

Atlantic City Country Club

Dinner Menu

APPETIZERS

Jumbo Shrimp Cocktail with Citrus Cocktail Sauce

\$17.00

Jumbo Lump Crab Cocktail with Citrus Cocktail Sauce

And Pesto Drizzle

\$17.00

Fire Cracker Shrimp

Spicy Tempura Shrimp with Sarachi Sweet and Sour Dip

\$15.00

Mozzalluna

Crispy Fried Mozzarella Half Moons

With Fresh Basil Marinara

\$7.50

Classic Clams Casino

Topped with Casino Butter and Bacon

\$10.00

Melon Wrapped in Prosciutto Ham

\$12.00

SALADS

Fall Harvest Salad

Wild Greens with Green Apple, Pear Celery and Red Onion
and Crispy Pancetta Ham Apple Cider Vinaigrette

\$10.00

Classic Caesar Salad

Cracked Pepper Croutons and Shaved Parmesan

\$8.00

Classic Table Side Caesar Salad for Two

Prepared Tableside Classic Style for You and Your Guest

\$18.00

Iceberg Wedge Salad

With Chopped Bacon, Diced Tomato, and Crumbled Blue Cheese

Blue Cheese Dressing

\$8.00

Mandarin House Salad

Spring Greens, Mandarin Orange Sections, Toasted Pine Nuts

Crumbled Blue Cheese, Orange Vinaigrette

\$8.00

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Please Make Your Server Aware of Any Food Allergies • Gluten Free & Vegetarian Options Available
(609) 236-4465 • www.AcCountryClub.com • Executive Chef – Edward Daggers



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ENTREES

ACCC Classic Crab Cakes

Garlic Mashed and Brazilian Mustard Sauce
\$32.00

6 oz Pepper Crusted Filet Mignon, with ACCC Classic Crab Cake

\$36.00

Dry Rubbed Grilled 10oz Filet Mignon

USDA CHOICE FILET MIGNON

Pinot Noir Demi Glace, and Gorgonzola
Creamed Spinach
\$34.00

Cracked Pepper Roasted Prime Rib

Choose 18oz King \$28.00
or 12oz Queen Cut \$22.00

Char Grilled Double Cut Pork Chop

With Cornbread Stuffing and Sweet Potato Mashed
\$29.00

Veal Milanese

Panko Breaded and Pan Sautéed
Baby Arugula, Tomato Salad Balsamic Drizzle
\$32.00

Chicken Saltimbocca

Sautéed Chicken Breast with Fresh Sage and
Prosciutto Ham in Mushroom Madera Sauce
\$24.00

Homemade Potato Gnocchi

With Veal and Portabella Mushroom Ragu
\$28.00

Rigatoni Bolognese

Slow Cooked Meat and Vegetable Sauce
\$18.00

Chefs Daily Selection of Fresh Fish

Hand Selected in Season,
Your Server Will Explain Preparations
Market Price

Family Special Dinner

Choice of

Penne Pasta with Spicy Garlic Sauce and Grilled Chicken Breast

With Garlic Toast
\$17.00

Hot Italian Roast Beef Sandwich

On Kaiser Roll with Waffle Fries and
Vegetable of the Day
\$14.00

All Entrees Served with Choice of

Baked Potato, Au gratin Potatoes, Chefs Vegetables of the Day

Daily Dessert Selections

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