



## 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 Likng, 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