



MERCHANTVILLE COUNTRY CLUB

APPETIZERS

SOUP OF THE DAY \$9

Ask your server for the creation of the day.

MCC CHILI \$14

Signature Hearty Chili, Served with Fresh Cornbread

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

Served with Celery, Red & Green Peppers, & Toasted Pita

SALADS

MCC COBB \$15

Romaine & Iceberg Blend with Diced Ham, Chicken, Roasted Corn, Red Pepper, Tomato, & Onion and Choice of Dressing

CAESAR \$10

Fresh Romaine, Parmesan, & Croutons

Add Chicken \$6

Add Shrimp \$6

BUFFALO CHICKEN \$18

Romaine & Iceberg Blend, Tomato, Grilled or Crispy Chicken Tossed in Buffalo Sauce
Choice of Blue Cheese or Ranch Dressings

ENTREE

FILET MIGNON \$55

Grilled to your Liking, Topped with Compound Butter, Baked or Mashed Potato and Chefs' Choice of Vegetable

MAPLE GLAZED PORK CHOP \$38

14oz Bone in Pork Chop with Maple Glaze Topped with Spiced Apple Chutney and Served with Roasted Potato & Chef's Choice of Vegetable

SEARED SEA BASS \$35

Served on a Bed of Jasmine Rice, Salsa, and Chefs' Choice of Vegetable

BUTTERNUT SQUASH RAVIOLI \$26

5-Cheese Ravioli Simmered in a Butternut Squash Sauce Topped with Roasted Squash & Goat Cheese

SHRIMP SCAMPI \$35

Sauteed Shrimp in a White Wine Butter Sauce over Linguini

CHICKEN ALFREDO \$26

Seared Chicken over Creamy Parmesan Sauce & Penne Pasta

BEEF SHORT RIB \$35

Braised & Slow Roasted Beef Short Rib, Beef Demi-Glaze, over Mashed Potatoes and Chefs' Choice of Vegetable

SPAGHETTI & MEATBALLS \$26

Meatballs with Italian Seasoning and Marinara Sauce over Linguini

QUINOA STUFFED PEPPER \$22

Quinoa, Feta Cheese, Tomato, Kalamata Olives, over Arugula Salad with a Lemon Vinaigrette