

LUNCH MENU



APPETIZERS

Fried Avocado 13

Panko fried avocado topped with sautéed shrimp in our sweet and spicy chile sauce

Fried Pickles 11

Hand battered dill pickle chips served with house ranch

Bang Bang Shrimp 13

Fried Gulf shrimp tossed in our sweet and spicy chile sauce

Fried Cheese 12

Our famous pepper jack cheese sticks, panko battered and fried; served with house ranch

Crab Claws MKT

Hand battered Gulf Coast crab claws served with house-made remoulade sauce

Greek Layered Hummus 13

Garlic hummus layered with feta and house-made olive salad; served with warm pita and crudité vegetables

Onion Rings 11

Hand cut and battered yellow onions, fried till golden and served with house ranch

Fried Mushrooms 12

Hand battered button mushrooms served with house ranch

Smoked Duck Empanadas 13

Pastry filled with smoked duck, corn, and cream cheese, and fried till golden; served with Korean BBQ dipping sauce

BOWLS

Bryn Bowl 13

Choice of brown rice or quinoa, topped with pickled beets, roasted chickpeas, edamame, kale slaw, cucumber, avocado, and cherry tomatoes; served with remoulade vinaigrette

Add chicken ~2, shrimp ~4, salmon ~6

Poke Tuna Bowl* 17

Choice of brown rice or quinoa, topped with cucumber, edamame, pickled onions, avocado, toasted cashews, Korean BBQ, and wasabi-sriracha aioli; finished with sesame seeds and green onion

Sweet Heat Bowl 16

Choice of brown rice or quinoa, topped with grilled shrimp, pineapple, cucumber, pickled carrots, avocado, and Calabrian chili with tahini-ginger vinaigrette; finished with sesame seeds and green onion

SALADS

MSU Salad* 14

Grilled or fried chicken, mixed greens, candied pecans, marinated grapes, red onion, and feta cheese; served with BBQ ranch

Warm Cabbage Salad 12

Sautéed cabbage, kale slaw, carrots, bacon, feta, pickled onion, and artichoke hearts, tossed in remoulade vinaigrette

Add chicken ~2, shrimp ~4, salmon~6

Tahini Steak Salad 16

Grilled hanger steak served medium rare, over mixed kale greens; topped with apple cider roasted sweet potatoes, dried cranberries, pickled onion, bacon bits, and crumbled goat cheese; with a ginger-tahini vinaigrette

Pesto-Caesar Pasta Salad* 15

Grilled or fried chicken on Caesar romaine lettuce with pesto-pasta salad, bacon bits, grated parmesan cheese, sun dried tomatoes, and our house-made crouton crackling

Salmon Cobb Salad 17

Blackened salmon fillet, mixed greens, bacon bits, cherry tomatoes, gorgonzola, red onion, roasted corn, and hard boiled egg; served with herb-citrus vinaigrette

Shrimp Remoulade Salad 16

Grilled shrimp, mixed greens, fresh avocado, pickled onion, cherry tomatoes, cucumber, and roasted chickpeas, with our remoulade vinaigrette

CLUB HANDHELDS

served with choice of side



Country Club 14

Our classic triple-decker sandwich filled with ham, turkey, crispy bacon, lettuce, tomato, and mayonnaise on white or wheatberry bread

Fried Oyster BLT 17

Toasted sourdough with cornmeal fried LA oysters, bacon, lettuce, tomato, and Calabrian chili aioli

Famous Club Burger 13

Hand cut Angus beef patty with lettuce, tomato, onion, and pickle on a potato bun
Add cheese ~1

The H.S.L.T. 16

Toasted wheatberry with lox salmon, bacon, avocado, everything bagel seasoning, sriracha aioli, and a fried egg

Calabrian Steak 17

Toasted rosemary focaccia topped with grilled hanger steak, Calabrian chili aioli, caramelized onions, smoked provolone, and fresh arugula

Short Rib Philly 15

House braised beef short rib, sautéed mushrooms, onions, and bell peppers with provolone cheese on a toasted hoagie roll

Bang Bang Wrap 15

Our famous bang bang shrimp wrapped in a flour tortilla with lettuce, tomato, and ranch dressing

SCC Chicken Tenders

Basket - 4 fried or grilled tenders ~12

Platter - 6 fried or grilled tenders ~14

Buffalo style ~1

SIDES

French Fries ~3

Sweet Potato Fries ~3

Fried Okra ~3

House Salad ~4

Fresh Fruit ~4

Onion Rings ~4

Elote Corn Salad ~4

Chicken Quesadilla 13

Grilled or fried chicken tenders with cheddar jack cheese in a crispy tortilla; served with salsa and sour cream

The Riekhof 14

Fried chicken tenders, buffalo sauce, and cheddar jack cheese in a crispy tortilla; served with ranch dressing

