OLD COUNTRY CLUB STEAKHOUSE MENU

Long Family Owned & Operated Since 1972 - Chub Lake, NC

STARTERS

OCCSH Flowering Onion Hand Breaded & Fried Colossal Onion, Special Sauce \$9

Buffalo Chicken Bites Fried Tenders tossed in Buffalo Sauce, Celery Batons, Ranch \$10

Fried Mozzarella Sticks served with Marinara Sauce \$10

Fried Green Beans with Ranch \$9

Fried Mushrooms with Special Sauce \$9

Mac & Cheese Bites Smoked Gouda Macaroni and Cheese, Ranch \$10

*Sashimi Grade Ahi Tuna Seaweed Salad, Pickled Ginger, Toasted Sesame, Soy & Sriracha \$13

Jumbo Shrimp Cocktail with Lemon & Spicy Cocktail Sauce single: \$12 | double: \$15

Jalapeno Cheddar Poppers Served with Thai Chili Dipping Sauce \$9

*FROM THE CHARCOAL GRILL-

Hand Cut Sterling Silver Beef, all our Steaks are Seasoned w/a Garlic & Salt Blend.

All Plates Include choice of One Side, Texas Toast & a Trip to Ms. Marie's Legendary Salad Bar.

larger custom cuts available for Ribeye & Filet upon request- Market Price

Center Cut Ribeye

Small (10 oz): \$31 | Large (12 oz): \$34

Filet Mignon

Small (8 oz): \$39 | Large (10 oz): \$42

Ground Beef (12 oz) Fresh Ribeye & Filet Mignon Blend \$21

New York Strip (10oz) \$28

Bone In Pork Chop (12 oz) \$29

Grilled Boneless Chicken Breast (8 oz) choice of BBQ Sauce or Honey Mustard \$19

Entrée Enhancements: -

Cajun Grilled Shrimp \$6 Red Wine Butter Mushrooms \$3 Caramelized Onions\$2

STEAKHOUSE FAVORITES

All Plates Include choice of One Side, Texas Toast & a Trip to Ms. Marie's Legendary Salad Bar.

Slow Roasted Prime Rib

(12oz): \$35 | Large (14oz): \$39

Slow Cooked, Served with Au Jus & Horseradish Cream, Grilled or Dipped in Jus

Fried Chicken Tenders with choice of Honey Mustard, Ranch, Buffalo, or Sweet BBQ Sauce \$18

Salad & Cheese Trib to Mrs. Marie's Salad Bar, Texas Toast, & Aged Cheddar Cheese \$12

$\underline{\it SIDE\ ITEMS}\,\3.25 without purchase of entrée

Baked Idaho Potato Homemade Mac n Cheese

Baked Sweet Potato Sweet Potato Fries
Pan Roasted Mixed Vegetables Seasoned Steak Fries

Garlic Sauteed Asparagus Beer Battered Onion Rings

Steamed Broccoli

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SEAFOOD-

Includes choice of One Side Item, & a Trip to Ms. Marie's Legendary Salad Bar	
Fried Catfish or Flounder	\$22
Two Hand Breaded Fillets, Hushpuppies, Coleslaw, Tartar Sauce, Lemon	
Steakhouse Salmon	\$24
Oven Roasted & topped with Dill Aioli, Lemon, Parsley	
Lobster Tail (9 oz)	\$44
Old Bay Broiled, Lemon Butter, Spanish Paprika, Parsley	
Sea Scallops	\$31
½ Pound, Choice of Deep Fried or Hot Broiled	
Shrimp	\$25
½ pound, Choice of Deep Fried, Cajun Grilled, Hot or Cold Broiled	

A LA CARTE

Broiled Lobster Tail-\$33 Sea Scallops-\$23 Broiled, Fried or Cajun Grilled Fried Catfish- \$14 Fried Flounder- \$14 Shrimp- \$15 Broiled, Fried or Cajun Grilled

SWEET ENDINGS-

Hot Fudge Cake \$6.75 Cheesecakes by Skeeta \$7.50 Ask your server for our current flavors Country Club Daily Dessert \$6

BEVERAGES-

Coca Cola Products-\$2.75

Iced Tea-Sweetened or Unsweetened-\$2.75 (free refills)

Hot Coffee & Tea Service-\$2.75 (free refills)

OCCSH Arnold Palmer-\$3

Ask your server for our Full Bar Menu and our Extensive Wine List featuring Tunnel Creek Vineyards along with other carefully selected choices.

Meat Temperatures:

Rare - Cool Red Center

Medium Well- Hint of Pink

Medium Rare- Warm Red Center

Well- No Pink (not recommended)

Medium- Warm Pink Center

Filets Requested MW- W will be butterflied

*Cooked as requested, consuming raw or undercooked meat, eggs, fish or shellfish may lead to increased risk of foodborne illness.

-Please inform your server of any known allergens including, but not limited to: Gluten, Nuts, Shellfish, Beef, etc. so we may take proper precautions during your food preparation.
-A 20% Gratuity is automatically added to all reservations & parties of 8 or more, our system also holds 18% of total sale against credit purchases until the transaction clears the next business day.