

The Lounge

Fine Dining & Cocktails

Appetizers

Hummus Platter 🍷 10.95
SERVED WITH ROASTED GARLIC NAAN AND FRESH CRUDITÉS.

Blackened Ahi Tuna 🍷 15.95
RARE SEARED AHI TUNA WITH MANGO PUREE, CHIPOTLE DRIZZLE, AND VINAIGRETTE SLAW, SERVED WITH PITA CHIPS.

Chicken Wings 🍷 10.50
6 WINGS - CHOICE OF BUFFALO, BBQ, SEASONED, OR GARLIC & BUTTER.

Zucchini Sticks 7.95
BATTERED ZUCCHINI STICKS SERVED WITH HORSERADISH AND MARINARA.

Mozzarella Sticks 8.95
SERVED WITH A SPICY MARINARA DIPPING SAUCE.

Mediterranean Flatbread 11.95
GARLIC NAAN TOPPED WITH HUMMUS, ROASTED RED PEPPERS, OLIVES, FETA CHEESE, RED ONION, TOMATOES, SPINACH, AND A DRIZZLE OF BALSAMIC.

Soups

GCC French Onion Soup 5.95
RICH SAVORY BROTH, SIMMERED WITH CARAMELIZED ONIONS AND TOPPED WITH MELTED GRUYÈRE CHEESE, SERVED IN A BREAD BOWL.

Broccoli Cheddar Soup 6.95
A CREAMY BLEND OF FRESH BROCCOLI AND SHARP CHEDDAR CHEESE, SERVED IN A BREAD BOWL.

Soup Du Jour CUP 4.00
ASK YOUR SERVER! BOWL 4.95

Sandwiches

Smoked Turkey Club 11.95
SLICES OF SMOKED TURKEY LAYERED WITH CRISPY APPLEWOOD BACON, LETTUCE, TOMATO, AND CHEDDAR CHEESE, SERVED ON TOASTED BREAD.

Crispy Chicken Wrap 11.95
CRISPY CHICKEN WRAPPED WITH LETTUCE, TOMATO, APPLEWOOD BACON, AND SHARP CHEDDAR CHEESE.
ALSO AVAILABLE IN BUFFALO.

Gourmet Grilled Cheese 7.00
ADD ADDITIONAL ITEMS FOR \$2 EXTRA.

Sandwiches

Philly Steak & Cheese 14.25

SLICED BEEF WITH SAUTÉED PEPPERS AND ONIONS, MELTED PROVOLONE CHEESE, SERVED ON A FRESHLY BAKED ROLL.

Hot Italian 11.95

LAYERS OF SALAMI, CAPICOLA, PEPPERONI, AND HAM, TOPPED WITH PROVOLONE CHEESE, LETTUCE, TOMATO, RED ONIONS, SPICY PEPPERS, AND DRIZZLED WITH ZESTY ITALIAN DRESSING.

Reuben Sandwich 12.00

TENDER CORNED BEEF STACKED ON MARBLE RYE BREAD WITH TANGY SAUERKRAUT, SWISS CHEESE, AND THOUSAND ISLAND DRESSING.

Fish Sandwich 14.50

TENDER COD FILLET, FRIED OR BOILED, IN A SOFT ROLL WITH CRISP LETTUCE, TOMATO SLICES, AND FRESH ONION.

"The Birdie" 11.95

GRILLED BLACKENED CHICKEN TOPPED WITH PROVOLONE CHEESE, ROASTED RED PEPPER, LETTUCE, TOMATO, AND RED ONION, SERVED ON A TOASTED BUN.

Greensburger 11.95

GROUND BEEF PATTY TOPPED WITH ONIONS, LETTUCE, TOMATO, PICKLES, CHOICE OF CHEESE, SERVED ON A SOFT POTATO BUN.

Smoked Salmon BLT 13.95

TOASTED RYE BREAD WITH SMOKED SALMON, BOURSIN CHEESE, ARUGULA, APPLEWOOD BACON, AND RED ONION.

Salads

Pittsburgh Salad 14.00

SERVED WITH GRILLED CHICKEN, MIXED GREENS, TOMATOES, CUCUMBER, RED ONION, FRENCH FRIES, CHEDDAR CHEESE.

ADD SALMON + 2.00 OR STEAK + 3.50

Greek Salad 10.00

CRISP ROMAINE LETTUCE, RED ONION, KALAMATA OLIVES, CUCUMBER, ROASTED RED PEPPER, AND CRUMBLED FETA, TOSSED IN A HOMEMADE LEMON OREGANO VINAIGRETTE.

Chicken Almondine Salad 14.75

ALMOND-CRUSTED GRILLED CHICKEN BREAST ON MIXED GREENS, TOPPED WITH TOASTED WALNUTS, GORGONZOLA, AND DRIED CRANBERRIES, TOSSED IN OUR SMOKEHOUSE ALMOND DRESSING.

Grilled Salmon Salad 16.50

GRILLED SALMON SERVED ON A BED OF BABY SPINACH WITH CRISPY SHOESTRING POTATOES, TOMATOES, FETA CHEESE, GRILLED ASPARAGUS, AND DRIZZLED WITH OUR BALSAMIC DRESSING.

Wedge Salad 8.95

CRISP ICEBERG LETTUCE WEDGE TOPPED WITH TOMATOES, CUCUMBER, CRISPY BACON BITS, BLEU CHEESE CRUMBLES, AND DRIZZLED WITH OUR CREAMY BLEU CHEESE DRESSING.