Club Tacos

Two flour tortillas filled with choice of grilled or fried chicken ~12, shrimp ~13, or catfish ~14; topped with remoulade slaw, pickled onions, and pepper sauce aioli

Salmon Tacos 15

Two flour tortillas filled with blackened salmon, remoulade slaw, peppadew relish, and topped with a honey chipotle glaze

Shrimp Quesadilla 15

Sautéed shrimp with onions, bell peppers, mushrooms, and cheddar jack cheese in a crispy tortilla; served with chipotle ranch

Chipotle Wrap 14

Fried or grilled chicken wrapped in a flour tortilla with shredded cheddar jack, lettuce, tomato, pickled onion, and chipotle ranch

Caesar Wrap* 14

Fried or grilled chicken wrapped in a flour tortilla with romaine lettuce, parmesan cheese, bacon bits, crouton crackling, and house-made Caesar

KIDS

Pizza Sticks 5

Two fried pepperoni pizza sticks served with ranch or marinara

Kid Burger 7

Slider patty served on a potato bun with choice of side

Add cheese ~1

Fried Shrimp 8

Hand battered and fried Gulf shrimp (5) served with choice of side

Chicken Tenders 7

Fried or grilled chicken tenders (2) served with choice of side

Grilled Cheese 6

American cheese on toasted sourdough with choice of side

*Contains Nuts

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Dinner Menu

STARKVILLE COUNTRY CLUB

APPETIZERS

FRIED AVOCADO

Panko fried avocado topped with sautéed shrimp in our sweet and spicy chile sauce ~13

FRIED MUSHROOMS

Hand battered button mushrooms; served with house ranch ~11

SMOKED DUCK EMPANADAS

Pastry filled with smoked duck, corn, and cream cheese, and fried until golden; served with Korean BBQ dipping sauce ~12

FRIED PICKLES

Hand battered dill pickle chips; served with house ranch ~11

GOAT CHEESE MOUSSE

Whipped goat cheese, cream cheese, confit garlic and tomatoes, and pesto; served warm with rosemary focaccia crostini ~13

ONION RINGS

Hand cut and battered yellow onions, fried until golden; served with house ranch ~11

FRIED CHEESE

Our famous pepper jack cheese sticks, panko battered and fried; served with house ranch ~12

CRAB CLAWS

Hand battered Gulf crab claws; served with house-made remoulade sauce ~MKT

GREEK LAYERED HUMMUS

Garlic hummus layered with feta cheese and house-made olive salad; served with warm pita and crudité vegetables ~12

BANG BANG SHRIMP

Fried Gulf shrimp tossed in our sweet and spicy chile sauce ~13

MSU SALAD*

Grilled or fried chicken, mixed greens, candied pecans, marinated grapes, red onion, and feta cheese; served with BBQ ranch ~14

WARM CABBAGE SALAD

Sautéed cabbage, kale slaw, carrots, bacon, feta, pickled onion, and artichoke hearts, tossed in remoulade vinaigrette ~12
Add chicken ~2, shrimp ~4, salmon ~6

TAHINI STEAK SALAD

Grilled hanger steak served medium rare over mixed kale greens, with apple cider roasted sweet potatoes, dried cranberries, pickled onion, bacon bits, and crumbled goat cheese; served with ginger-tahini vinaigrette ~16

Salads

PESTO-CAESAR PASTA SALAD*

Grilled or fried chicken on Caesar romaine lettuce with pesto-pasta salad, bacon bits, grated parmesan cheese, sun dried tomatoes, and our house-made crouton crackling ~15

SALMON COBB SALAD

Blackened salmon fillet, mixed greens, bacon bits, cherry tomatoes, gorgonzola, red onion, roasted corn, and hard boiled egg; served with herb-citrus vinaigrette ~17

SHRIMP REMOULADE SALAD

Grilled shrimp, mixed greens, fresh avocado, pickled onion, cherry tomatoes, cucumber, and roasted chickpeas; served with remoulade vinaigrette ~16

BOWLS

BRYN BOWL

Choice of brown rice or quinoa, topped with pickled beets, roasted chickpeas, edamame, kale slaw, cucumber, avocado, and cherry tomatoes; served with remoulade vinaigrette ~13
Add chicken ~2, shrimp ~4, salmon ~6

POKE TUNA BOWL*

Choice of brown rice or quinoa, topped with cucumber, edamame, pickled onions, avocado, toasted cashews, Korean BBQ, and wasabi-sriracha aioli; finished with sesame seeds and green onion ~17

SWEET HEAT BOWL

Choice of brown rice or quinoa, topped with grilled shrimp, pineapple, cucumber, pickled carrots, avocado, and Calabrian chili with tahini-ginger vinaigrette; finished with sesame seeds and green onion ~16

