



# SCC LUNCH MENU



## Appetizers

### Fried Avocado

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

### Fried Pickles

Hand battered dill pickle chips served with house ranch ~11

### Smoked Duck Empanadas

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

### Fried Cheese

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

### Onion Rings

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

### Crab Claws

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

### Fried Mushrooms

Hand battered button mushrooms served with house ranch ~11

### Bang Bang Shrimp

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

### Greek Layered Hummus

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

## Salads

### MSU Salad

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

### 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

### 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

### Shrimp Remoulade Salad

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

### Italian Chopped Salad

Romaine and iceberg lettuce chopped with ham, mortadella, salami, provolone cheese, tomatoes, cucumbers, and olive salad; served with pepperoncini vinaigrette ~14

### Warm Cabbage Salad

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

## Bowls

### Bryn Bowl

Choice of brown rice or quinoa base topped with pickled beets, roasted chickpeas, edamame, kale slaw, cucumber, avocado, and cherry tomatoes with our remoulade vinaigrette ~13

\*Add chicken ~2, add shrimp ~4, add salmon ~6\*

### Poke Tuna Bowl \*

Choice of brown rice or quinoa base topped with cucumber, edamame, pickled onions, avocado, toasted cashews, Korean BBQ, and wasabi-sriracha aioli ~15

### Ramzy Chipotle Bowl

Choice of brown rice or quinoa base topped with braised beef short rib, sautéed mushrooms, onions, bell peppers, tomato, romaine, avocado, roasted corn, and shredded cheddar jack cheese ~14



## Handhelds

All served with a choice of side

### Chicken Quesadilla

Grilled or fried chicken tenders with cheddar jack cheese in a crispy tortilla; served with salsa and sour cream ~13

### 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

### Bang Bang Wrap

Our famous bang bang shrimp wrapped in a flour tortilla with lettuce, tomato, and ranch dressing ~14

### Country Club

Our classic triple-decker sandwich filled with ham, turkey, crispy bacon, lettuce, tomato, and mayonnaise on white or wheatberry bread ~13

### Fried Catfish Sandwich

Cornmeal fried MS catfish with lettuce, tomato, pickle, and American cheese on a toasted potato bun ~14

## Kids

### Pizza Sticks

Two fried pepperoni pizza sticks served with ranch or marinara ~5

### Kid Burger

Slider patty with or without cheese served on a potato bun with choice of side ~7

\*Add cheese ~1

### The Riekhof

Fried chicken tenders, buffalo sauce, and cheddar jack cheese in a crispy tortilla; served with ranch dressing ~14

### Salmon Tacos

Two flour tortillas filled with blackened salmon, remoulade slaw, peppadew relish, and topped with a honey chipotle glaze ~14

### Caesar Wrap\*

Fried or grilled chicken wrapped in a flour tortilla with romaine lettuce, parmesan cheese, bacon bits, crouton crackling, and house-made Caesar ~13

### Short Rib Philly

House braised beef short rib, sautéed mushrooms, onions, and bell peppers with provolone cheese on a toasted hoagie roll ~14

### Famous Club Burger

Hand cut Angus beef patty with lettuce, tomato, onion, and pickle on a potato bun ~13

### Chicken Tenders

Fried or grilled chicken tenders (2) served with choice of side ~7

### Fried Shrimp

Hand battered and fried Gulf shrimp (5) served with choice of side ~8

### Shrimp Quesadilla

Sautéed shrimp with onions, bell peppers, mushrooms, and cheddar jack cheese in a crispy tortilla; served with chipotle ranch ~15

### Chipotle Wrap

Fried or grilled chicken wrapped in a flour tortilla with shredded cheddar jack, lettuce, tomato, pickled onion, and chipotle ranch ~13

### Muffuletta Poboy

Poboy bun topped with ham, mortadella, salami, provolone cheese, house-made olive salad, shredded lettuce, tomato, onion, and pickles; served with pepperoncini vinaigrette ~13

### Turkey Reuben

Sliced turkey, bacon, swiss cheese, remoulade slaw, and house Russian dressing ~12

### SCC Chicken Tenders

Basket - 4 fried or grilled tenders ~12  
Platter - 6 fried or grilled tenders ~14  
Make it buffalo style ~1

## Sides

French Fries ~3

Sweet Potato Fries ~3

Fried Okra ~4

House Salad ~4

Fresh Fruit ~4

Onion Rings ~4

\*Contains Nuts

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

# SCC DINNER MENU

## APPETIZERS

### Fried Avocado

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### Fried Mushrooms

Hand battered button mushrooms served with house ranch ~11

### Greek Layered Hummus

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

### Fried Pickles

Hand battered dill pickle chips 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 Coast crab claws served with house-made remoulade sauce ~MKT

### Bang Bang Shrimp

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### Smoked Duck Empanadas

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

### Carpaccio \*\*

Thinly sliced raw beef filet dressed with arugula salad, garlic aioli, and served with rosemary crostini ~16

## SALADS & BOWLS

### MSU Salad\*

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

### Salmon Cobb Salad

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

### 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

### Shrimp Remoulade Salad

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

### Bryn Bowl

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

### Poke Tuna Bowl\*

Choice of brown rice or quinoa base topped with cucumber, edamame, pickled onion, avocado, toasted cashews, Korean BBQ, and wasabi-sriracha aioli ~15

### Warm Cabbage Salad

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

\*Contains Nuts

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## ENTREES

All entrees served with a choice of side

### Club Ribeye

Grilled 14oz hand cut Certified Angus Beef ribeye ~33

### Club Filet

Grilled 8oz Certified Angus Beef filet ~36

### Filet Oscar

Grilled 8oz beef tenderloin filet topped with LA crawfish tails and house-made creole hollandaise ~39

### Saffron Salmon\*

Grilled 8oz salmon fillet topped with an orange-saffron vinaigrette and pistachio brittle ~25

### BBQ Shrimp and Grits

Gulf shrimp sautéed in New Orleans BBQ seasoning with Worcestershire, lemon juice, and heavy cream served over muenster-jack grits ~24

### Red Wine Short Rib

8oz boneless beef short rib braised in our red wine-beef au jus ~28

### Catfish Almondine\*

MS catfish lightly battered in almond and breadcrumbs, seared, and finished with a caper-lemon-brown butter ~26

### Fried Chicken Marsala

Deep fried 8oz chicken breast topped with our mushroom marsala cream sauce and served over ricotta gnocchi ~23

### Southern Pasta Zozzona

Sautéed lardon bacon and alligator smoked sausage simmered in a pecorino-tomato sauce and tossed with calamarata pasta ~23

### Wagyu Burger

American wagyu burger patty seared in garlic butter and topped with muenster cheese, crispy fried onions, confit'd lardon bacon, pickles, and house-made comeback sauce ~18

### SCC Chicken Tenders

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



## SIDES

Loaded Baked Potato ~4

Garlic Snap Peas ~3

Baked Sweet Potato ~3

Fries ~3

Sautéed Mushrooms ~4

Grits ~4

Gnocchi ~4

Fried Okra ~4

## KIDS

### Pizza Sticks

Two fried pepperoni pizza sticks served with ranch or marinara ~5

### Chicken Tenders

Two fried or grilled tenders served with a choice of side ~7

### Kid Burger

Slider patty with or without cheese served on a potato bun with a choice of side ~7

Add cheese ~1

### Fried Shrimp

Hand battered and fried Gulf shrimp (5) served with a choice of side ~8