



MERCHANTVILLE COUNTRY CLUB

APPETIZERS

SOUP OF THE DAY \$9

Ask your server for the creation of the day

SHRIMP & LOBSTER BISQUE \$18

Signature soup of MCC, served with garlic toast points

FRENCH ONION \$10

Homemade French onion soup topped with baked Gruyere

BANG BANG SHRIMP \$18

Crispy fried shrimp, creamy sweet, spicy sauce over soba noodles

HUMMUS PLATE \$12

Hummus, toasted pita, celery, red & green peppers

SALADS

MCC COBB \$15

Romaine, iceberg blend with diced ham, chicken, roasted corn, red pepper, tomato, onion and your choice of dressing

CAESAR \$10

Fresh romaine, parmesan cheese, and croutons

Add chicken \$6

Add shrimp \$6

BUFFALO CHICKEN \$18

Romaine and iceberg blend, tomato, grilled or crispy chicken tossed in buffalo sauce, choice of blue cheese or ranch

ENTREE

FILET MIGNON \$55

Grilled to your liking, topped with compound butter, baked or mashed potato and chefs' choice of vegetable

FRENCH CUT 14oz. PORK CHOP \$37

Bone in pork chop, sherry cream sauce, baked or mashed potato, chefs' choice of vegetable

SEARED SEA BASS \$35

Served on a bed of jasmine rice, salsa, and chefs' choice of vegetable

LOBSTER RAVIOLI \$40

Lobster ravioli in a creamy blush sauce

SHRIMP SCAMPI \$35

Sauteed shrimp in a white wine butter sauce over linguini

CHICKEN ALFREDO \$26

Seared chicken over creamy parmesan sauce and penne pasta

BEEF SHORT RIB \$35

Braised and slow roasted beef short rib, beef demi-glace, over seasoned polenta and chefs' choice of vegetable

SPAGHETTI & MEATBALLS \$26

Meatballs with Italian seasoning, marinara over linguini

QUINOA STUFFED PEPPER \$22

Quinoa, feta cheese, tomato, kalamata olive, arugula salad with lemon vinaigrette