



MCC Dinner

MENU

APPETIZERS

Giant Pretzel 10.95

10 ounce warm Bavarian pretzel served with beer cheese sauce, 3 mustard aioli, and jalapeño white cheddar

Shrimp Rockefeller 15.95

Baked shrimp scampi over a bed of sautéed spinach with roasted red pepper butter, parmesan cheese, and warm toast tips

Spicy Cauliflower 8.50

Aleppo pepper and buffalo battered fried cauliflower served with ranch

Fried Green Beans 8.50

Crispy fried green beans dusted in a bread crumb coating served with ranch

Potato Skins 8.50

Potato boats topped with melted cheddar, bacon, and chives, served with sour cream

Pretzel Curds 8.75

Wisconsin cheese curds breaded in pretzel crumbs with three mustard aioli

Crab Rangoon 8.75

Crabmeat and cream cheese in a crispy wonton wrapper with sweet and sour

Garlic Cheese Curds 8.75

Flavorful garlic Wisconsin cheese curds served with marinara sauce

Boneless Chicken Wings 9.50

Battered chunks of chicken available plain, barbeque, or Buffalo style served with ranch or bleu cheese

Calamari Sticks 11.50

Panko breaded calamari fries served with cocktail sauce and lemons

SOUP & SALADS

Cup of Soup 4.25 Bowl 5.25

All of our soups are made in house daily

House Salad 4.25

Our mixed greens with tomatoes, carrots, cabbage, cucumbers, and cauliflower

Spinach Salad 11.95

Fresh spinach, mushrooms, bacon, and hardboiled egg with a side of hot bacon dressing
(Side Spinach Salad 6.50)

Classic Caesar Salad 10.75

Tossed Romaine with parmesan cheese, toasted croutons, and creamy Caesar
(Side Caesar Salad 5.75)

Entrée Wedge Salad 11.95

Iceberg wedge with bacon, diced tomatoes, and bleu cheese crumbles
(Side Wedge Salad 6.50)

Country Club Cobb 12.95

Crispy lettuce blend topped with rows of cheddar cheese, Monterey Jack, bacon, hard boiled egg, bleu cheese, diced tomato, and cubed avocado, served with choice of dressing

Chopped Salad 12.50

Crisp lettuce, crumbled bacon, diced tomatoes, purple cabbage, bleu cheese, and mini pasta tossed in our creamy and tangy bacon house dressing

Dressings

French

Ranch

1000

Island

Creamy Garlic

Italian

Balsamic

Honey

Mustard

Raspberry

Creamy Bleu

Bacon House

Oil &

Vinegar

Salad Enhancements

6 oz. Chilled Grilled Chicken 3.50

8 oz. Fried or Grilled Chicken Breast 4.50

6 oz. Sliced Strip Steak 7.95

Broiled Shrimp 7.50 8 oz. Grilled Salmon 10.95

Hard Boiled Egg 1.25

Chopped Bacon 2.50 Crumbled Bleu 1.95

Extra Dressings 2 oz. .95, 4 oz. 1.95

DINNER SANDWICHES

Half Pound Burger 11.95

A thick and juicy ground beef patty cooked the way you like, served on a brioche bun

The Birdie 11.95

Grilled or deep fried chicken breast served on a brioche bun

Homemade Pork Tenderloin 11.95

A generous center cut pork loin pounded thin and breaded in seasoned bread crumbs served on a toasted brioche bun

Cod Sandwich 11.95

Broiled or fried, flakey white Atlantic Cod served on a brioche bun with a side of tartar

Chicken Tenders 10.95

Fried tenders with your favorite sauce

Blackened Grouper 12.95

Blackened grouper filet served on a brioche roll with a side of Cajun remoulade

Ribeye Sandwich 18.50

Hand cut choice 8 ounce ribeye grilled to perfection on a garlic toasted hoagie roll

Shrimp Poor Boy Flatbread 15.95

Broiled shrimp served on a toasted flatbread with Monterey cheese, shredded lettuce, and zesty Cajun remoulade

Steak Flatbread 16.50

Marinated strip loin steak char broiled to perfection served on a warm flatbread with provolone cheese