Entrees

STARKVILLE COUNTRY CLUB

CLUB RIBEYE

Grilled 14oz hand cut C.A.B. ribeye;
finished with white truffle jus ~38

CLUB FILET

Grilled 8oz C.A.B. filet; finished with
white truffle jus ~42

FILET OSCAR

Grilled 8oz beef tenderloin filet topped
with LA crawfish tails and house-made
creole hollandaise ~45

DINNER PARTY STEAK

Grilled 8oz hanger steak served over
wild mushroom risotto and topped
with house-made chimichurri ~34

CHICKEN VOLDOSTANA*

Grilled chicken breast cutlet topped
with sun dried tomato pesto, prosciutto,
and fontina cheese; baked until golden
and finished with lemon gremolata ~24

GRILLED SALMON

Grilled 8oz Atlantic salmon fillet topped
with maple vinaigrette and tobacco
onions ~25

SCC CHICKEN TENDERS

Basket - 4 fried or grilled tenders ~12
Platter - 6 fried or grilled tenders ~14

WAGYU BURGER

American wagyu burger patty seared in
garlic butter and topped with house-made
bacon jam, smoked provolone, tobacco
onions, arugula, and garlic aioli ~20

PECAN CRUSTED GROUPER*

Gulf grouper lightly battered in crushed
pecans and breadcrumbs, pan seared
and finished with maple-beurre blanc ~31

MISSISSIPPI POT ROAST

8oz boneless C.A.B. short rib braised in an
herb and pepperoncini au jus, and served
over our pepper jack cheese grits ~29

ROCKEFELLER GRITS

Cornmeal fried LA Gulf oysters served
over pepper jack grits with a parmesan-
fennel-spinach cream sauce and crispy
bacon bits ~30

SOUTHERN CARBONARA

Grilled shrimp and chicken, steak cut
bacon, trinity, and green peas tossed
with linguini noodles in a white wine and
parmesan cream sauce ~26

ALL ENTREES SERVED WITH CHOICE OF SIDE

SIDES

Loaded Baked Potato ~4
Garlic Snap Peas ~3
Baked Sweet Potato ~3
Onion Rings ~4
Wild Mushroom Risotto ~4
Fried Okra ~3
Pepper Jack Cheese Grits ~4
French Fries ~3
Sautéed Mushrooms ~4
Grilled Asparagus ~4

KIDS

Pizza Sticks ~5

Two fried pepperoni pizza
sticks served with ranch or
marinara

Grilled Cheese ~6

American cheese on toasted
sourdough with choice of side

Buttered Noodles ~5

Linguini noodles tossed in
melted butter

Chicken Tenders ~7

Fried or grilled chicken tenders
(2) served with choice of side

Kid Burger ~7

Slider patty served on a potato
bun with choice of side
Add cheese ~1

Fried Shrimp ~8

Hand battered and fried Gulf
shrimp (5) with choice of side

DESSERTS

Cotton Blues Cheesecake
Chocolate Lava Cake
House-Made Caramel Flan

*Contains Nuts

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

**ORDERS MUST BE RECEIVED BY
3PM ON THURSDAY BEFORE
GAME DAY. PICK UP TIME:
10AM-2PM**



**ORDERS MUST BE PLACED BY EMAILING
BAHAA@STARKVILLECC.ORG**

MAIN COURSE

CHICKEN TENDERS

Grilled or Fried
one size only

\$2.00 EACH

SAUSAGE AND CHEESE TRAY \$31.99/PAN

COLD CUT PLATTER

1/2 lb. of each: Ham, Turkey, and
Roast Beef served with Hawaiian
rolls

\$25.99

MEATBALLS \$12.99/DOZ

1oz. Italian style meatballs
simmered in chile-bbq sauce

CORN DOG NUGGETS \$7.99/DOZ

mini corn dogs served with
ketchup and mustard

DIPS AND ADD ONS

PIMENTO CHEESE \$18.99/QT

CHICKEN SALAD \$21.99/QT

CHIPS AND SALSA \$24.99

1 quart of fire roasted salsa and 1
bag of tortilla chips

HAWAIIAN ROLLS \$5.99/DOZ

RANCH, BBQ, HONEY MUSTARD \$5.99/PT

TORTILLA CHIPS \$9.99/BAG

MIXED CRACKERS \$5.99/QT

SIDES

FRIED HOUSE CHIPS \$11.99/BAG

BBQ PORK SKINS \$15.99/BAG

PREMIUM GALLON DRINKS: MIXED OR FROZEN

SUPER FROG, OCEAN WATER, OR

BUSHWHACKER

GAMEDAY PRICE: \$65

HOUSE OR CAESAR \$19.99

SALAD

half pan size serves 8-10 people

FRUIT SALAD \$24.99/PAN

mixed fruit tossed in a sweet
honey-lime dressing