

TRENTON COUNTRY CLUB

DINNER MENU

SOUPS

CRAB BISQUE

Cup \$12 Bowl \$18

Lump Crabmeat, Tarragon, Sherry Wine

KITCHEN'S DAILY SOUP

Cup \$6 Bowl \$8

FRENCH ONION SOUP \$12

*Rich Beef Stock, Gruyere,
Provolone, Baguette Crouton*

STARTERS

SHRIMP COCKTAIL \$18 GF

Poached Panama White Shrimp, Bloody
Mary Cocktail Sauce, Fresh Lemon

OYSTERS ON THE HALF SHELL GF

Weekly Selection of East Coast Oysters
6-\$18 12-\$36

Champagne Cucumber Mignonette,
Bloody Mary Cocktail Sauce, Fresh Lemon

TUNA POKE MARTINI \$18

Ahi Tuna, Avocado, Radish Sprouts,
Yuzu Ginger Dressing, Crispy Wontons

CHICKEN & CHEESE QUESADILLA \$14

Grilled Marinated Chicken, Monterey
Pepper Jack Cheese, Sour Cream,
Guacamole, Pico de Gallo

TCC BUFFALO CHICKEN WINGS \$17 GF

Celery, Blue Cheese Dressing

TRUFFLED SHOESTRING FRIES \$10 GF

Truffle Sea Salt, Truffled Pecorino Romano

FLATBREAD PIZZA

MARGHERITA \$14

San Marzano Tomatoes,
Fresh Mozzarella \$14

or

**PEAR AND
GORGONZOLA
FLATBREAD \$14**

Candied Walnuts, Arugula,
Pomegranate Molasses

SICILIAN CALAMARI \$18

Capers, Olives, Hot Peppers, Marinara

BRAISED BEEF CHILI Crock \$14

Braised Short Rib, Red Pinto Beans,
Cheddar Cheese, Grandmas Cornbread

BEETS AND BURRATA \$14 GF

Baby Beets, Leoni Burrata, Valencia
Oranges, Marcona Almonds, Arugula,
Honey Dijon Vinaigrette

**SHRIMP & CRAB STUFFED
MUSHROOMS \$18**

Garlic Scampi Sauce, Italian Parsley

**STEAMED CHICKEN AND
LEMONGRASS DUMPLINGS \$12**

Ginger Soy Dipping Sauce

HOISEN GLAZED PORK RIBS \$14

Crispy Onions, Scallions, Chili Oil



SALADS

HOUSE SALAD V GF (without croutons)

Small \$10 large \$16

Arcadian Harvest Greens, Radish, Cucumber,
Flavor Bombe Tomatoes, Beemster Gouda,
Sourdough Croutons, Lemon Dressing

CAESAR SALAD GF (without croutons)

Small \$10 large \$16

Hearts of Romaine, Parmesan Crisp,
Sourdough Croutons, Caesar Dressing

FALL APPLE SALAD \$ \$16 V GF

Gala Apples, Seedless Red Grapes, Mixed
Greens, Cranberries, Candied Walnuts,
Blue Cheese, Apple Cider Dressing

**KALE & SWEET
POTATO SALAD \$16 V GF**

Kale, Roasted Sweet Potatoes, Brown Rice,
Corn, Feta Cheese, Pickled Onions,
Creamy Lemon Dressing

*Add Grilled 6oz Chicken +6 add Grilled Salmon +10 add Grilled Shrimp +12 to any of the
salads above.*

COBB SALAD \$20 GF

Romaine, Crumbled Blue Cheese, Tomatoes,
Bacon, Egg, Avocado, Grilled Chicken,
Choice of Dressing

ASIAN LO-MEIN SALAD \$16 V

Lo-Mein Noodles, Cabbage, Mixed
Greens, Mango, Cucumber, Carrots,
Crispy Wontons, Chopped Cashews,
Sesame Ginger Dressing
*Add XO Glazed Chicken +6 XO Glazed Salmon +10
XO Glazed Shrimp +12*

Executive Chef, Richard Hebben

GF - Gluten Friendly - While certain menu items are considered gluten-friendly, they are prepared in a shared kitchen where gluten-containing ingredients are present. As a result, we cannot guarantee that any item is completely gluten-free.

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ENTREES

YANKEE POT ROAST \$28

Red Wine Braised Angus Beef, Carrots, Celery, Parsnips, Yukon Gold Mashed Potatoes

CHICKEN POT PIE \$26

Roasted Murry’s Chicken, Carrots, Peas, Creamy Sherry Sauce, Puff Pastry Shell

THREE CHEESE MANICOTTI \$22

Baby Spinach, Tomatoes, Creamy Alfredo Sauce.
Add lobster meat +10

BRAISED SHORT RIB BOLOGNESE \$26

Roasted Cipollini Onion, Pappardelle Pasta, Shaved Truffled Parmesan

TCC CRAB CAKES

single \$40 double \$75

Baked Potato

or

Yukon Gold Mashed Potatoes,
Caper Dill Remoulade,
Fresh Lemon

**CRANBERRY AND MACADAMIA
NUT CRUSTED SALMON \$30**

Wild Mushroom Risotto,
Orange Butter Sauce

FLOUNDER

MEDITERRANEAN \$33

Tomatoes, Capers, Olives, Angel Hair,
Sauteed Baby Spinach

COLD WATER

LOBSTER TAILS GF

single\$40 double \$75

Baked Potato or Yukon Gold Mashed
Potatoes, Asparagus, Drawn Butter



BUTCHER BLOCK STEAKS

8oz Top Sirloin Steak \$38 GF

6oz Center Cut Filet Mignon \$40 GF

8oz Center Cut Filet Mignon \$45 GF

14oz Certified Black Angus Strip Steak \$58 GF

Accompanied By Grilled Asparagus

Choice of House Steak Sauce, Brandy Peppercorn Demi, or Garlic Herb Butter
Choice of Mashed Yukon Gold Potatoes, Baked Potato or Shoestring Fries, Onion Rings

Add Cold Water Lobster Tail + 35 add TCC Crab Cake +35

PRIME RIB SATURDAYS

YOUR CHOICE OF:

King Cut \$52 Queen Cut \$48

Each Dinner Includes a Choice of Small House Salad, Caesar Salad or Cup of Soup Du Jour,
Plus a Baked Potato or Mashed Potatoes
and Chef’s Nightly Vegetable Selection.

HANDHELDS

Choice Fresh Cut Fruit, Steak Fries, Curly Fries, or Sweet Potato Fries

10oz ANGUS BURGER \$20

Aged White Cheddar, Leaf Lettuce, Beefsteak Tomatoes,
Red Onions, Horseradish Mayo, Toasted Brioche Roll

TCC GRILLED CHICKEN SANDWICH \$16

Marinated Chicken Breast, Bacon, Monterey Jack Cheese,
Bibb Lettuce, Beefsteak Tomatoes, Red Onion, Honey
Mustard Dressing, Toasted Farmhouse Roll

TRENTON CLUB \$18

Smoked Turkey, Bibb Lettuce, Beefsteak Tomatoes,
Bacon, Avocado, White Cheddar

Choice of Toasted White, Multi Grain, Wheat, or Rye Bread

CRAB CAKE MELT \$24

TCC Crab Cake, Provolone, Tomatoes, Griddled 7
Grain Bread

GRILLED CAJUN SWORDFISH SANDWICH \$20

Jalapeno Coleslaw, Beefsteak Tomatoes, Caper Dill Remoulade, Griddled Sourdough