



THE CHAMPIONS GRILL APPLE MOUNTAIN COUNTRY CLUB

(908)-866-5573

Pickup and Deliveries Available

www.AppleGolfClub.com

SOUPS & SALADS

Chilled Sweet Jersey Corn Soup 🌿

\$8

Cream, Heirloom Tomatoes, Pickled Red Onions, Jalapeno, Basil Oil

Caesar Salad 🌿

\$11

Crisp romaine, parmesan cheese, and garlic croutons tossed in house Caesar dressing.

Buffalo Chicken Ranch Salad

\$17

Crispy Breaded Chicken, Tomatoes, Red Onion

Apple Mountain House Salad 🌿

\$9

Mixed field greens, carrots, cherry tomatoes, apples, Sundried Cherries - Balsamic Dressing.

WINGS

Jumbo Crispy Chicken Wings

6 Wings \$12 || 12 Wings \$22

Jumbo Crispy Chicken Wings tossed in choice of sauce (Buffalo, BBQ, Garlic Parmesan, or Sweet Chili)

Boneless Wings

6 Wings \$12 || 12 Wings \$22

Crispy boneless wings tossed in choice of sauce (Buffalo, BBQ, Garlic Parmesan, or Sweet Chili)

APPETIZERS

Bucket O' Fries 🌿

\$8

Crispy Seasoned Fries or Truffle Parmesan

Onion Rings 🌿

\$9

Crispy fried onion rings, served with house dipping sauce

Warm Bavarian Pretzel Bites 🌿

\$13

Served with Pub Mustard Sauce

Fried Calamare

Served with Spicy Marinara sauce and Lemon

Clubhouse Sliders

\$15

Three Mini Beef Sliders with American Cheese, Pickles, and House Sauce on Mini Brioche Rolls + Add Bacon \$3

Mango Habanero Shrimp Street Taco Duo

Shredded Cabbage, Mango, Sweet Corn, Jalapeno, Scallions

FROM THE GRILL

12oz. Ribeye

\$34

12oz Ribeye Grilled to your liking, Steamed Broccoli & Crispy Potato Wedges, with Sautéed Onions and Garlic Compound Butter

Fish & Chips

Crispy Beer Battered White Fish with Potato Wedges, Tartare Sauce.

Baked Meatloaf

\$24

Served with Mashed Potatoes, Veg du Jour Topped with a Red Wine Mushroom Demi

1/2 Rack BBQ Ribs

Comes with house made potato chips and coleslaw

BURGERS, FLATBREADS & MORE

Classic Hamburger	\$16	Champions Burger	\$18
8oz beef patty, lettuce, tomato, red onion and pickles on a toasted brioche bun. Served with crispy fries.		8oz Black Angus Burger, Cheddar Cheese, Bacon, Fried Onion Rings, Creamy Roasted Garlic Aioli, Pretzel Bun, Crispy Fries	
Garden Veggie Burger 🌱	\$16	+ Add Bacon, Pepperoni, Sausage \$2 each	
Garden veggie patty, lettuce, tomato, red onion and pickles on a toasted brioche bun. Served with crispy fries.		Burrata Ravioli 🌱	\$23
+ Vegetarian Patty Available		Topped with roasted garlic heirloom tomato sauce, fresh burrata, and garlic toast.	
Grilled or Crispy Chicken Sandwich	\$16	Margarita Flatbread 🌱	\$15
Apple slaw, green leaf lettuce, on a brioche bun, crispy fries		Fresh Mozzarella, sliced tomato, fresh basil	
Chicken Flatbread	\$16	Roasted Pepper Hummus Flatbread 🌱	\$15
Grilled Chicken, Goat Cheese, Apple and hot honey		Broccoli, Olives, Feta, Red Onions, Tomatoes	
12" Bar Pie 🌱	\$16	Korean BBQ Pulled Pork Mac & Cheese	\$24
House Marinara, shredded mozzarella		Creamy Cheddar Cheese Sauce, Topped with Korean Spicy Pork	
+ Add Bacon, Pepperoni, Sausage \$2 each			

