



*Dinner is served to our members
Every Friday evening
from 5:30pm-8:30pm*

Appetizers

Baked Camembert En Croute

Served with toasted pecans, lavender honey & flatbreads

Key West Shrimp Cocktail

With lime cocktail sauce

Sesame-Seared Tuna

With pickled ginger, Wasabi and fried wonton skins

Cast-Iron Cooked Foie Gras

With arugula, stilton and balsamic syrup

Soups

Generous Bowl served with Crackers

French Onion Soup

Lobster Bisque

Salads

Included in Entrée Price

Caesar Salad

Romaine Lettuce, Homemade Croutons and Fresh Anchovies

Spinach Salad

Fresh Baby Spinach topped with Bacon, Mushrooms,
Red Onion & Egg in a Hot Bacon Dressing

"SBCC" House Salad

Fresh Greens, Shaved Carrots, Sliced Cucumbers,
Walnuts and Dried Cherries

*Your choice of Dressing: French, Paris, Bleu Cheese, Ranch, Raspberry Vinaigrette,
Oil & Vinegar, Fat Free Ranch or Balsamic Vinaigrette*

All prices subject to Indiana Sales Tax and 20% Service Fee

Entrees

Entrees include: Salad, Rolls & Butter, Starch, Vegetable, and Coffee or Tea

Veal Piccata

Italian style pan-fried cutlets, lightly floured and sautéed in butter, lemon & capers

Cowboy Steak

16 oz. bone-in ribeye smothered with sautéed mushrooms and onions

Country Club Filet

8 oz. filet mignon grilled and topped with Chef's freshly made foie sauce

Rack of Lamb

Mole spice rubbed New Zealand lamb with mint jelly

Blackened Chicken Fettuccine

Cajun chicken breast atop fettuccine pasta with grilled artichokes and red bell peppers

Sautéed Lake Perch

"House Specialty"

Jumbo Sea Scallops

Macadamia seared sea scallops with Clementine Coulis

Pesto Crusted Halibut

Baked in white wine and basil oil

Don't forget to ask about our homemade desserts!