



# Dining Menu

MANUFACTURERS'  
GOLF & COUNTRY CLUB

## SOUP & SALADS

### Manufacturers' Signature Philadelphia Snapper Soup

*Slow Cooked, Served with Sherry & Chopped Egg*

**Cup - \$4 Bowl - \$5**

### Daily Soup Selection

**Cup - \$4 Bowl - \$5**

### Caesar Salad

*Romaine, Parmesan, Focaccia Croutons, Lemon & Garlic  
Dressing*

**\$8**

*~ add ~*

*Grilled Chicken - \$13*

*Grilled Shrimp or Salmon - \$19*

*Colossal Crab - \$23*

### Roasted Beet Salad (gf)

*Butter Lettuce, Baby Arugula, Candied Walnuts, Goat  
Cheese, Sliced Green Apples, Roasted Beets & Honey Citrus  
Dressing*

**\$10**

### Mixed Organic Greens (gf)

*Cucumber, Sweet Onion, Cherry Tomato & Ripe Olives*

**\$7**

### Caprese Salad

*Thick Sliced Vine Ripe Tomato, Fresh  
Mozzarella, Olive Oil, Sea Salt, Baby Arugula*

**\$12**

## STARTERS

### Chicken Wings

*Plain or Buffalo Style, Celery, Carrot, & Blue Cheese Dip*

**\$14**

### Shrimp Cocktail

*Traditional Cocktail Sauce & Lemon*

**\$18**

### Bacon Wrapped Day Boat Scallops

*Chipotle Barbeque Glazed, Mango – Avocado Salsa, Arugula,  
Smoked Pepper Aioli*

**\$19**

### Baked Cheddar Mac & Cheese

**\$5**

### Wagyu Beef Sliders (3 pcs.)

*Horseradish Cheddar, Bacon, Smoked Pepper Mayo,  
Brioche Buns*

**\$13**

### Crispy Chicken Strips

*French Fries, Honey Mustard Dip*

**\$7**

### Calamari

*Sea Salt Dusted, Dipping Sauces: Sweet Chili, Chipotle Aioli  
& Marinara*

**\$13**

## HAND CRAFTED SANDWICHES

### Manufacturers' Signature BLTA

*House Smoked Maple Black Pepper Bacon, Lettuce, Tomato,  
Avocado, Chipotle Aioli on Toasted Ciabatta*

**\$9**

### Philly Cheesesteak

*Chicken or Beef, Fried Onions, Choice of Cheese  
on Fresh Baked Italian Long Roll*

**\$10**

### Roasted Turkey Wrap

*Fresh Roasted Turkey, Baby Spinach, Fire Roasted Peppers,  
Provolone & Sweet Onion, Roasted Pepper Mayo*

**\$8.5**

### Grilled 8 oz. Angus Burger

*Our Burgers are Hand Ground in House,  
Made with 100% Angus Beef served on a Toasted Brioche Roll  
with Lettuce, Tomato, Red Onion & Pickle*

**\$10**

### Crab & Asparagus Grilled Cheese

*Jumbo Lump Crab, Creamy Brie, Tomato & Grilled Asparagus  
on Sprouted White Bread*

**\$14**

### The Club

*Chicken Salad, Tuna Salad, Fresh Roasted Turkey or Ham,  
Triple Layered with Bacon, Lettuce,  
Vine Ripe Tomato & Mayo.*

**\$9.5**

### Hot Italian Style Roast Beef

*Sautéed Mushrooms, Swiss Cheese, Caramelized Onion,  
Whole Grain Mustard-Horseradish Spread, Toasted  
Soft Pretzel Roll*

**\$9.5**

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions*

## ENTRÉES

### **Grilled King Salmon (gf)**

*Caramelized Brussels Sprouts with House Cured Pancetta,  
Roasted Fingerling Potatoes, Sweet Summer Corn Sauce, Fresh  
Basil Oil*

**\$29**

### **Lancaster County Beef Short Rib Ragout**

*Pancetta, Sweet Basil, Fire Roasted Tomato, Olive Oil,  
Casarecci Pasta*

**\$26**

### **Grilled Black Tiger Shrimp**

*Lemon, Parmesan & Sweet Basil Risotto,  
Fresh Tomato Cruda*

**\$28**

### **Manufacturers' Signature Crab Cakes**

*Whole Grain Mustard Sauce, Crisp Frisee Salad,  
Hand Cut Fries*

**\$32**

### **Olive Oil Roasted All Natural Chicken Breast**

*Creamy Parmesan Polenta, Chanterelle Mushroom, Sweet  
Basil Pesto*

**\$25**

### **Steak Frite**

*Grilled 8oz. Hangar Steak, Chimichurri, Crisp Garlic Fries*

**\$27**

### **Sesame Seared Big Eye Tuna**

*Soba Noodle & Julienne Vegetable Salad, Snow Pea Shoots,  
Lime & Toasted Sesame Dressing*

**\$27**

### **Pan Roasted Block Island Swordfish**

*Local Heirloom Tomato & Crisp Frisee Salad, Chili & Key Lime  
Butter, Fire Roasted RedPepper Aioli*

**\$23**



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## DESSERT

### **Spiced Rum & Pumpkin Cheesecake**

**\$7.5**

### **Tahitian Vanilla Crème Brulée**

*Fresh Summer Berries & Whipped Cream*

**\$8**

### **Deep Dish Chocolate - Peanut Butter Pie**

**\$6 per Slice**

### **Warm Chocolate-Hazelnut Filled Beignets**

*Powdered Sugar, Salted Caramel, White Chocolate &  
Dark Chocolate Dipping Sauces*

**\$7.5**

### **Cookies & Milk**

*Warm Chocolate Chunk Cookies,  
Bassetts French Vanilla Milkshake*

**\$7**

## STEAKS & CHOPS (GF)

*Presented with a Sauce Trio:  
Garlic Jus, Chimichurri & Béarnaise  
with 2 Sides*

### **8 oz. Creekstone Prime Filet**

**\$44**

### **12 oz. Spanish Ibérico Pork Sirloin Chop**

**\$34**

### **14 oz. 28 Day Dry Aged Center Cut Sirloin**

**\$42**

## SIDES

**\$4**

**Roasted Red Potatoes, Garlic, Olive Oil,  
Fresh Rosemary**

**Grilled Spring Asparagus**

**Steamed Broccoli**

**French Fries & Sweet Potato Fries**

**Onions Rings**

**Brussels Sprouts with Caramelized Onion**

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