

# WISSAHICKON CLUBHOUSE

## DINNER MENU

### STARTERS

**FRENCH ONION 9**  
focaccia croutons, swiss, provolone

**GAZPACHO 7/13 GF/V**  
cilantro cream

**JUMBO FIRECRACKER SHRIMP 19**  
oishii shrimp, sweet & spicy aioli, sesame seeds

**STREET TACOS 16**  
*fried mahi or prime filet tips*, charred corn, salsa roja, corn tortilla, micro arugula

**AHI TUNA LETTUCE WRAPS 18**  
bibb lettuce, crusted tuna, carrots, radish, cucumber, wasabi drizzle, chow mein noodles, sesame seeds

### PHILLY PHILLY

**CHEESESTEAK EGG ROLLS 14**  
shaved ribeye, American cheese, caramelized onions, spicy ketchup

**ITALIAN PORK SANDWICH 14**  
broccoli rabe, provolone cheese, Conshohocken bakery roll

**CRAB FRIES 9 GF/V**  
old bay seasoning, house cheese sauce

**SNAPPER SOUP 7/13**  
hard boiled egg, sherry, oyster crackers

**PRETZEL NUGGETS 10**  
bacon vinaigrette, 1854 mustard, cheese sauce

**CHEESESTEAK 14**  
fried onion, American cheese, Conshohocken bakery roll

### SHAREABLES

**STREET CORN DIP 11 GF**  
tortilla chips, roasted corn, cilantro sour cream, cotija cheese

**HUMMUS PLATTER 11 V**  
focaccia crostini, kalamata olives, carrots, celery, cucumber, olive oil, sumac

**CHICKEN WINGS 15/24 GF**  
*1/2 dozen or dozen* fried wings, choice of: mild, dry rub, buffalo, BBQ, served with carrots, celery, & blue cheese

**BRISKET NACHOS 16 GF**  
house smoked brisket chili, cheddar-jack cheese sauce, pico de gallo, guacamole, sour cream, corn tortillas

**QUESADILLA 14/16**  
*chicken or steak*, cheddar jack cheese, guacamole, pico de gallo, sour cream

### SALADS

**add ons:** grilled chicken +6, fried chicken +7, grilled shrimp +12, salmon\* +14, petite filet\* +16, crab cake +18

**COBB 14 GF**  
romaine lettuce, grilled chicken, blue cheese crumbles, bacon, tomato, hard boiled egg, avocado, derby dressing

**CAESAR 11**  
romaine lettuce, focaccia croutons, parmesan cheese, caesar dressing

**PCC GREENS 8 V/GF**  
spring greens, red onion, carrots, radish, tomato, cucumber, side of balsamic dressing

**STEAK & WEDGE\* 25 GF**  
iceberg lettuce, petite filet, blue cheese crumbles, bacon, red onion, tomato, blue cheese dressing

**ERDENHEIM FARM TOMATO CAPRESE 16**  
heirloom tomato mélange, burrata cheese, prosciutto, basil pesto, focaccia crostini, raspberry balsamic drizzle

**GRILLED PEACH 13 V**  
mixed greens, grilled peaches, blueberries, red onions, baked feta cheese, grand mariner vinaigrette

### HAND HELDS

**choice of side:** french fries, sweet potato fries, house chips, fruit, or coleslaw - *gluten free buns available \$1*

**NEW ENGLAND LOBSTER ROLL 24**  
poached lobster salad, tarragon aioli, conshohocken bakery roll

**BURGER'S BURGER\* 17**  
blend of chuck, short rib, and brisket, lettuce, tomato, onion, pickle, choice of cheese, sweet potato roll

**BEYOND MEAT BURGER 17 V**  
lettuce, tomato, onion, pickle, choice of cheese, sweet potato roll

**CHEF BEN'S FRIED CHICKEN 15**  
bread & butter pickle, honey drizzle, side of black pepper aioli, sweet potato roll  
*buffalo style available*

### PASTA

**house-made pasta**

**SUMMER RICOTTA GNOCCHI 21 V/GF**  
house made gnocchi, charred corn, oven roasted tomatoes, spinach, sweet corn puree, sundried tomato pesto

**locally sourced from Sorrentino's Pasta & Provisions**

**ITALIAN SAUSAGE RIGATONI 22**  
Sorrentino's rigatoni, sweet Italian sausage, roasted tomatoes, spinach, house made marinara

**LINGUINE & MUSSELS 24**  
Sorrentino's linguine, Prince Edward Island mussels, apple-wood smoked bacon, citrus wine sauce

### ENTREES

**POTATO CRUSTED HALIBUT 35 GF**  
corn & saffron puree, charred greens, summer vegetables, sundried tomato vinaigrette, basil oil

**FAROE ISLAND SALMON\* 32 GF**  
roasted eggplant & spinach puree, sumac red & black lentils, baby squash, zucchini, roasted almond romesco

**JUMBO LUMP CRAB CAKES MP GF**  
(2) 4 oz. crab cakes, summer squash trio, dried apricot, pine nuts, granny smith apple, roasted new potatoes, cajun remoulade  
*double order crab cakes available MP*

**CHEF BEN'S FRIED CHICKEN 25**  
glazed baby carrots, whipped potatoes, side of honey pecan drizzle

### BUTCHER'S BLOCK

USDA Prime Choice Meats

**6 OZ CENTER CUT FILET\* 38 GF**  
bearnaise

**10 OZ STRIP\* MP GF**  
house steak sauce

**choice of 2 sides:** grilled asparagus, wild mushrooms, roasted new potatoes, summer squash trio, glazed baby carrots, fava bean & corn succotash

