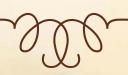


BAG PIPER'S RESTAURANT

AT

SCOTTISH HEIGHTS GOLF CLUB



APPETIZERS

Housemade Eggrolls

Philly Cheese Steak - Over stuffed with tender seasoned sirloin of beef, cheese, onions and sweet bell peppers. Served with horsey mayo. 3.5 each

Homemade Eggroll du Jour

Ask your server about todays selection

Rustic Bruschetta

Roma tomatoes, black olives, Bermuda onions, garlic, Romano cheese, olive oil served with garlic toasted flatbread. 6.5

Chicken Fritters

Breaded chicken strips served either plain or Buffalostyle with your choice of dipping sauces. 6.5

Lobster Queso Dip

A spicy blend of lobster, smoked tomatoes, and hot pepper jack cheese. Served with garlic flatbread and toast points. 12.5

Fried Green Tomatoes

Topped with feta cheese and sweet chili sauce. 7.5

Breaded Fresh Mozzarella

Dipped in panko bread crumbs and deep fried until golden brown. Served with black raspberry sauce. 6.5

Steamed Littleneck Clams

Rhode Island littleneck clams served with garlic butter. 11

Banana Peppers

Banana peppers stuffed with Italian sausage, topped with our six cheese blend and marinara, and then baked in the oven. Served with flatbread. 8

Chicken, Spinach and Bacon Flatbread

Grilled chicken, fresh spinach, applewood smoked bacon, red onion, our six cheese blend, olive oil and garlic. 8.5

Chippers

Our housemade seasoned potato chips, with Ranch dressing. 6

Charcuterie Board

Genoa salami, cappicola, pepperoni, hot dry salami, steakhouse onion cheddar cheese, provolone cheese, stuffed macedonian peppers, pepperoncini and roasted red peppers. Served with flatbread. Serves two. 12

SALADS

Traditional Mixed Greens

Topped with fresh vegetables, fries, dried cranberries and shredded cheese. 7

Gourmet Spinach Salad

Fresh spinach, mushrooms, egg, applewood smoked bacon and feta cheese served with hot bacon dressing. 7

Prodotto

Mixed greens, sliced pears, toasted walnuts, dried cranberries, roasted red peppers, onions, tomatoes and Gorgonzola cheese. Served with our house balsamic dressing. 10

Caprese Salad

Fresh baby buffalo mozzarella, heirloom tomatoes, fresh basil and Bermuda onion drizzled with extra virgin olive oil and balsamic glaze. 7.5

Add to any Salad:

- Grilled Chicken 2.5
- Buffalo Chicken 2.5
- Sirloin Steak 3.5

Dressings:

- House Balsamic Vinaigrette
- Sweet 'n' Sour
- Buttermilk Ranch
- French
- Bleu Cheese
- Hot Bacon
- Black Raspberry Vinaigrette
- Our produce is organically grown from Keller's Farm in Kersey, PA
- Our butter is from Beaver Meadow Creamery Our custard is from The Meadows

SANDWICHES

All sandwiches are served with your choice of deli salad, fruit salad, cottage cheese, fresh cut fries or sweet potato fries. • Add Salad Bar for \$4 (when available)

Country Fish Sandwich

Icelandic North Atlantic haddock, beer battered and deep fried. Served on an artisan roll. 8

French Onion Prime Rib Sandwich

Black Angus Prime Rib, heaped with grilled marsala onions and smothered in melted provolone cheese. Served on an artisan roll. 12

Crab Cake Sandwich

Homemade Maryland lump crab cake topped with a dijon cream sauce served on a salt and pepper roll.

Philly Cheese Steak

Thin sliced sirloin of beef, topped with sautéed peppers and onions, snug in an artisan roll with melted American cheese. 9.5

B.I.T.T.

