



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 Romaine

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, Mango
Salsa, and Chefs' Choice of Vegetable

BEEF SHORT RIB \$35

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

SHRIMP SCAMPI \$35

Sauteed Shrimp in a White Wine Butter
Sauce over Linguini

BAKED LOBSTER MAC & CHEESE \$34

Radiatori Pasta Tossed in Chef's Housemade
Mornay Sauce with Sweet Lobster Meat &
a Golden Baked Cracker Crust

CHICKEN ALFREDO \$26

Seared Chicken over Creamy Parmesan
Sauce & Penne Pasta

SPAGHETTI & MEATBALLS \$26

Meatballs with Italian Seasoning and
Marinara Sauce over Spaghetti

QUINOA STUFFED PEPPER \$22

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