

THE CHAMPIONS GRILL

RESTAURANT & BAR

at Apple Mountain Country Club

Farm-to-Fairway Dining · Dine In · Pickup · Full Bar
Call Ahead for Pickup Orders · (908) 866-5573

 Vegetarian  Vegan  Seafood  Chef's Favorite  Travels Well (GF) Gluten-Friendly

— APPETIZERS —

Pesto Chicken and Fresh Mozzarella Thin Flatbread **\$12**

Roasted red peppers, pesto chicken, fresh mozzarella, roasted cipollini onions and topped with arugula

Mozzarella & Roasted Tomatoes **\$14**

Fresh mozzarella, roasted cherry tomatoes, basil oil, sea salt, and crostini.

Pretzel Bites **\$12**

Warm soft pretzel bites, beer cheese dipping sauce.

Charcuterie & Cheese Board **\$24**

Chef's rotating artisan cheeses, cured meats, seasonal jam, honeycomb, crostini and whole grain mustard.

Chicken Wings Jumbo (8) **\$14**

Crispy wings — Buffalo, Mild, Honey Garlic, Sweet Chili or BBQ. Celery & blue cheese dressing.

Boneless Hand Breaded Wings **\$14**

Hand breaded boneless chicken breast— choice of sauce. Celery & ranch.

Tri-color Sweet Fries (GF) **\$8**

Crispy tri-color sweet potato fries, maple chipotle aioli.

— SOUPS & SALADS —

SOUPS

French Onion Soup **Cup \$9 · Bowl \$12**

Caramelized onion broth, crostini, melted Gruyère cheese.

Soup Du Jour **Cup \$9 · Bowl \$12**

Chef's daily selection — ask your server.

SALADS

Add Grilled Chicken +\$5 | Add Shrimp +\$6

Caesar Salad **\$10**

Crisp romaine, house Caesar, Parmigiano, fried capers, sourdough croutons.

House Salad (GF) **\$12**

Field greens, shredded carrots, cherry tomatoes, shaved red onions, cucumbers and croutons.

Apple Mountain Ancient Green Blend Salad **\$15**

Arugula, Ancient-grains blend, raisins, mint, shaved parmesan, pita chips, honey lemon vinaigrette, za'atar seasoning.

— SANDWICHES & HANDHELDS —

All Sandwiches Served with Crispy Potato Fries

The Birdie Burger 🌱 🥗 **\$18**

6 oz smash-style Angus, Cooper sharp cheddar, caramelized onion, garlic aioli, brioche bun. Add any cheese: American, Cheddar, Provolone, Swiss, Blue Cheese or Beer Cheese.

Signature Apple Mountain Burger 🌱 🥗 **\$18**

8 oz Angus beef patty, provolone cheese, crispy pancetta, balsamic onion jam, arugula, roasted garlic aioli.

Eagle Club Sandwich 🥗 **\$15**

Turkey, applewood bacon, lettuce, tomato, mayonnaise, toasted farm house bread.

Veggie Burger 🌱 🥗 **\$15**

Garden Veggie California greens patty, fresh mozzarella, red onions, tomato and lettuce.

Grilled Chicken Sandwich 🌱 🥗 **\$16**

Marinated chicken breast, bacon, lettuce tomato onion and mayonnaise.

Caribbean Fish Tacos (3) 🌱 🥗 **\$17**

Jamaican jerk Mahi mahi, mango-purple cabbage slaw, cilantro lime crema, flour tortillas.

Ribeye Cheesesteak 🌱 🥗 **\$17**

Shaved reb-eye, caramelized onion, cooper sharp American cheese.

— CHAMPIONSHIP ENTRÉES —

Served with choice of starch and veg du jour unless noted

MEAT & POULTRY**French Pork Rack Chops** 🌱 (GF) **\$28**

12 oz frenched pork chop grilled to perfection finished with a bourbon wild honey pan sauce, Choice of starch and veg du jour.

Cajun Ribeye (12 oz) 🌱 (GF) **\$38**

Blackened hand cut Angus ribeye steak, garlic herb butter, crispy onions. Choice of starch and veg du jour.

