

Rolling Hills Country Club

Lunch Menu

Appetizers

- Baker's Dozen Wings** - Hot, Medium, Mild or Signature White. Served with bleu cheese and celery \$ 5.95
- Mozzarella Sticks** - Six Battered mozzarella sticks served with raspberry sauce or marinara. \$ 4.95
- Rolling Hills Calamari** - Served lightly breaded, deep fried, with marinara. \$ 6.95
- Pork Wild Wings** - Three bone-in-pork ribs tossed in a Hawaiian BBQ sauce served over baby greens topped with crispy onion rings. \$ 6.95

Salads

- Chef salad** \$ 7.95
- Spinach Salad** – Fresh baby spinach topped with candied pecans, peppered bacon, with spinach and bacon vinaigrette. \$ 6.95
- Antipasto** \$ 7.95
- Caesar Salad** \$ 7.95
w/chicken \$ 8.95
- Tesiero's Tuna Salad** - A scoop of tuna salad over a bed of mixed greens, sliced tomatoes, red onion artichoke hearts and cucumbers. Served with our house Italian. \$ 8.95

Rolling Hills Country Club

Lunch Menu

Sandwiches, Burgers and Wraps

From the Carving Board – Your choices of in-house roasted turkey, roast beef, or in-house cooked corn beef, on Italian, Wheat or Seedless Rye. \$ 5.95

Half Sandwich and Soup \$ 5.95

Mothers Turkey – Roasted turkey, peppered bacon, lettuce, tomato, and cranberry mayonnaise on toasted wheat berry bread. \$ 6.95

Grilled Reuben – In-house cooked corned beef, sauerkraut, swiss cheese, and russian dressing on grilled rye. \$ 6.95

Rolling Hills Chicken – Grilled chicken breast topped with roasted red peppers, bacon, and melted provolone. Served open face. \$ 6.95

Create Your Own Burger – 8oz. Burger grilled to your liking. Toppings: American, Swiss, and bleu cheese, lettuce, tomato, onion, bacon, mushrooms, and caramelized onions. \$ 7.95

Steak Wrap – Gilled in-house cooked roast beef, roasted red peppers, onions, marinara, and mozzarella cheese. \$ 6.95

Siesta Wrap – In-house roasted turkey, homemade salsa, swiss cheese, black olives, sour cream. Served warm. \$ 6.95

*Sandwiches served with chips, salad and pickle.
Burgers served with French fries and pickle.*

Rolling Hills Country Club

Dinner Menu

Appetizers

Rolling Hills Calamari – Served lightly breaded, deep-fried. Served with marinara. \$ 6.95

Blue Claw Crab Cakes – Two homemade crab cakes, pan-fried, atop a bed of greens with a lemon cream sauce. \$ 8.95

Pork Wild Wings - Three bone-in-pork ribs tossed in a Hawaiian BBQ sauce served over baby greens topped with crispy onion rings. \$ 6.95

Caprese Salad – Baby mozzarella and roasted red peppers tossed in olive oil with fresh basil topped with a balsamic glaze. \$ 6.95

Pasta

Angel Hair with Marinara \$ 5.95

Capellini Carbonara – Capellini tossed with bacon and prisciutto in a light alfredo sauce. \$ 7.95

Mediterranean Angel Hair – Slow roasted tomatoes, kalamato olives, pepperoncini, garlic, and feta cheese tossed in olive oil served over angel hair. \$ 7.95

Rolling Hills Country Club

Dinner Menu

Seafood

Lemon Herb Salmon – Fresh salmon baked with lemon zest, butter, and fresh parsley served with lemon pepper pasta tossed with wilted greens and seasonal vegetables. \$ 14.95

Shrimp Di Martino – Four jumbo shrimp sautéed with mushrooms, diced tomato, and fresh basil and crab tossed in a lemon cream sauce served over angel hair pasta. \$ 17.95

Shrimp Leone – Four lightly breaded jumbo shrimp dipped in egg and sautéed with a light sherry cream sauce. Served over angel hair. \$ 15.95

Chicken

Balsamic Chicken – Grilled chicken breast tossed with slow roasted tomatoes and mushrooms. Served over angel hair and topped with shaved sharp provolone and a sweet balsamic glaze. \$ 13.95

Bruschetta Chicken – Grilled chicken sautéed with butter, olive oil, garlic, and diced tomatoes. Served over angel hair and garlic toast. \$ 12.95

Chicken Marsala – Grilled chicken sautéed with mushrooms and garlic in a sherry wine sauce served over angel hair. \$ 12.95

Steak & Veal

Rolling Hills Ribeye – 12oz. grilled ribeye topped with sherry mushrooms served with au gratin potatoes and selected vegetables. \$ 16.95

Veal Milano – Tender medallions of veal lightly sautéed with garlic, artichoke hearts, roasted red peppers, and crab meat with a lemon demiglace over pasta. \$ 16.95

Veal Saltimbolla – Tender veal cutlets sautéed topped with prosciutto, wilted baby spinach, provolone, and demiglace served with au gratin potatoes and selected vegetables. \$ 18.95

All dinners are served with your choice of soup, house salad, or caesar.