

TOMS RIVER COUNTRY CLUB

STARTERS & TABLE PLEASERS

CHICKEN WINGS (8)

tossed in your choice of buffalo or BBQ
11

CHEESY BRUSCHETTA BREAD

homemade bread, tomato bruschetta,
melted monterey & mozzarella, balsamic
reduction 14

Garlic Clams

little neck clams served over garlic
crostini bread in a white wine garlic
butter 15

BEEF EMPANADAS

two choice angus beef & cheddar-
monterey empanadas- served with sour
cream 11

CHARGRILLED OCTOPUS

tenderized chargrilled octopus served
with fresh squeezed lemon, mint &
drizzled sweet balsamic glaze 18

PIZZA PIZZA!

classic 16" cheese pizza 10

SALADS

CESAR SALAD

romaine lettuce, homemade cesar
dressing, croutons & parmigiana-
reggiano 15

add chicken 6 add salmon 10

APPLE CRANBERRY SALAD

arugula, walnuts, dried cranberries,
diced apples & creamy goat cheese-
served with balsamic vinaigrette 16

add chicken 6 add salmon 10

SANDWICHES & STUFF

THE BIRDIE BURGER

8 oz. angus burger with or without your choice of cheese, topped with
lettuce tomato onion & bacon- served with fries 15

GROUPEL SANDWICH

filet of floridian grouper, topped with lettuce tomato onion coleslaw
and petal sauce on a brioche bun- served with fries 18

JAPANESE CHICKEN RICE BOWL

grilled chicken breast served over sticky rice, sliced avocado, finished
with spicy mayo, sweet teriyaki glaze & sesame seeds 16

CHICKEN SALAD SANDWICH

homemade chicken & cranberry salad with lettuce tomato onion,
crispy bacon & swiss cheese on a brioche bun- served with fries 16

CRAB CAKE SANDWICH

jumbo lump crab cake, lettuce tomato onion, coleslaw & petal sauce
on a brioche bun- served with fries 18

SIGNATURE FAVORITES

GROUPEL FRANCESE

egg-battered filet of floridian grouper, served with romano risotto &
the chef's vegetables 26

CEDAR PLANK SALMON

dusted with savory herbs & cooked directly on cedar wood to release
the smokey aromas into this flakey wild-caught salmon, served with
romano risotto & the chef's vegetables 28

PENNE A LA VODKA

house favorite in our renowned vodka sauce 18 add chicken 6

LINGUINI & CLAMS

little neck clams tossed in white wine & garlic with linguini, finished with
parsley 26

ANGELO'S BUTCHER BLOCK

all served with homemade mashed & the chef's vegetables

FILET MIGNON 40

NEW YORK STRIP 30

RIB EYE 38

GARLIC PORK CHOP 30