Signature Fried Chicken Platter 🌱 🥗 **\$26**

Twin marinated boneless skinless chicken thighs fried crispy, smoked Gouda mac & cheese, creamy kale slaw, cornbread, housemade pickle chips, Fresno pepper sauce.

Madeira Chicken 🥗 **\$27**

Sautéed chicken breast, mushrooms, roasted cipollini onions, pancetta, garlic and madeira pan sauce, Choice of starch and veg du jour.

SEAFOOD**Bruschetta Shrimp** 🌱 🥗 **\$29**

Jumbo pan seared shrimp, cherry tomatoes, garlic, spinach, fresh mozzarella, Parmigiano, tagliatelle pasta finished with white wine pan sauce served with garlic bread.

Dijon and Herb Salmon 🌱 🥗 **\$32**

8 oz hand cut salmon fillet dijon mustard, mixed herb crusted, lemon beurre blanc. Choice of starch and veg du jour.

VEGETARIAN & VEGAN MAINS**Wild Mushroom Tagliatelle** 🌱 🥗 **\$22**

Imported egg pasta, tossed with wild mushroom, garlic, brandy, shaved parm, demi-glace, fresh herbs, touch of cream served with garlic bread.

Burrata Ravioli 🌱 **\$24**

Burrata stuffed ravioli, pasta and Pesto cream sauce with roasted cherry tomatoes, balsamic reduction and shaved parmson, served with garlic sauce.

Spiced Cauliflower Steak 🌱 (GF) **\$21**

Whole roasted cauliflower, roasted cherry tomato, crispy chickpeas, tahini vengrete, za'atar.

Teriyaki Udon Noodle Bowl 🌱 🥗 **\$19**

Udon noodles, charred broccolini, snap peas, edamame, red onion, red peppers, sesame-ginger teriyaki. Add chicken +\$5, shrimp +\$6.

— SIDES —

Smoked cheddar Mac & Cheese 🌿 **\$8**

Rich, creamy smoked cheddar cheese sauce.

Crispy French Fries 🌿 (GF) **\$8**

Golden crispy French fries.

Veg Du Jour 🌿 (GF) **\$8**

Chef's seasonal vegetable selection.

Kale Slaw 🌿 (GF) **\$8**

Creamy house-made kale slaw.

Cornbread 🌿 **\$8**

House-baked cornbread.

Seasoned Potato Fries 🌿 (GF) 🍷 **\$8**

Crispy skin-on potato fries, truffle-parmesan dust, sriracha aioli.

— JR. CADDIE MENU —

For Our Youngest Golfers · Ages 12 & Under · All items include fruit cup & choice of milk or juice

Jr. Birdie Burger

\$9

Mini Angus patty, American cheese, ketchup or special sauce, brioche bun. With potato wedges.

Chicken Tenders (3)

\$10

Crispy chicken tenders, choice of dipping sauce. With potato wedges.

Grilled Cheese

\$8

Buttery sourdough, melted American & cheddar. With potato wedges.

Buttered Noodles

\$8

Pappardelle noodles, butter, Parmigiano. Side of garlic bread.

Kids Mac & Cheese

\$8

Creamy cheddar mac, breadcrumb top. Crowd-tested, kid-approved.

— DRINKS & COCKTAILS —

Full Bar · Craft Cocktails · Local NJ Drafts · Wine · Non-Alcoholic · Draft Beer

SIGNATURE COCKTAILS

The Orchard Spritz

\$13

Aperol, prosecco, fresh orange, mint. Perfect sunset on the 18th.

Par-3 Margarita **\$13**

Espolón Blanco, agave, fresh lime, jalapeño, salted rim.

Fairway Cucumber Smash

\$13

Tito's vodka, muddled cucumber, fresh lime, honey, soda water.

19th Hole Old Fashioned 🍷 **\$15**

Bulleit Rye, demerara syrup, Angostura bitters, orange peel.

Bee's Knees **\$14**

Gin, fresh lemon juice, honey. Served over a single ice cube with a lemon twist.

John Daly **\$13**

Vodka, lemonade, unsweetened iced tea, lemon garnish. A clubhouse classic.

Chocolate Martini **\$15**

Vodka, chocolate liqueur, Baileys, chocolate drizzle. Rich and smooth dessert cocktail.

Cold Brew Martini \$15

Vodka, Kahlúa, cold brew coffee. Garnished with three coffee beans.

NON-ALCOHOLIC

Caddie Cooler 🍹 \$7

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

Orchard Lemonade 🍹 \$7

House-pressed lemonade, fresh apple, rosemary, honey.

Terrace Iced Tea 🍹 \$6

House-brewed black or green tea, lemon, simple syrup.

Blueberry Lemonade 🍹 \$8

Muddled blueberries, agave, fresh lemonade. Bright and refreshing.

Virgin Mojito 🍹 \$8

Muddled mint, lime, soda water. Crisp and cooling.

Paloma Refresher 🍹 \$8

Grapefruit juice, lime juice, soda water, Tajin-style salted rim.

Draft Beer

Michelob Ultra \$7

Stella Artois \$7

Kona Big Wave \$7

Mango Cart IPA \$7

Hybrid of Kona & Mango \$7

Guinness Stout \$7

Fiddle Head IPA \$7

Blue Point Toasted Lager \$7

— PICKUP BUNDLES —

Call Ahead · All bundles include napkins & utensils packs

The Birdie Box ✦ BEST VALUE \$32

Two Birdie Burgers with crispy fries + two fountain drinks. The easiest weeknight win.

Feeds 2

The Eagle Box ✦ MOST POPULAR \$62

Four Birdie Burgers with potato wedges + four fountain drinks. Perfect post-round family dinner.

Feeds 4

Wings & Things 🍷 24 Wings \$38

24 crispy jumbo wings — choose up to 2 sauces: Buffalo, Honey Garlic, Sweet Chili, or BBQ. With celery, ranch, blue cheese.

— SWEET FINISH —

Because every great round deserves a proper ending

Warm Skillet Cookie 🍪 \$9

Brown butter chocolate chip cookie, vanilla bean ice cream, salted caramel drizzle.

Cookie Box (3-pack) 🍪📦 \$7

Three freshly baked chocolate chip cookies, packaged for the road. Warm & ready.

Flourless Chocolate Torte 🌿 (GF) 📦 **\$11**

Rich GF chocolate torte, raspberry coulis, powdered sugar.

Seasonal Crème Brûlée 🌿 (GF) **\$11**

Classic custard, caramelized sugar crust, fresh seasonal berries. Dine-in only.

Tuxedo Bombe **\$6**

A rich chocolate cake base is layered with milk chocolate & white chocolate mousse and covered in handcrafted chocolate ganache drizzled with white chocolate.

Lil' Red Velvet **\$6**

We've made the perfect serving of this American classic. Rich red velvet cake is layered with sweet cream cheese filling and finished with a dark chocolate garnish.

Tiramisu **\$6**

A taste of Italy! Layers of yellow cake soaked in coffee and dark rum and are sandwiched with a light mascarpone mousse. This rich dessert is dusted with cocoa powder and topped with a chocolate swirl candy.

Chocolate Marquise **\$6**

Entice your taste buds with our sinfully delicious dark chocolate mousse topped with hand crafted chocolate ganache & edible gold luster.

Carrot Cake **\$6**

Carrots, pecans, pineapple and sweetened coconut are combined to create two delicious layers of moist carrot cake which alternate with layers of smooth cream cheese filling accented with natural vanilla. Topped with freshly baked carrot cake crumbs.

Key West Key Lime **\$6**

Tangy lime mousse is layered with white cake and our sweetened cream cheese filling. A shiny glaze and a mini lime candy finish this zesty dessert.

Flan Classico **\$6**

Our scratch recipe has hints of vanilla throughout this rich custard dessert that overflows with traditional caramel sauce.

📦 To-Go & Pickup: Call **(347) 699-0121** · Dressing & sauces packed separately on request

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please inform your server of any dietary restrictions or allergies. We are happy to accommodate.