**8 OZ FLAT IRON\* 29 GF**  
horseradish sour cream

**CAST IRON AMISH CHICKEN 26 GF**  
natural chicken jus

**additions:** blue cheese crust +5, au poivre +8, grilled shrimp +12, crab cake +18

\*CONSUMER ADVISORY CONSUMPTION OF UNDER COOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF FOOD-BORNE ILLNESSES. ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS. GF= GLUTEN FRIENDLY V= VEGETARIAN

# FROM THE BAR



## SPECIALTY COCKTAILS

<b>Grapefruit Rose Fizz</b> Ketel One Grapefruit Rose vodka, lemon, simple syrup, Wycliff brut	<b>13</b>	<b>Spicy Margarita</b> jalapeno infused tequila, agave, lemon, lime	<b>13</b>
<b>Royal Collins</b> Empress gin, cucumber, mint, lemon, simple syrup, topped with club soda	<b>14</b>	<b>Blackberry Kentucky Mule</b> Bulleit bourbon, blackberry syrup, fresh lime, mint, ginger beer	<b>14</b>
<b>Strawberry Basil Cooler</b> Tito's vodka, simple syrup, lemon juice, strawberry puree, fresh basil, club soda	<b>13</b>	<b>Wissahickon Sour</b> Kinsey rye whiskey, fresh lemon, simple syrup, PCC Merlot float	<b>13</b>

## WHITE WINE



### CHARDONNAY

<b>PCC House Label</b> <i>Rutherford, California</i>	<b>10</b>	<b>32</b>
<b>Vire Clesse '18</b> <i>Bourgogne, France</i>	<b>14.5</b>	<b>46</b>
<b>Sonoma Cutrer '19</b> <i>Sonoma Coast, California</i>	-	<b>45</b>
<b>Jayson '18</b> <i>Napa Valley, California</i>	-	<b>92</b>

### SAUVIGNON BLANC

<b>Lobster Reef '20</b> <i>Marlborough, New Zealand</i>	<b>12</b>	<b>37</b>
<b>Napa Cellars '19</b> <i>Napa Valley, California</i>	<b>13.5</b>	<b>43</b>
<b>Hubert Brochard Sancerre '20</b> <i>Sancerre, France</i>	-	<b>59</b>
<b>Domaine de la Grange Touraine Chenonceaux</b> <i>Loire Valley, France</i>	-	<b>52</b>

### OTHER WHITES

<b>PCC House Label Pinot Grigio</b> <i>Rutherford, California</i>	<b>10</b>	<b>32</b>
<b>Leonard Kreuzsch Riesling '19</b> <i>Rheinhessen, Germany</i>	<b>12</b>	<b>37</b>

### ROSE & SPARKLING

<b>Lionel Osmin Rose '20</b> <i>France</i>	<b>12</b>	<b>37</b>
<b>Maschio Brut Prosecco</b> <i>Italy</i>	<b>13</b> (split)	
<b>Avissi Prosecco</b> <i>Italy</i>	-	<b>32</b>
<b>Veuve Clicquot Brut Champagne</b> <i>France</i>	-	<b>99</b>

## RED WINE



### CABERNET SAUVIGNON

<b>PCC House Label</b> <i>Rutherford, California</i>	<b>10</b>	<b>32</b>
<b>Hope Family Liberty School '19</b> <i>Paso Robles, California</i>	<b>14.5</b>	<b>46</b>
<b>Postmark by Duckhorn '19</b> <i>California</i>	<b>18.5</b>	<b>60</b>
<b>Stags' Leap 'Oakville' '18</b> <i>Napa Valley, California</i>	-	<b>70</b>

### PINOT NOIR

<b>Sean Minor '20</b> <i>Sonoma, California</i>	<b>14</b>	<b>46</b>
<b>Domaine De L'Eveche '18</b> <i>Bourgogne Cote Chalonnaise, France</i>	<b>14</b>	<b>46</b>
<b>Belle Glos 'Clark &amp; Telephone' '20</b> <i>Santa Lucia Highlands, California</i>	<b>18</b>	<b>60</b>
<b>Orin Swift 'Slander' '18</b> <i>Saint Helena, California</i>	-	<b>88</b>
<b>Cakebread Cellars '19</b> <i>Anderson Valley, California</i>	-	<b>90</b>

### OTHER REDS

<b>PCC House Label Merlot</b> <i>Rutherford, California</i>	<b>10</b>	<b>32</b>
<b>Pascual Toso Malbec '19</b> <i>Mendoza, Argentina</i>	<b>12</b>	<b>37</b>
<b>Napa Cellars Zinfandel '16</b> <i>Napa Valley, California</i>	-	<b>62</b>
<b>Chappellet Mountain Cuvee '19</b> 44% Cabernet Sauvignon, 36% Merlot, 9% Petit Verdot, 7% Malbec, 4% Cabernet Franc <i>Napa Valley, California</i>	-	<b>64</b>
<b>Orin Swift 'Papillon' '18</b> Cabernet Sauvignon, Cabernet Franc, Malbec, Petit Verdot, Merlot <i>Napa Valley, California</i>	-	<b>134</b>