Par 3 Salad 6.50

MIXED GREENS TOPPED WITH CUCUMBER, TOMATO, TUNA SALAD, CHICKEN SALAD, EGG SALAD.

Caesar Salad 4.50

CRISP ROMAINE LETTUCE TOPPED WITH CAESAR DRESSING, ROASTED GARLIC & HERB CROUTONS, AND PARMESAN CHEESE.

Entrees

-ALL ENTRÉES ARE AVAILABLE AFTER 4:00 & ARE SERVED WITH A CHOICE OF SOUP OR SALAD, AND INCLUDES HOUSE MADE BANANA BREAD/DINNER ROLLS WITH HONEY WHIPPED BUTTER.
NO SUBSTITUTIONS, ADDITIONAL SIDES MAY BE ADDED.

Blackened Chicken Fettuccini 11.95

PASTA WITH BLACKENED CHICKEN BREAST, SERVED IN A RICH ROASTED RED PEPPER CREAM SAUCE.

ADD BACON + 3.00, SHRIMP + 6.00, GRILLED SALMON +7.00

Meatloaf Dinner 11.95

CLASSIC MEATLOAF SERVED WITH YUKON GOLD HERB MASHED POTATOES WITH CHOICE OF ONE SIDE

GCC Signature Chicken 22.00

MARINATED GRILLED CHICKEN BREAST TOPPED WITH SAUTÉED MUSHROOMS, CRISPY BACON, AND A BLEND OF MELTED MONTEREY JACK AND CHEDDAR CHEESE, FINISHED WITH A DRIZZLE OF HONEY DIJON SAUCE.

Spaghetti & Meatballs 12.95

SPAGHETTI PASTA SERVED WITH HOMEMADE MEATBALLS AND CHEF'S SPECIAL HOUSE SAUCE.

8oz. Filet tenderloin 42.00

GRILLED AND TOPPED WITH GARLIC & HERB WHIPPED BUTTER, WITH YUKON GOLD HERB MASHED POTATOES WITH CHOICE OF ONE SIDE.

Blackened NY Strip Steak 35.95

10 OZ. NY STRIP WITH CRISPY FRIED ONIONS AND HERB GARLIC WHIPPED BUTTER WITH YUKON GOLD HERB MASHED POTATOES WITH CHOICE OF ONE SIDE.

Honey Miso Glazed Salmon 28.50

TENDER SALMON FILLET GLAZED WITH A HARMONIOUS BLEND OF HONEY AND MISO WITH YUKON GOLD HERB MASHED POTATOES WITH CHOICE OF ONE SIDE.

Wasabi Crusted Ahi Tuna 26.95

AHI TUNA ENCRUSTED WITH A BOLD WASABI COATING, SEARED TO PERFECTION FOR A FLAVORFUL AND SPICY KICK.

Broiled Lemon Pepper Cod 15.95

BROILED LEMON PEPPER COD SERVED WITH BAKED POTATO WITH HOUSE MADE GARLIC BUTTER AND GREEN BEANS.

Desserts

Chocolate Decadence 8.00

RICH CHOCOLATE FLOURLESS CAKE SERVED WITH RASPBERRY SAUCE.

Crème Brûlée 8.00

CREAMY VANILLA CUSTARD TOPPED WITH CARAMELIZED SUGAR.

Carrot Cake 7.00

MOIST CARROT CAKE MADE WITH WARM SPICES, TOPPED WITH CREAM CHEESE ICING.

Apple Pie 6.00

WARM OR COLD APPLE PIE SERVED WITH CARAMEL SAUCE.
ADD VANILLA ICE CREAM TO MAKE IT À LA MODE - \$1

Sides

FRESH CHIPS 1.25

COLESLAW 1.50

SEASONAL FRESH FRUIT 4.00

GREEN BEANS 1.50

HOUSE SALAD 4.00

BAKED POTATO 1.10

VEGETABLE DU JOUR 1.50

GRILLED ASPARAGUS 1.50

FRIES 2.50

ONION RINGS 3.50

Greensburg Country Club

Welcome to Greensburg Country Club, where families come to play and create lasting memories since 1904. Our mission has always been to provide a welcoming and enjoyable environment for our esteemed members. Nestled within our club is an 18-hole, par 70-championship golf course featuring six challenging par 3's, four of which are renowned as the most demanding in the region. We take immense pride in meticulously maintaining our course, with a particular emphasis on the quality and consistent speed of our greens, ensuring an exceptional golfing experience for all.

Founded on what used to be a farm, Greensburg Country Club was officially chartered on October 26, 1904, with the clubhouse built on the hill from sandstone quarried on the farm. Designed by W. H. Van Tine, the clubhouse's foundation and chimneys were made of sandstone, while the superstructure was of pine covered with cedar shingles. The original nine-hole course, designed by Mr. P. B. Graham of Carnoustie, Scotland, was eventually expanded to eighteen holes in the late 1930s and early 1940s. Of historical note is the old farmhouse, built in 1796 and used to be the home to our Head Golf Professional, Chuck Qualey.

The club has faced challenges over the years, including a tornado that clipped parts of the course in 1983 and a fire in 1999 that destroyed a major portion of the grand clubhouse. Despite these setbacks, the club has continually rebuilt and improved, with the most recent clubhouse dedication on July 14, 2001, featuring large banquet facilities and a ballroom.



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MEMBER INFO, MENUS,
AND SOCIAL MEDIAS!