



# TOMS RIVER *Country Club*

## **APPETIZERS**

### **BEEF EMPANADAS**

Two Choice Angus Beef & Cheddar-Monterey Empanadas, Served with Sour Cream 10

### **GARLIC CLAMS**

Little Neck Clams Over Crostini Bread in a Garlic White Wine Butter Sauce 15

### **CHAR-GRILLED OCTOPUS**

Tenderized Char-Grilled Octopus Served with Fresh Squeezed Lemon, Mint, Cannellini Beans & Drizzled Sweet Balsamic Glaze 18

### **CHEESY BRUSCHETTA BREAD**

Homemade Bread, Tomato Bruschetta, Melted Monterey & Mozzarella on Fresh Baked Bread, Finished with Balsamic Glaze 14

### **BEEF or TUNA CARPACCIO**

Your Choice of Thinly Sliced Beef or Ahi Tuna, Topped with Organic Arugula, Heirloom Tomatoes, Capers Imported Extra Virgin Olive Oil, Fresh Squeezed Lemon, Shaved Parmigiano & Balsamic Glaze 18

### **CHICKEN WINGS (8)**

Tossed in your Choice of Buffalo, BBQ, or Thai Chili Lime Sauce 14

### **ROASTED CAULIFLOWER**

Whole Head of Cauliflower Slow Roasted with Roasted Garlic, Feta Cheese & Imported Extra Virgin Olive Oil- Served with a Side of Tzatziki Sauce 12

### **MOZZARELLA CAPRESE**

Homemade Fresh Mozzarella, Sliced Tomatoes & Marinated Roasted Red Peppers, Finished in Aged Balsamic Glaze & Tuscan Herbs 13

### **NAKATOMI**

Breaded Crispy Sea Scallops Served over a Dallop of Wasabi Mashed Potatoes, Finished with Scallions, Sesame Seeds, Eel Sauce & Spicy Mayo 18

# **SALADS**

Add Grilled Chicken 6, Add Grilled Shrimp 11, Add Salmon 16

## **TRCC GARDEN SALAD**

Romaine, Tomatoes, Cucumbers, Onions, Beets & Carrots, Your Choice of Dressing 10

## **ARUGULA SALAD**

Organic Arugula, Fresh Squeezed Lemon, Imported Extra Virgin Olive Oil, Red Onion, Shaved Parmigiano-Reggiano, Drizzled Balsamic Glaze 12

## **JAPANESE SEAWEED SALAD**

Traditional Wakame Seaweed Salad, Topped with Sesame Seeds 10

## **GINGER SALAD**

Romaine, Carrots, Cucumber, Tomato, Topped with Ginger Dressing 10

## **CESAR SALAD**

Romaine Lettuce, Homemade Croutons, Grated Cheese, All Tossed in Cesar Dressing, Topped with Shaved Parmigiano-Reggiano 15

## **APPLE CRANBERRY SALAD**

Organic Arugula, Walnuts, Dried Cranberries, Diced Apples & Goat Cheese- Served with a Side of Balsamic Vinaigrette 16

## **STUFFED CANTALOUPE**

Homemade Chicken Salad, Diced Apples, Dried Cranberries, Celery & Walnuts, Served in a Cantaloupe 15

## **WATERMELON SALAD**

Cubed Watermelon, Mint, Fresh Squeezed Lime, Feta Cheese & Drizzled with Balsamic Glaze 12

# SANDWICHES

All Served with French Fries

## **SHORT RIB FRENCH DIP**

Tender Short Rib, Melted Brie & Caramelized Onions on a Toasted Baguette, Served with a Side of Au Jus for Dipping 20

## **THE PIG & THE FIG**

Prosciutto de Parma, Fig Spread, Brie Cheese, Sliced Apples & Organic Arugula on Rye Bread 18

## **THANKSGIVING DAY SANDWICH**

Oven-Roasted Turkey Breast, Topped with Corn Bread Stuffing & Turkey Gravy, Served Open-Faced on Cranberry Bread Pudding- Complimented with a Side of Cranberry Sauce 15

## **BLACKENED GROUPEL REUBEN**

Blackened Filet of Grouper Dusted in Cajun Spices, Topped with Coleslaw, Thousand Island Dressing & Melted Swiss on Rye Bread 18

## **INNER HARBOR CRAB CAKE SANDWICH**

Homemade Jumbo Lump Crab Cake, Asian Coleslaw, Lettuce Tomato Onion, Horseradish Petal Sauce on a Brioche Bun 18

## **THE BOAT SINKER FISH SANDWICH**

Tempura Battered Filet of Grouper, Asian Coleslaw, Lettuce Tomato Onion, Finished with Petal & Tartar Sauce on a Brioche Bun 18

## **COLOSSAL LOBSTER TAIL SANDWICH**

5 oz. Lobster Tail Butterflied & Tempura Battered, Server with Asian Coleslaw, Lettuce Tomato Onion & Petal Sauce on a Brioche Bun 30

## **PRIMAVERA BAGUETTE**

Roasted Red Peppers, Organic Arugula, Fresh Mozzarella Marinated Artichokes & Eggplant on a Fresh Baked Baguette 14

Add Prosciutto 6

Add Grilled Chicken 6

## **CHICKEN SALAD CLUB SANDWICH**

Homemade Chicken Salad with Cranberries, Smoked Bacon, Swiss Cheese, Lettuce Tomato & Onion on a Brioche Bun 16

## **CRISPY BBQ CHICKEN BLT**

Crispy Chicken Breast, Smoked Bacon, Melted Cheddar, BBQ Sauce, Lettuce Tomato & Onion on a Brioche Bun 16

## **DOUBLE DIPPED HONEY CHICKEN SANDWICH**

Crispy Chicken Breast with Raw Honey & Honey Mustard, Smoked Bacon, Melted Provolone, Lettuce Tomato & Onion on a Brioche Bun 16

# BURGERS

All Served with French Fries

## **MYKONOS BURGER**

8 oz Angus Burger Grilled with Greek Seasonings, Lettuce, Onion, Bruschetta Tomatoes, Feta Cheese & Tatziki Sauce on a Brioche Bun- Complimented with a Stuffed Greek Grape Leaf 18

## **BIRDIE BURGER**

8 oz Angus Burger, American Cheese, Lettuce, Tomato, Onion & Smoked Bacon on a Brioche Bun 18

## **SMOKEY MOUNTAIN BURGER**

Tempura Battered Angus Burger, Melted Cheddar, Smoked Bacon, Onion Rings, Complimented with Brown Gravy on a Brioche Bun 18

## **WAFFLE BURGER**

8 oz Angus Burger, Hash Brown, Pork Roll, Sausage & a Sunny Side Egg, Finished with a Bourbon Maple Glaze- Served in a Waffle Bun 22

## **BACON DOUBLE CHEESE BURGER**

Double 6 oz. Angus Beef Burgers, Smoked Bacon, American Cheese & Cheddar Cheese Sauce, on a Brioche Bun 18

## **THE BOUJEE BURGER**

8 oz. Angus Beef Burger, Truffle Oil, Oyster Mushrooms, Foie Gras, Organic Arugula & Shaved Parmigiano-Reggiano, Served on a Brioche Bun 38

## **CAPRI BURGER**

8 oz. Angus Beef Burger, Melted Mozzarella, Roasted Red Peppers, Organic Arugula, Balsamic Glaze, Served on a Brioche Bun 18

## **CHIMI BURGER**

8 oz. Angus Beef Burger, Topped with a Latin American Chimichurri Sauce, Served with Lettuce Tomato & Onion, Served on a Brioche Bun 18

# PIZZA

Classic Cheese 18

Margarita Pizza 18

Tomato Sauce, Fresh Mozzarella & Fresh Basil

Garlicky White Pie 22

Topped with Alfredo, Ricotta, Mozzarella & Roasted Garlic

Tomato Bruschetta White Pie 22

Tomato Bruschetta, Alfredo, Ricotta & Mozzarella

Arugula Fig & Prosciutto Pie 24

Topped with Ricotta & Fig Spread, Organic Arugula, Prosciutto de Parma & Dallops of Goat Cheese, Finished with Shaved Parmigiano-Reggiano & Balsamic Glaze

