

SOUPS

Soup of the Day Cup 3.00 Bowl 4.95

Country Club Snapper Soup with Sherry Pepper

Cup 3.50 Bowl 6.95

APPETIZERS

Sesame Seared Yellow Fin Tuna

*With Wakami salad, crispy wontons, pickled ginger,
hoisin and wasabi*

9.00

Fire Wings

*Buffalo style or General Tso's style with toasted
sesame seeds and General Tso's sauce*

8.75

Mussels Red or White

Garlic wine broth, marinara or Fra Diablo

12.50

Chicken Cashew Lettuce Wraps

With Ginger Hoisin dip

10.95

Black & Tan Battered Onion Rings

With Creole mustard dip

7.95

Creole BBQ Shrimp

*Sautéed jumbo shrimp with garlic, peppers, celery and
onion. Beer & Cajun butter broth served
with garlic toast*

\$12.50

Crispy Garlic Breadsticks

With Parmigianino peppercorn dip
8.00

Old Bay Peel & Eat Shrimp

With citrus cocktail sauce and lemon

1/2 lb. 9.50 1 lb. 16.95

Asian Pork Pot Stickers

*With sweet potato Asian slaw and
Saracha plum dip*

8.00

Clams Casino

*Best Clams Casino in Town
Pepper bacon butter*

10.95

Baked Stuffed Calamari

*Stuffed with Italian sausage and olive bread filling.
With roasted red peppers and garlic rojo sauce*

11.50

Pepper Charred Jumbo Scallops

*On crispy asiago grit cake with orange jalapeno
marmalade and sweet potato pomme frites*

10.95

Vietnamese Shrimp Spring Rolls

With red chili and tamari dip

9.50

Burgers & Sandwiches

All burgers & sandwiches served with French fries.

Turkey Burgers May be Substituted for Any Style Burger.

Original Burger

*With Lettuce, Tomato, Red Onion
And Your Choice of American,
Cheddar, Swiss or Provolone*

9.95

BBQ Bacon Burger

*Apple wood smoked bacon
& dark rum BBQ Sauce.
Garlic aioli and fries*

11.50

Turkey Burger

*Roma tomatoes, mozzarella
and garlic aioli with fries*

10.50

Hot Pastrami on Marble Rye

Lean pastrami piled high grilled with melted Swiss, sauerkraut and Russian dressing

11.50

Tuscan Grilled Chicken Breast Sandwich

*Crispy Baguette with roasted peppers, grilled onion and melted
fresh mozzarella pesto rouille*

11.50

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

Heineken

Coors Light

Miller Lite

Sam Adams

Yuengling

Guinness

SALADS

Classic Caesar Salad with Parmesan Cheese, Croutons & Caesar Dressing

8.95

*Tenders Slices of Grilled Chicken Add 2.50
Charbroiled Sirloin Steak or Grilled Jumbo Shrimp Add 5.00*

Panzanella Salad

Toasted ciabatta croutons with grape tomato and Buffalo mozzarella salad. Fresh basil & Italian vinaigrette.

10.00

Strawberry Goat Cheese Salad

Mixed baby greens with sliced strawberries, diced cantaloupe, caramelized pecans and Chevre goat cheese, with vanilla vinaigrette

7.95

Asian Cashew Chicken Salad

On spring greens with sesame noodles and ginger grilled chicken breasts and mandarin orange sections

11.95

Fried Oysters & Chicken Salad

An old time country club favorite, freshly made chicken salad garnished with crispy fried blue point oysters

10.95

Poached Pear in Port Salad

With spring mix, crisp green apple walnuts, Maytag blue cheese. Balsamic port reduction

8.50

Atlantic City Country Club House Salad

Iceberg, romaine, red onion, crispy pancetta and rumbled blue cheese with white balsamic vinaigrette

6.50

Ginger & Honey Grilled Salmon Salad

Garden salad with asparagus, cucumber, grape tomatoes and pea shoots. Topped with honey glazed grilled salmon. Ginger & Sesame vinaigrette

11.95

Fresh Fish Selections

Add Atlantic City House Salad to any entrée for just \$4.95

Served With Your Choice of: scalloped potatoes, Spanish rice or coconut rice or pasta of the day

Choice of Preparation

- ◆ Pan Sautéed, Blackened, Grilled or Broiled ◆
- ◆ With Teriyaki and Mandarin orange sections ◆
- ◆ Garlic and lemon butter ◆
- ◆ Provencal (Tomato, garlic and white wine with fresh basil.) ◆

Atlantic Salmon 21.95 Red Snapper 24.95 Tuna 24.95

Add: Jumbo Shrimp 6.00 or Jumbo Lump Crab 8.00

Entrees

Add Atlantic City House Salad to any entrée for just \$4.95

Char Grilled Filet Mignon

With crispy tobacco onion strings and béarnaise
28.95

Chef Ed's Free Range Ginger Chicken Teriyaki

With coconut and lemon grass rice and mango salsa
17.95

Pepper Grilled Pork Tenderloin

With Fig & Cranberry Compote
22.95

Chicken or Steak Quesadillas

Sour cream and salsa fresco with Spanish rice & guacamole

Chicken: 13.95 Sirloin Steak: 15.95

Chicken Parmigiana

With Chef's Pasta of the Day
16.50

Chef's Sirloin of Beef Steak Tips

Herbs & cracked pepper flamed with sherry over PA Dutch Egg Noodles with Sherry Paprika Sauce
25.00

Mom's Meatloaf

With mushroom pan gravy, garlic mashed potatoes and Chinese vegetables
15.50

Penne alla Vodka

Mushrooms and basil with garlic bread
16.95

Center Cut Double Cut Pork Chop

Bourbon & Molasses glazed. Served with cornbread apple stuffing and mashed cinnamon sweet potatoes
24.95

Fettuccini Carbonara

Pancetta basil garlic and olives Parmigianino cream
16.95

Char-grilled 18 oz Rib Eye Steak

With our dark rum BBQ sauce topped with beer battered onion rings
28.95

Tender Scaloppini Cut Veal

Prepared as Marsala, Picatta or Parmigiana And served with the Chef's Pasta of the Day
26.95

Jersey Stuffed Flounder

With Jumbo Lump Crab stuffing and Lemon Basil Beurre Blanc
27.95

Jumbo Lump Crab Cakes

With Asian Sweet Potato Slaw and Remoulade Sauce
28.95

Heart Healthy

Grilled or Pan-seared Salmon

With steamed broccoli
22.95

Pan-seared Chicken Breast

With tomato olive oil, basil and white wine on wilted baby spinach
16.95