

# Starters

**Soup of the Day** Cup 3.00 Bowl 4.95

**Country Club Snapper Soup with Sherry Pepper** Cup 3.50 Bowl 6.95

## **Chilled Seafood Platters**

Oysters on the Half Shell 6- 12.95 Doz-18.95

Clams on the Half Shell 6- 8.95 Doz- 14.95

### **Lacquered Pork Belly**

Hoisin BBQ glaze, puree sweet potato  
and grilled pineapple .....14

### **Macadamia Crusted Day Boat Scallops**

Pan-charred rainbow kale &  
tangerine butter .....15

### **Sauté of Jumbo Shrimp & Lobster Claw Meat**

With sweet corn pudding .....17

### **Combination Seafood Display**

Shrimp, oysters, clams and  
crab claws ..... 28.95

### **Club Classic Clams Casino**

With apple smoked bacon and  
casino butter .....12

### **Shrimp Cocktail**

With citrus cocktail sauce & lemon ..... 15.95

### **Salt & Pepper Calamari**

With basil marinara .....12.5

### **Baked Oysters with Celery Root, Virginia Ham and Jumbo Lump Crab**

With Pernod béarnaise .....14

### **Crispy Calamari with Toasted Sesame Seeds**

And red chili sriracha dip .....12.5

### **Crispy Fried Eggplant**

With fresh mozzarella and prosciutto,  
puttanesca sauce .....14

# Salads

## **Classic Caesar Salad**

**With Parmesan Cheese, Croutons & Caesar Dressing .....9**

Tenders Slices of Grilled Chicken Add 2.50

Charbroiled Sirloin Steak Add 7.00 or Grilled Jumbo Shrimp Add 5.00

## **Chop House Waldorf Salad**

Chopped iceberg and romaine with diced celery, red onion, green apple,  
dried cranberries and buttermilk dressing .....9

## **Strawberry Goat Cheese Salad**

Spring greens, cantaloupe, red onion & toasted pecans. Vanilla Vinaigrette .....9

## **House Specialty Salad**

Salad of asparagus, leeks, fingerling potatoes and fried egg  
with champagne vinaigrette .....12

## **Atlantic City Country Club House Salad**

Iceberg, romaine, red onion, crispy pancetta and crumbled blue cheese  
with white balsamic vinaigrette .....7.5

# **Fresh Fish & Seafood**

## **Chef's Selection of Fresh Fish Daily**

Fresh Fish in Season

Sautéed, Blackened or Grilled. Market Price.

### **Brazilian Style Grouper**

With cashews and coconut  
shrimp curry .....28.95

### **Portuguese Fisherman's Stew**

Shrimp, clams, mussels and fresh fish  
with chorizo in a tomato roasted  
garlic saffron broth .....34.95

### **Creole Mustard Glazed Salmon**

With crabmeat and tomato  
basil butter .....31.95

### **Jumbo Lump Crab Cakes**

An ACCC classic. With mustard  
crème fraiche .....32.95

### **Sauté of Local Flounder**

With artichokes, tomatoes, thyme  
and olives .....27.95

### **Tuna Milanese**

With prosciutto, wilted spinach and  
parsley caper relish .....29.95

# **Pasta, Poultry & Veal**

### **Grilled or Pan Sautéed**

#### **Chicken Breast**

With Chef's choice of vegetable  
and starch .....22

### **Gnocchi's Al Forno**

Baked ricotta and potato  
gnocchi bolognese .....24

### **Chicken Parmigiano**

Parmigiana, mozzarella, fresh  
tomato, basil and  
marinara..... 24

### **Bucatini alla Amatriciano**

Bucatini with spicy bacon sauce ...19

### **Egg & Spinach Fettuccini**

(Straw & Hay)

With prosciutto and mushrooms,  
Alfredo sauce .....24

### **Veal Scaloppini**

#### **Milk fed Veal prepared**

As per your request .....32

*Marsala*

*Piccata*

*Parmigiana*

*Francaise*

### **Chef Ed's Chicken**

Braised chicken with sherry, mushrooms, shallots and cream.

Served with PA Dutch style egg noodles .....26

# Steaks, Chops & Roasted Meats

Steaks served with choice of scalloped potatoes or whipped sweet potatoes.  
Chef's vegetable of the day. Choice of béarnaise or Pinot Noir demi-glace.

**Char-grilled 10 oz  
Filet Mignon .....34.95**

**Pepper Crusted 14 oz.  
NY Sirloin Steak .....33.95**

**Char-grilled 22 oz  
Porterhouse Steak .....44.00**

**Char-grilled 14 oz Center Cut  
Veal Chop - Rosemary & roasted  
garlic olive oil .....38.00**

**Double Cut Center  
Cut Pork Chop**  
With whipped maple sweet potatoes  
and apply fig and dried  
cranberry compote .....28.00

**Bone-in Veal Chop  
Milanese Style**

Pounded thin, lightly breaded and  
pan fried crisp. Topped with  
Milanese salad of arugula, cherry  
tomatoes, basil, red onion and  
balsamic reduction .....38.00

**Oven Roasted Bone In  
Prime Rib Au Jus**  
Friday and Saturday Nights

Queen Cut: 27.00  
King Cut: 31.00

*All Our Steaks Can Be Done Au Poivre Style (Brandy Peppercorn)*

## House Specialties & Wild Game

### Steak Frites

Straight from Le Relais de Venise

The house specialty - char grilled prime 12 oz flat iron steak,  
peppercorn crusted with rich Bordelaise sauce and Béarnaise  
sauce. Served with crispy house made matchstick  
French fries and a side of asparagus .....29.95

**Country Style Breast of Duck**  
Pan seared duck breast with apples,  
dried figs, apricots and Armagnac  
apple cider reduction. Served  
med-rare and served with wild and  
brown rice blend and crispy  
prosciutto .....29.95

**Tuscan Style Braised Rabbit**  
Italian country style spicy braised  
rabbit with roasted garlic, crushed  
red pepper, root vegetables, Roma  
tomatoes and Pino Grigio. Served  
with pappardelle pasta .....29.95

**Island Style Whole Crispy  
Roasted Mangrove Snapper**  
With coconut rice and ginger  
stir-fried vegetables, green  
papaya relish and guava  
marmalade .....36.95

**Crab Stuffed Lobster**  
2 lb whole lobster with our lump  
crab stuffing. Baked with buttered  
panko crumbs and served with  
Béarnaise sauce and  
asparagus .....Market Price

# On Tap

Atlantic City Country Club is proud to offer a wide selection of draft domestic and imported beers. Please be sure to try our "House Draft" Belhaven Scottish Ale, brewed in Dunbar, Scotland since 1719.

## **Belhaven Scottish Ale**

Classic Scottish Ale with a complex mix of malt & hops fully rounded and ruby in color.

Coors Light

Miller Lite

Sam Adams

Yuengling

Guinness

Dogfish 60 Minute ipa

Stella Artois

Long Trail Ale