KIDS MENU

(SERVED WITH CRISPY FRIES OR SMALL SALAD)

Hot Dog	\$6	8" Pizza
Served hot and fresh in a soft bun		Personal-sized cheese and pepperoni pizza with a crispy crust
Caddie Sliders (2)	\$10	Chicken Nuggets (8)
Two mini beef burgers, just the right size for kids		Golden, crispy chicken nuggets, perfect for dipping
Grilled Chicken	\$12	
Tender and juicy grilled chicken breast		

SWEET FINISH

Tiramisu	\$8	Tuxedo Bombe
Layers of espresso-soaked ladyfingers and velvety mascarpone cream, dusted with cocoa.		Rich chocolate and white chocolate mousse layered in a show-stopping dome, dark chocolate ganache.
Key West Key Lime	\$8	Warm Chocolate Cookie
Tangy key lime filling in a buttery graham crust, topped with whipped cream.		Served with whipped cream on the side.
Chocolate Brookie (Brownie + Cookie)	\$5	Chocolate Chip Cookie
Nut and Dairy Free Brownie		Served with whipped cream on the side.

Please tell your Server about any allergies or dietary restrictions. Ask our server for Gluten free options.

Host Your Private Event With Us!

CONTACT OUR STAFF FOR HOSTING YOUR PRIVATE EVENTS AT THE CLUB

BEVERAGES & BAR

COCKTAILS

The Orchard Spritz

Aperol, prosecco, fresh orange, mint

Par-3 Margarita

Espolon Blanco, Agave, fresh lime, jalapeno, salted rim

Fairway Cucumber Smash

Tito's vodka, muddled cucumbers, fresh lime, honey, soda water

John Daly

Vodka, lemonade, unsweetened iced tea, lemon garnish

Bee's Knees

Gin, fresh lemon juice, honey

19th Hole Old Fashioned

Bulleit Rye, demerara syrup, Angostura bitters, orange peel

Chocolate Martini

Vodka, chocolate liqueur, Baileys, chocolate drizzle

Cold Brew Martini

Vodka, Kahlua, cold brew coffee

MOCKTAILS

Caddie Cooler

Muddled cucumber, mint, lime, sparkling water, honey.

Orchard Lemonade

Lemonade, fresh apples, rosemary, honey.

Blueberry Lemonade

Muddled blueberries, agave, lemonade.

Virgin Mojito

Muddled mint, lime, soda water.

Paloma Refresher

Grapefruit juice, lime juice, soda water.

WHITE WINE

Rapaura Springs Sauv. Blanc

Kim Crawford Sauv. Blanc

Sartori Pinot Grigio

Kendall Jackson Chardonnay

RED WINE

The Crusher Pinot Noir

Josh Cellars Pinot Noir

El Origen Malbec

Josh Cellars Red Blend

Sterling Cabernet

SPARKLING & ROSÉ

Mionetto Prosecco

The Beach Rose

SOFT DRINKS

Pepsi

Pepsi Zero

Sprite

Ginger Ale

Lemonade

Unsweetened Tea

Raspberry Tea

Orange Juice

Cranberry Juice

COFFEE & TEA

Regular / Decaf Coffee

Cold Brew

Espresso

Americano

Cappuccino

Latte

Assorted Teas

DRAFT BEER (Selections may vary)

Michelob Ultra

Stella Artois

Kona Big Wave

Fiddle Head IPA

Broken Heels IPA

Mango Cart IPA

Hybrid of Kona & Mango

Guinness Stout

Yuengling

BOTTLES

Budweiser

Bud Light

Miller Lite

Coors Light

Yuengling

Blue Moon

Sam Adams

Corona

Heineken

Modelo

Peroni

CANS

High Noon

White Claw

Sun Cruiser

Surfside Tea

NON-ALCOHOLIC BEER

Michelob Ultra NA 0.0%

Corona NA 0.0%