Applewood smoked bacon, lettuce, tomato and turkey. Spread with blackberry glaze and wrapped in a tortilla. 9

Meatball Hoagie

Housemade meatballs smothered with marinara and our six cheese blend. 9

Polly's Panini

A vegetarian delight! Roasted red peppers, buffalo mozzarella, beefsteak tomato, Bermuda onion, and mixed greens drizzled with balsamic glaze on wheat berry bread. 8

Blackberry Glazed Chicken Sandwich

A grilled chicken breast and steakhouse onion cheddar cheese finished with a delicious blackberry glaze, served on a salt and pepper roll. 8

Fried Bologna

Smith's bologna, cheddar, fried egg, pickles and mustard aïoli served on a salt and pepper roll. 7.5

General Red's Chicken

Marinated chicken tossed with romaine lettuce and Caesar dressing. Served in a garlic herb wrap. 8

Beef on Weck

Sliced sirloin of beef on a homemade kümmelweck roll. Served with au jus and horsey mayo. 8

Italiano

Salami, capicola, pepperoni, provolone, lettuce, tomato, onion, roasted pepper and balsamic vinaigrette. Served on an artisan roll. 8.5

BURGERS

All burgers are served on a salt and pepper roll with your choice of deli salad, fruit salad, cottage cheese, fresh cut fries or sweet potato fries. • Add Salad Bar for \$4 (when available)

Build Your Own Burger:

Choice of Elk Burger 11

or Black Angus Sirloin Burger 8

Toppings (included):

Lettuce • Tomato • Red Onion Caramelized Onions • Pickles Jalapeño Relish • BBQ Sauce

Extras (1.00 each):

Applewood Smoked Bacon
Sautéed Mushrooms
Stuffed Macedonian Pepper
Mozzarella • Provolone • Feta
Hot Pepper Jack • Fresh Mozzarella
American • Steakhouse Onion Cheddar

The Pittsburger

Our Black Angus Sirloin Burger topped with a stuffed Macedonian banana pepper. Served on a salt and pepper roll. 10

The Ranch Burger

Our Black Angus Sirloin Burger piled high with fried mozzarella cheese, a housemade onion ring, and topped with Ranch dressing. 10

The PA Wild Burger

100% ground elk topped with a fried egg and steakhouse onion cheese. 12

The New Yorker

Our black Angus sirloin burger piled high with pot roast and smothered in hot pepperjack cheese. Served open faced on a potato pancake. 12

ENTRÉES

Served daily after 4:00 p.m. • All Entrées come with soup and salad bar.

Housemade Stuffed Meatloaf

Our famous meatloaf stuffed with housemade macaroni and cheese and wrapped in applewood smoked bacon. 16 • Small Plate 12

Boneless Center Cut Pork Chops

White marble Farms pork: grilled, honey BBQ, or black raspberry style. 17 • Small Plate 12

Crab Cake

Maryland jumbo lump crab cake, pan seared and topped with a Dijon cream sauce. 19 • Small Plate 14

Chicken Parmigiana

Chicken breast breaded and pan-fried, topped with marinara and our six cheese blend. Served with pasta and toast points. 18 • Small Plate 14

Pork Schnitzel

A breaded pork cutlet, pan fried to perfection. Finished with a zesty lemon sauce and fried egg. Served over potato pancakes. 17 • Small Plate 12

Fish Dinner

Icelandic North American haddock baked, au gratin or beer-battered... A meal to remember! 16

The Stockyard Steak

9 oz. sirloin steak topped with horseradish bacon compound butter. 17

The Mickelson Ribeye

12 oz. hand-cut ribeye steak brushed with garlic butter and piled high with housemade onion rings. 22

Porterhouse Steak for Two

34 oz. porterhouse topped with two mini crab cakes served with mashed potatoes and vegetables. 52

Rosemary Garlic Chicken

An airline chicken breast marinated in fresh rosemary and garlic. Served over garlic mashed potatoes. 17

Ravioli Marsala

Spinach and cheese stuffed ravioli tossed in a caramelized onion and creamy marsala mushroom sauce. Finished with diced tomatoes. 15

Forbes Mac 'n' Cheese

Maine cold water lobster tossed with macaroni, our six cheese blend and smoked tomatoes. Finished with breadcrumbs and baked in the oven. 18

"Are you ready for S' more fun?! Ask your server about our delicious desserts."

