

Side Dishes

<u>Chef Vegetable du jour</u>	1.95
<u>Chef Starch du jour</u>	1.95
<u>Sweet Potato Fries</u>	2.25
<u>French Fries</u>	2.25
<u>Beer Battered Onion Rings</u>	3.95
<u>Mozzarella Sticks</u>	3.95
<u>Cole Slaw</u>	1.95

Desserts

Since our dessert menu is always Changing, please ask your server for the Different dessert du jour's that we will be offering that day.

Ice cream flavors:
*Vanilla, Chocolate, Coffee,
Mint Chocolate chip, Strawberry,
Rainbow Sorbet*

*As Always, thank you for
your business.*

*48 Country Club Rd.
Royersford P.a. 19468*

Spring-Ford Country Club

Dinner Take Out Menu



*Chef Tyler and Crew
Will be pleased to offer
the following for take
out service.*

Hours

Mon	Closed
Tues	Closed
Wed	5:00-8:30
Thurs	5:00-8:30
Fri & Sat	5:00-9:00
Sun	4:30-8:00

Phone: 610-948-0580

Appetizers & Salads

Entrees

All Entrees include House salad, vegetable, and starch du jour
All Pasta dishes garnished w/ Asiago cheese

Entrees Continued...

<u>Soup Du Jour</u>	2.75		
<u>Cup</u>	3.50		
<u>Bowl</u>			
<u>Snapper Soup</u>	3.75		
<u>Cup</u>	4.50		
<u>Bowl</u>			
<u>French Onion</u>	2.75		
<u>Cup</u>	4.75		
<u>Crock w/ 3 cheeses</u>			
<u>Kobe Beef Sliders</u>	7.95		
American Kobe served with lettuce, tomato, red onion & a sweet hot pickle Remoulade			
<u>Quesadilla</u>	7.95		
Grilled marinated chicken w/ blended cheese in a flour tortilla.			
<u>Shrimp Cocktail</u>	10.95		
Jumbo Gulf water shrimp served with cocktail sauce & fresh lemon.			
<u>Steamed Littleneck Clams</u>	10.95		
In a garlic, white wine & lemon sauce, served w/ garlic bread			
<u>Seared Foie Gras</u>	17.95		
Imported French goose liver with double cut smoked bacon, figs, aged Balsamic reduction, fleur de Sel & white truffle Bruschetta.			
<u>Caesar Salad</u>	3.95		
Crisp romaine, parmesan cheese & croutons tossed in our in house dressing.			
<u>Hearts of Iceberg</u>	2.95		
Garnished with cucumber, diced tomatoes, red onion & bleu cheese			
<u>Baby Spinach Salad</u>	3.95		
w/crumbled bacon, grape tom. Crisp apples, avocado & red onion with a Fete Vinaigrette.			
<u>Baby Spring Salad</u>	3.95		
Spring greens with Pecorino Romano Tuilles, Pears & toasted walnuts tossed in a shallot vinaigrette.			
<u>Twin Pork Chops</u>	16.95		
Grilled w/a smoked Alder wood rub & served with apple butter.			
<u>Blackened Chicken Taco Salad</u>	13.95		
w/Jalapenos, guacamole, cheddar cheese, black olives, salsa & sour cream over mixed greens w/a South Western vinaigrette served in an edible tortilla bowl.			
<u>Striped Bass</u>	19.95		
Local fillets lightly seasoned & grilled topped with a plum tomato Bruschetta over Spring greens.			
<u>Seafood Rollin</u>	32.95		
Shrimp, scallops, jumbo lump crab & lobster meat sautéed with sun dried tomatoes, leeks & asparagus tossed with fettuccine in a saffron cream.			
<u>Chilean Sea Bass</u>	26.95		
Pan bronzed over wilted Swiss chard with Champagne mushrooms & saffron cream.			
<u>Veal Champignon</u>	26.95		
Tender milk fed veal sautéed with asparagus, ramps & exotic mushrooms with a natural shallot pan sauce.			
<u>Filet Mignon</u>	26.95		
Served w/Sauce Bearnaise.			
6oz	26.95		
8oz	29.95		
<u>Jumbo Lump Crab Cakes</u>	25.95		
Served over sautéed Spinach			
<u>Lamb Chops</u>	24.95		
Grilled with a sun dried tomato butter over a minted cous cous.			
<u>Soft Shell Crab Meuniere</u>	28.95		
Carolina "whales" pan fried in a lemon parsley brown butter.			
<u>Seared Walleye</u>	23.95		
Fresh from Lake Erie pan bronzed topped with chive butter & fried Morel mushrooms.			
<u>Jumbo Fried Shrimp</u>	18.95		
Served w/ a lemon caper Remoulade,			
<u>N.Y. Strip Steak</u>	28.95		
12oz center cut topped with herb butter, sautéed mushrooms & a red wine demi reduction.			
<u>Delmonico Adobo</u>	24.95		
16oz choice steak spice rubbed, grilled & topped with a sweet roasted corn-black bean relish & an Adobo pan demi.			
<u>Baby Back Ribs</u>	18.95		
Pork ribs in our signature Jack Daniels BBQ sauce, served with Sweet Potato Fries			
<u>Chicken Compala</u>	16.95		
Baked herb breaded chicken cutlets over a creamy asparagus risotto with a Dijon jus lie.			
<u>Par Burger</u>	6.95		
1/2 Pound sirloin burger served w/ lettuce tomato and onion			
<u>Extra Toppings</u>	.50		
Cheese, Mushrooms, bacon, sautéed onions	each		
<u>Chicken Parmesan</u>	16.95		
Lightly fried, topped with Marinara & a three cheese blend with a side of pasta.			