All sandwiches served with chips

Upgrade to French fries, steak fries or cottage cheese 1.50 Upgrade to Baked Potato, Sweet Potato Fries, Wild Rice, Sautéed Vegetables, Fresh Fruit or Smashed 2.25

All Entrées Complimented By

Your choice of House Salad or Cup of Soup
Upgrade your House Salad or Soup with
Side Caesar, Wedge, Spinach Salad, or Bowl of Soup 2.25

Steaks, Chops, Seafood and Chicken entrees served
with choice of side item

*Vegetables, French Fries, Baked Potato
Wild Rice, Fresh Fruit, Sweet Potato Fries, House Chips
Steak Fries, Mashed Potatoes, or Cottage Cheese
(Additional side item available Ala carte 3)*

Upgrade To A Premium Side with
*Broccoli Parmesan, Cheddar Bacon Loaded Baked,
Au Gratin potatoes or Fettuccine Alfredo 2
(Available Ala Carte 4)*

SEAFOOD

Atlantic Cod 18.50

Prepared Broiled, Lemon Pepper, or Fried

Blackened Grouper 22.95

Caribbean grouper dredged in Cajun spices, blackened
to perfection and served with roasted red pepper butter

Cod Piccata 20.95

Tender flakey Cod filet breaded in parmesan cheese
with our lemon caper cream sauce

Atlantic Salmon 22.95

Char grilled to your liking with a lemon dill
cream sauce

Grouper Oscar 25.95

Delicious breaded grouper over wild rice topped with
crabmeat, asparagus, and creamy béarnaise sauce
(Half Size Portion 18.50)

Jumbo Shrimp 20.75

Jumbo shrimp Fried in crispy Panko crumbs
-OR- Broiled in seasoned butter

Shrimp Scampi 21.50

Garlic herb butter and bread crumbs baked on
our jumbo shrimp

Chicken Parmesan 19.50

Lightly breaded chicken breast, marinara
sauce, and melted Italian cheeses over a
bed of fettuccine noodles

Tortellini ala' Vodka 17.50

Cheese tortellini tossed in a creamy
tomato vodka sauce topped with
parmesan cheese

Spinach Tomato Tortellini 18.50

Sautéed spinach and tomatoes tossed in
our creamy parmesan sauce with
cheese tortellini

Garlic Shrimp Fettuccini 24.50

Sautéed spinach and fettuccini tossed in
creamy parmesan sauce and topped with
jumbo shrimp scampi

Fettuccini Alfredo 17.50

Fettuccini noodles tossed in our
homemade parmesan cream sauce

Pasta Enhancements

Chicken 3.50 Shrimp 7.50
Broccoli 2.25 Salmon 10.95
Extra Garlic Bread 2.25

All pasta served with garlic bread

STEAKS, CHOPS & CHICKEN

Ribeye 34.95

16 ounce hand-cut ribeye grilled to perfection with
a red wine demi-glace
(8oz Portion 22.95)

Filet Mignon 35.95

8 Ounce seasoned center cut tenderloin of beef grilled
to your request served with red wine demi-glace

New York Strip 32.95

12 ounce center cut strip steak seasoned and grilled to
perfection, served with a red wine demi-glace

Filet Medallions 36.95

Grilled Center cut tenderloin medallions served over
red wine demi-glace and toast tips, topped with
Béarnaise sauce
(Single 5oz. Medallion 24.95)

Boneless Center Cut Chops 20.95

Hand-cut bacon wrapped pork chops available grilled,
barbecued, or deep fried
(Single Chop 17.95)

Chicken Oscar 19.50

Panko breaded chicken breast topped with crabmeat,
asparagus, and creamy béarnaise sauce

Chicken Piccata 18.95

Boneless breast of chicken dredged in parmesan cheese
and baked golden brown with our lemon caper
cream sauce

Entree Enhancements

Sautéed Onions 1.95 Oscar Style 4.95

Sautéed Mushrooms 2.50

Bleu Cheese 2.50 Fried or Broiled Shrimp 7.50

Sauces 1.25 Each

Lemon Dill, Béarnaise, Demi, Alfredo,
Pepper Demi, Marinara, Red Pepper Butter

PASTA

