

## Appetizers

- Shrimp Cocktail** **\$14**  
*5 jumbo shrimp, cooked tender, peeled and chilled, served with cocktail sauce for dipping*
- Clam Casino** **\$18**  
*4 clams on the half shell, topped with red pepper, bacon and bread crumbs*
- Bacon Wrapped Scallops** **\$15**  
*5 savory scallops wrapped in applewood smoked bacon and broiled*
- Oysters Rockefeller** **\$16**  
*Oysters baked on the half shell, topped with a rich spinach cream sauce and parmesan cheese*

## Soups

- French Onion** **\$6**  
*Caramelized onions in a beef stock, broiled with croutons and provolone cheese*
- Seafood Bisque** **\$6**  
*Shrimp, clam, scallops and crab in a smooth, creamy tomato base*

## Salads

- Pittsburgh Salad** **\$10 / \$12**  
*Mixed spring greens topped with crisp cucumber, fresh tomatoes, onions, fries, cheese and your choice of chicken or steak*
- Caesar Salmon Salad** **\$14**  
*Crisp romaine lettuce tossed with croutons, parmesan cheese, and Caesar dressing, topped with a grilled salmon filet*

*\*Consuming raw or undercooked products may increase the risk of food-borne illness.*

*6% sales tax and 17% gratuity added to all checks*

## Entrees

<b>Twin Lobster Tails</b>	<b>\$36</b>
<i>2 succulent 5 oz. lobster tails served with drawn butter</i>	
<b>Surf and Turf</b>	<b>\$30</b>
<i>6 oz NY Strip steak prepared to your liking along with a succulent lobster tail</i>	
<b>Filet Mignon</b>	<b>\$26</b>
<i>8 oz. filet mignon prepared to your liking</i>	
<b>Prime Rib</b>	<b>\$25</b>
<i>Tender, slow roasted prime rib served with au jus</i>	
<b>New York Strip Steak</b>	<b>\$21</b>
<i>12 oz. New York Strip prepared to your liking</i>	
<b>Horseradish Encrusted Salmon</b>	<b>\$22</b>
<i>Grilled wild caught salmon filet encrusted with a horseradish breading</i>	
<b>Grilled Tuna Steak</b>	<b>\$20</b>
<i>8 oz. grilled tuna filet prepared to your liking</i>	
<b>Italian Shrimp Pasta</b>	<b>\$20</b>
<i>Sautéed shrimp on a bed of angel hair pasta topped with a fresh tomato basil marinara sauce</i>	
<b>Seafood Alfredo</b>	<b>\$19</b>
<i>Sautéed mussels, shrimp, &amp; scallops in a homemade alfredo sauce over linguini</i>	
<b>Pretzel Crusted Chicken</b>	<b>\$18</b>
<i>Grilled boneless chicken breast encrusted with pretzel and topped with a Dijon mustard glaze</i>	
<b>Chicken Florentine</b>	<b>\$19</b>
<i>Grilled boneless chicken breast atop tri-colored tortellini covered in a spinach cream sauce</i>	

*Entrees served with choice of House or Caesar salad; choice of: baked potato, baked sweet potato or mashed potato; and broccoli/cauliflower medley with cheese sauce. Pasta dishes served with choice of House or Caesar salad.*

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# DESSERTS

*Chocolate Outrage Cake*

\$7

*Oreo Mousse Cake*

\$8

*Carrot Cake*

\$7

*New York Style Cheesecake*

\$7

*Strawberry Swirl Cheesecake*

\$7

*We hope you enjoyed your evening here at  
Somerset Country Club.*