



The Philadelphia Cricket Club

ST. MARTINS DINNER MENU

SOUPS

SNAPPER SOUP

cup 5 bowl 7

FRENCH ONION SOUP

bowl 8

SALADS

Chicken +4 Shrimp +8 Salmon +10 Crab Cake +11 Tenderloin +9

CAESAR SALAD

croutons, Parmesan cheese, caesar dressing 8

GF WEDGE

bacon, tomato, blue cheese, onion, blue cheese dressing 10

GF COBB

chicken, tomato, bacon, avocado, egg, blue cheese, brown derby dressing 13

SPINACH AND ARUGULA

fresh strawberries, pickled strawberries, almond granola, goat cheese, lemon-poppy seed dressing 12

GREEK AND GRAIN

romaine, barley, tomatoes, cucumbers, red onion, feta, olives, Aegean dressing 11

STARTERS

CHICKEN WINGS

all-natural chicken, choice of mild, hot, BBQ or dry-rub
1/2 dozen 12, dozen 20

CHICKEN QUESADILLA

cheddar-jack, salsa, sour cream & guacamole 13

BUFFALO BRUSSEL SPROUTS

blue cheese, blue cheese dressing 10

GF GRILLED SHRIMP TACOS

corn slaw, corn tortilla, spicy mayo 15

CALAMARI

crispy, cherry peppers, artichokes, lemon-pepper aioli 14

MUSSELS

kielbasa, lager, corn, tomato broth, lemon, sourdough
1/2 dozen 13, dozen 26

GRILLED FLATBREAD

roasted cauliflower, corn, roasted tomatoes, brussels sprouts, truffle cheddar, arugula 12

Consumer Advisory: Consumption of raw or undercooked meat, poultry, eggs, or seafood may increase the risk of illness.



BURGERS AND SANDWICHES

served with choice of PCC chips, french fries, sweet potato fries, coleslaw or fruit salad

CHEF STEVE'S ROAST PRIME RIB

salami, cheddar, horseradish sour cream , Baker Street Roll 13

BURGER'S BURGER

a blend of chuck, short rib and brisket, served with a choice of cheese, lettuce, tomato, and onion, pickle on a Baker Street Roll 14

❖ BEYOND MEAT PLANT BURGER

choice of cheese, lettuce, tomato, onion, pickle served on a Baker Street Roll 14

BLTA

Nueske's Bacon, lettuce, tomato, avocado-garlic mayo, served on house made sourdough bread 11
grilled chicken +4 turkey +3

CHEF BEN'S FRIED CHICKEN

pickles, honey, Baker Street Roll, side -black pepper mayo 12
buffalo style available upon request

WRAP

choice of chicken, tuna or egg salad on lettuce and tomato in a whole wheat wrap 10

ENTREES

GF PRIME FILET MIGNON

8oz, whipped potato, baby carrot, asparagus, bearnaise 37

GF PRIME NY STRIP STEAK

baked potato, baby carrot, asparagus, creamed spinach, hunter sauce 39

GF JUMBO LUMP CRAB CAKE

spinach, corn, tomato, onions, mushrooms, whole grain mustard sauce
one crab cake 18 two crab cakes 36

SEARED SKUNA BAY SALMON

grain medley, mushroom, asparagus, bean, carrot butter 28

CHEF BEN'S FRIED CHICKEN

mashed sweet potatoes, bacon brussels sprouts, side-honey-pecan drizzle 19

GF ROASTED AMISH CHICKEN

roasted potatoes, green beans, preserved lemon chicken jus 25

FARMER'S MARKET PLATE

seasonal market vegetables, grain medley, vegetable demi glace 20

ORECCHIETTE PASTA

corn, tomatoes, spinach, blush sauce 17
chicken +4 shrimp +8



To complement the history and storied tradition at the St. Martins campus, we present our diners with an ingredient-driven, classic Northeast American menu focused on quality, consistency, and timeliness. As the oldest club in America with a rich sporting heritage and a focus on family and friends, we aim to provide a hospitality experience that is personal, friendly, and professional.

GF - Gluten Free ❖ - Vegetarian

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Executive Chef - Ben Burger

Chef de Cuisine - Stephen Taylor

Food & Beverage Operations Manager - Noah Reagan

