

Sandwiches and Wraps

HCC Burger 4oz \$4.25 or 8oz \$7.50

Char Grilled ground beef atop of a warmed bun with crisp lettuce, tomato, red onion, and topped with your choice of cheese.

Prime Rib Melt \$8.50

Sliced prime rib and melted provolone cheese on a warmed sub roll served with a side of Au Jus... *add peppers and onions for \$1.50.*

Reuben Sandwich \$7.25

Sliced corned beef, sauerkraut, thousand island dressing, and Swiss cheese on Rye bread and grilled to perfection.

Buffalo Chicken Wrap \$7.25

A warm tortilla filled with grilled or fried chicken tossed in Buffalo Sauce, blended cheese, lettuce, and tomato served with a side of blue cheese or ranch.

Chicken Club Wrap \$7.25

A warm tortilla filled with grilled or fried chicken, blended cheese, bacon, lettuce, and tomato, served with a side of ranch.

Maryland Style Crabcake Sandwich \$9.50

A Maryland style crabcake with lettuce, tomato, and homemade rémoulade sauce served on a warm bun.

You may add the following sides to your sandwich or wrap for \$2.00

French Fries, Sweet Potato Fries, Onion Rings, House Chips, Coleslaw , Side House Salad, Side Caesar Salad, or a Cup of the Soup of the Day.

Desserts

Brownie with Ice Cream \$4.00

Pineapple Upside Down Cake \$4.00

Philadelphia Cheesecake \$4.50

Chocolate Lava Cake \$4.50

HENDERSON COUNTRY CLUB



19TH HOLE CASUAL DINING MENU

Appetizers

Cold Smoked Salmon \$11.00

Six mini, thin and crispy, bread rounds topped with Boursin cheese spread, smoked salmon rosettes, shaved red onion and capers garnished with spring greens.

Spring Rolls \$7.50

Sautéed Kohlrabi, shaved brussel sprouts, broccoli, kale, red cabbage, and carrots drizzled with sweet, Thai chili sauce and spicy mustard garnished with toasted sesame seeds.

Portobello Steak Fries \$7.50

Jumbo Portobello mushrooms sliced thick and breaded with Italian breadcrumbs deep-fried till golden brown presented over a bed of mixed greens sided with a horseradish dipping sauce.

Jumbo Chicken Wings

Six Wings \$8.50 Twelve Wings \$15.50

Breaded and fried jumbo chicken wings served plain or tossed in your choice of BBQ, Teriyaki, Buffalo, or Hot Sauce.

Shrimp Cocktail \$9.50

Eight jumbo shrimp served with homemade cocktail sauce and lemon wedge .

Shrimp De Jonghe \$9.50

Old school shrimp casserole; sautéed shrimp with garlic, fresh herbs and deglazed with sherry wine.

Soup and Side Salads

Loaded Potato Soup \$5.00

Crock filled with creamy Potato soup topped with crispy bacon, blended cheese, and green onions.

Soup of the Day

Cup \$3.00 Bowl \$5.00

Side House or Side Caesar \$4.00

if added to entrée \$2.00

Entrée Salads

Buffalo Chicken Salad \$14.50

Romaine lettuce, carrots, red onions, blue cheese crumbles, celery, and a choice of fried or grilled chicken tossed in Buffalo Sauce.

Honey Teriyaki Salmon Salad \$15.50

Grilled salmon filet served over baby spinach, mandarin oranges, chow mein noodles, sesame seeds, scallions, and toasted almonds.

Taco Salad \$14.50

Fresh diced tomato, spicy shredded cheese, cut scallions, black olives, and your choice of chicken or beef served atop shaved lettuce, accented with sour cream and salsa.

Foster Salad \$12.50

Iceberg lettuce, tomatoes, carrots, cucumbers, red onion, shredded cheese, chopped egg, blue cheese, pepperoncini, and black olives.

Casual Entrée Favorites

Moroccan Spiced Beef Tacos \$10.50

Shredded steak with Moroccan spices in warm flour tortillas stuffed with guacamole, iceberg lettuce, salsa, and blended cheese.

Bacon and cheese Quesadilla \$6.00

Flour tortilla filled with bacon, blended cheese, tomato salsa, guacamole & sour cream .
Add Grilled Chicken \$4.00, Grilled Steak \$4.50, or Sautéed Shrimp \$5.00.

Dixie Fish and Chips \$13.50

Lightly breaded deep fried catch of the day served over crispy sweet potato French fries with southern slaw and tartar sauce.

Hamburger Steak \$11.50

Lightly floured and seared in a pan finished with a sweet caramelized onion and mushroom gravy served over buttery whipped mashed potatoes and julienne vegetables.

Calf's Liver and Onions \$16.50

Pan seared and simmered in bacon-caramelized onion pan gravy served with mashed potatoes and sautéed asparagus.