Ground Grits **\$4**
Honey Glazed Carrots **\$4**
Garlic Mashed Potatoes **\$3**
French Green Beans **\$3**

Ask about our desserts!

BEVERAGES

Bottled Pepsi Products **\$3**
Tea or Coffee **\$2**
Orange, Pineapple, or Cranberry Juice **\$2**
Fountain Soda: Pepsi, Diet Pepsi, Dr. Pepper, Lemonade, Mountain Dew, Mist Twist, or Ginger Ale **\$2**

BEER

DOMESTIC DRAFT BEER

Coors Light, Yuengling, Michelob Ultra **\$4**

PREMIUM DRAFT BEER

Sweet Water 420, Pensacola Bay Rip Tide, Blue Moon Belgian White **\$5.25**

BOTTLED BEER

Budweiser, Bud Light, Miller Lite, Coors Light, Yuengling, Michelob Ultra **\$3.25**
Stella Artois **\$5**
Heineken **\$4.75**
Blue Moon **\$4.75**
Dos Equis **\$4.50**
Corona Premier **\$4.25**
Non-Alcoholic St. Pauli **\$3**

WINE

HOUSE WINE

Chardonnay, Pinot Grigio, Moscato, Sauvignon Blanc, White Merlot, White Zinfandel, Cabernet Sauvignon, Pinot Noir, Merlot, Lindemans Red Blend **\$6**

PREMIUM WINE

Wente Chardonnay, CA **\$7.50 / \$26**
Kendal Jackson Chardonnay, CA **\$8.50 / \$30**
La Crema Chardonnay, CA **\$9 / \$32**
Benvolio Pinot Grigio, Italy **\$7.50 / \$26**
Funf 5 Moscato, Italy **\$6.50 / \$22**
Robert Mondavi Cabernet Sauvignon, CA **\$8.25 / \$29**
Broadside Cabernet Sauvignon, CA **\$8.50 / \$30**
Josh Cabernet Sauvignon, CA **\$7.50 / \$26**
Intrinsic Red Blend, WA **\$11 / \$40**
Hess Treo Red Blend, CA **\$7.25 / \$25**
Apothic Crush Red Blend, CA **\$7.50 / \$26**
Murphy Goode Pinot Noir, CA **\$7.50 / \$26**
La Crema Pinot Noir, CA **\$9 / \$32**
Meiomi Pinot Noir, CA **\$10.50 / \$38**
Bogle Merlot, CA **\$7.50 / \$26**
Schmitt Riesling, Germany **\$8.50 / \$30**
Joel Gott Sauvignon Blanc, CA **\$7 / \$24**
Kono Sauvignon Blanc, New Zealand **\$9.25 / \$33**
Casa Farive Cuvée Champagne, Italy **\$4.50 / \$14**
LaMarca Prosecco, Italy **\$7 / \$24**
Prisoner Red, Italy Bottle **\$55**

**Consumption of raw or under cooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness*

18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE