

Mt. Anthony Country Club

PUB MENU

TUSCAN GRILLED CHICKEN SANDWICH

Tender Chicken marinated in herb oil, lightly pounded and grilled and served on a sourdough roll with lettuce, tomatoes, roasted peppers, mushrooms and mozzarella cheese. Accompanied with French Fries and a pickle **10**

THE MONUMENTAL BURGER

An 8-oz. prime Beef Burger grilled to your liking and served on a sourdough roll with French Fries, lettuce, tomatoes and pickle **8**
Custom toppings .75 each

BUFFALO STYLE WINGS

Roasted Chicken Wings, tossed with buffalo sauce and served with vegetable sticks and a dipping sauce **8**

TURKEY BLT

Sliced Turkey, bacon, lettuce, and tomatoes on toasted sourdough panini bread and garnished with mayo **8**

HOT ROAST TURKEY SANDWICH

Fresh Turkey Breast lightly seasoned and roasted and served over sourdough bread, topped with homemade turkey pan gravy and paired with creamy whipped red potatoes **11**

THE MULLIGAN

“Traditional Style Fish and Chips”- fresh Haddock lightly hand-battered, fried in trans fat free oil and served with homemade chips, coleslaw and tartar sauce **11**

JERRY'S QUESADILLAS

Fresh flour tortillas filled and grilled with your choice of filling; peppers, onions, and Monterey Jack cheese, served with sour cream and homemade salsa **9**
Spicy chicken/Grilled steak/Roasted portabello

THE MASTERS SALAD

Fresh crisp romaine lettuce topped with grilled chicken and Parmesan croutons, red onions and Parmesan cheese **9** Grilled shrimp or salmon add 4.00

Our dedicated culinary staff is always willing to accommodate special requests wherever possible.

DINNER MENU

SOUP DU JOUR

bowl **5**

cup **3**

BAKED FRENCH ONION SOUP AU GRATIN

6

APPETIZERS

OYSTERS ROCKEFELLER

Fresh Oysters topped with herbs, garlic, a spinach and Sambuca cream, baked in the oven and finished with a fine herb cream sauce **9**

CALAMARI

Fresh lightly breaded Calamari served with an authentic basil marinara sauce **8**

ARTICHOKE AND SPINACH STUFFED MUSHROOMS

7

GARLIC & HERB PETIT PORK SHANKS

roasted herb Petit Pork Shanks simmered in garlic and lime sauce and served with apple chutney **10** Slow

CHIPOTLE CRAB CAKES

Two handmade New England style Crab Cakes served with a chipotle pepper and roasted tomato drizzle **10**

FROM THE GRILLE

All entrées include a house salad, hummus plate and appropriate accompaniments.

NEW YORK SIRLOIN

A tender 10-oz. Black Angus New York Sirloin grilled to your liking, served with your choice of Sherry mushroom sauce or a peppercorn trio Cognac sauce **24** w/ gorgonzola **26**

FILET MIGNON

Tender Filet of Beef Tenderloin grilled to perfection and finished with a parsley and garlic beurre blanc
6 oz. **22** 10 oz. **32**

FRESH ROASTED DUCK

Fresh Long Island Duck seasoned with garlic and thyme, roasted and finished with a pan-fried root vegetable and Vermont orchard apple Cognac sauce **23**

SCALLOPS FLORENTINA

Fresh Sea Scallops pan-fried with fresh herbs, garlic, lemon, organic spinach and crimini mushrooms **19**

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FROM THE OVEN

CHICKEN PARMESAN

Breast of Chicken lightly breaded with panko bread crumbs, topped with basil marinara sauce, Italian cheeses, baked in the oven and served with pasta **15**

STUFFED SHRIMP

Rusty's favorite recipe of large Shrimp hand-stuffed with seafood stuffing and baked in the oven **18**

PISTACHIO SCROD

Fresh Scrod topped with a pistachio crumb topping served over saffron-laced fish fume **16**

CHICKEN A LA GREQUE

Fresh Chicken Breast pan-seared with mushrooms, garlic, diced tomatoes, herbs, Kalamata olives, white wine, fresh lemon and feta cheese **18**

PORK SHANKS

Pork Shanks simmered in a ragout of asparagus, white beans, slow-roasted tomatoes and mushrooms **17**

CHICKEN PICCATA

Chicken Breast lightly pounded and sautéed with garlic, lemon, capers, artichoke hearts and parsley, finished in the oven with a light chicken stock **16**

MAPLE ALE SALMON

Fresh Salmon marinated in Long Trail Ale and maple mustard, lightly grilled and finished with fried leeks **20**

PASTA

MARCEL'S PASTA SPECIAL

Sautéed chicken with spicy Italian sausage, peppers and mushrooms with a basil marinara sauce served over orecchiette pasta **16**

POSEIDON PASTA

Fresh seafood sautéed with pesto, sun-dried tomatoes, peppers and capers, tossed with penne pasta **18**

SPAGHETTI AND MEAT SAUCE

Fresh meatballs and sausage simmered in a basil marinara sauce and served over Spaghetti **14**

MEDITERRANEAN RAVIOLI

Trio of sun-dried tomatoes, porcini mushrooms, eggplant and cheese filled raviolis and topped with fresh seasonal vegetables and herb oil **15**

Consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of food-borne illness, especially with certain medical conditions.

PARTIES OF 8 OR MORE WILL HAVE A SUGGESTED 18% GRATUITY ADDED.

DESSERT MENU

Coconut Tres Leches

A decadent sponge cake drenched in a mixture of coconut milk and other creams topped with fresh whipped cream and shredded coconut \$6.25

Apple Pie A La Mode

Chunks of Granny Smith apples held together by the flakiest of crusts and spiced with just enough cinnamon and a dash of nutmeg. Served with a dollop of vanilla bean ice cream \$5.95

Lemon Cake

A moist Lemon Ice Box Cake layered with fresh lemon curd and vanilla cream \$6.25

Caramel Cheesecake

Luscious creamy Cheesecake layered with caramel throughout and baked with a traditional graham cracker crust \$6.25

Moist Chocolate Bundt Cake

A petit moist and decadent dark Chocolate Bundt Cake warmed and served with chocolate fudge sauce and whipped topping \$6.25

Peaches and Cream bread Pudding-

Fresh peaches folded into a traditional style bread pudding and served with a whiskey cream. \$6.00