PIZZA

Served daily after 4:00 p.m.

All our pizzas are homemade – from our dough, to the sauce, to our own shredded six cheese blend.

Cheesy Bread

Housemade dough topped with our six cheese blend and baked until golden brown. 7

NY Style

A traditional cheese pizza, bursting with flavor. 14

Margherita

A white pizza topped with Roma tomatoes, roasted red peppers, garlic and fresh basil. Drizzled with balsamic glaze. 16

Bacon Tomato Cheeseburger Pizza

A red pizza topped with ground sirloin, applewood smoked bacon and our six cheese blend. 16

Italiano Pizza

A white pizza with salami, capicola, pepperoni, red onion and roasted red peppers. 16

Create your own...

Toppings (1.00 each)

- Sausage
- Onion
- Pepperoni
- Bell Peppers
- Meatballs
- Banana Peppers
- Ham
- Roasted Red
- Applewood
- Peppers
- Olives
- Spinach

Smoked Bacon • Tomatoes

- Red Onion
- Extra Cheese
- Caramelized

BREAKFAST

Served daily from 8:00 a.m. – 11:00 a.m.

Hole-In-One

Toasted English muffin with egg, cheese and your choice of meat. 5

Eagle

Two eggs, choice of meat and choice of toast. 6

Birdie

Two eggs, choice of meat, choice of toast and home fries. 7

Bogey

Your choice of buttermilk hotcakes or sweet potato pancakes. 5.5 • Small Stack 4.5

Double Bogey

Jumbo slices of Challah bread French toast. 5.5

Sand Trap

One jumbo, fluffy golden Belgian waffle stuffed with applewood smoked bacon. 6
Or without bacon. 5

Our Bananas Foster Belgian Waffle

Drizzled with a brown sugar butter sauce, topped with fresh bananas and The Meadows butter pecan custard. 7

Water Hazard

Cheese omelet with your choice of vegetables, served with home fries and toast. 6
Add meat 1

The Sandbagger

A wrap, generously stuffed with scrambled eggs, applewood smoked bacon, cheddar and home fries. 6

The Fluffer A.K.A. Geno

Two poached eggs with Canadian bacon on an English muffin, finished with Hollandaise sauce. Served with homefries. 8.5

The Bump and Run

A grilled flatbread topped with scrambled eggs, sausage and mozzarella cheese. 7

A LA CARTE

Toast	1.5
Pancake	3
Sausage Link with maple syrup	3.5
Sausage Patty	3.5
Applewood Smoked Bacon	3.5
Canadian Bacon	3.5
Baked Ham	3.5
Home Fries	2.5

DAILY FEATURES

Monday Pizza and Pasta Night

One large one topping pizza and a family style bowl of pasta \$25.

For eat in or take out.

Tuesday \$12 Tuesdays

All dinner features are \$12 and include the soup and salad bar!

Roast sirloin of beef, pigs in blanket, and fresh fish du jour

Wednesday Gourmet Burger Night

Every Wednesday we will be featuring different gourmet bugers

from veal, to lamb, to bison and more. Come and check out

what we have!

Thursday Italian Night

Braciola

Thinly sliced top round, stuffed and rolled with pecorino romano, bread crumbs, a hard boiled egg and fresh herbs. Finished with a tomato, demi glaze sauce, served over risotto.

Carbonara

Bacon, peas, caramelized onions and juilienned chicken tossed

with pasta and a rich creamy sauce.

Friday Au gratin, baked or fried Haddock Dinner

Veal Special

Specialty Fish

Saturday Prime Rib and Chicken Asiago

Sunday Turkey Dinner with all the trimmings

Pot Roast

We sell whole Annabells Kitchen Pies to take home. \$15 each

Dutch Apple • Jalapeño Apple • Peach Blueberry • Mango Strawberry • Very Berry • Tomato

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