Chicken Parmigiana Pie 26

Crispy Chicken, Mozzarella, White Ricotta & Tomato Sauce

Chicken Bacon Ranch Pie 26

Topped with Alfredo, Crispy Chicken & Bacon, Cheddar & Drizzled with Ranch Dressing

# RICE BOWLS

## **JAPANESE RICE BOWL**

Your Choice of Sliced Organic Chicken Breast, White Gulf Shrimp, Lobster Tempura, or Fried Scallops, with Sliced Avocado, Sesame Seeds, Spicy Mayo & Sweet Dragon Glaze Over White Rice

**Chicken Option 16**

**Shrimp Option 22**

**Lobster Tempura Option 30**

**Fried Scallops Option 28**

## **SHORT RIB SAFFRON BOWL**

Pulled Choice Short Ribs, Over Sticky Saffron Rice, Topped with Avocados, Oyster Mushrooms, Beef Demi Glaze & Fresh Squeezed Lime Juice 28

# ENTREES

## **SHRIMP FRANCESE**

Butterflied & Egg-Battered White Gulf Shrimp in a Lemon Francese Sauce Served Over Romano Risotto 32

## **PORK CHOP LUCA**

Butterflied & Breaded Bone-In Pork Chop Topped with Beef Demi Glaze, Wild Mushrooms, Shallots & Melted Fresh Mozzarella, Complimented with Homemade Mashed Potatoes 35

## **CEDAR PLANK SALMON**

Dusted with Savory Herbs & Cooked Directly on Cedar Wood to Release the Smokey Aromas into this 9 oz. Flakey Fish, Complimented with Romano Risotto & the Chef's Vegetable 32

## **RIBEYE**

14 oz. Ribeye Char-Grilled to Your Liking, Complimented with Homemade Mashed Potatoes & the Chef's Vegetable of the Day 40

## **GROUPER SANTORINI**

Filet of Grouper, Beer-Battered & Fried, Topped with Organic Arugula, Topped with Beets, Chickpeas, Chopped Cucumber, Feta- Drizzled with Tatziki- Complimented with Romano Risotto 32

## **PORTUGUESE PESCATORE**

Filet of Grouper, Little Neck Clams, White Gulf Shrimp, Sliced Octopus, Andouille Sausage & San Marzano Tomatoes over Saffron Risotto 38

## **SCALLOPS & SHRIMP SORRENTINO**

Sea Scallops & White Gulf Shrimp in a Delmonico San Marzano Tomato Sauce with Brunello Wine Over Homemade Gnocchi & Shaved Parmigiano-Reggiano Cheese 38

## **LINGUINI & CLAMS**

Served in Your Choice of 2 Styles: White Wine & Garlic Sauce OR San Marzano Tomato Sauce, Over Linguini 28

## **FILET MIGNON**

8 oz. Choice Cut Filet Mignon, Complimented with Homemade Mashed Potatoes & the Chef's Vegetables 45

## **MARGHERITA GRILLED CHICKEN**

Organic Grilled Chicken Breast, Topped with Melted Fresh Mozzarella, Tomato Bruschetta & Drizzled Balsamic Reduction, Complimented with Homemade Mashed Potatoes & the Chef's Vegetable 24

## **SIDES**

**BAKED POTATO 5**

**MASHED POTATO 6**

**ROMANO RISOTTO 6**

**RUSTIC POTATO SPEARS 6**

**SAFFRON RISOTTO 8**

**GARDEN SALAD 6**

**CESAR SALAD 6**

**CHEF'S VEGETABLES 5**

**ONION RINGS 5**

**ASPARAGUS SPEARS 6**

**CRAB CAKE 15**

**BASKED OF FRIES 6**

## **KIDS KORNER**

**PASTA PASTA PASTA**

Penne or Linguini- Butter, Vodka or Marinara Sauce 8

**CHICKEN FINGERS WITH FRIES 9**

**HAMBURGER WITH FRIES 10**

**HOT DOG WITH FRIES 8**