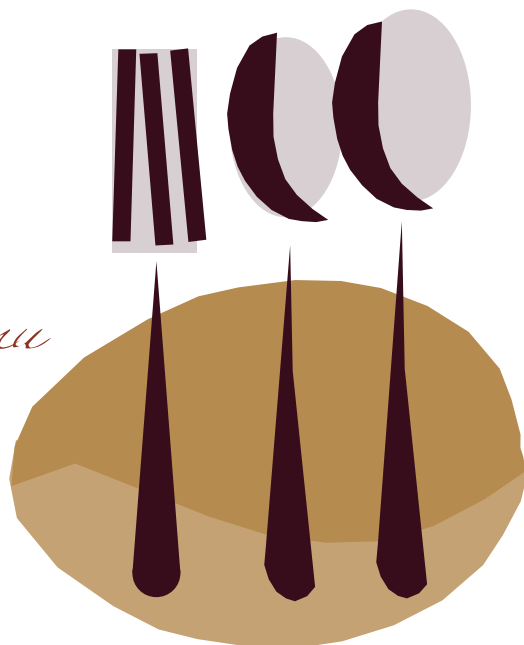




Seasonal Menu




Smoked Salmon Ceasar

Tender chunks of smoked salmon with crisp Romaine lettuce, parmesan cheese, diced tomatoes, herbed croutons and traditional Ceasar dressing. \$9.95 

Crab Louie Salad


A fresh mixed bed of iceberg, Romaine & Spring Greens topped with tender crab meat, tomatoes, avocado slices and drizzled with homemade Louie dressing. \$13.95 

Grilled Sashimi Salmon


An 8 oz. filet of the finest grade salmon, Sashimi, served on a bed of wild rice pilaf. \$17.95 

Complimented with Teriyaki \$17.95 or Fresh pineapple-avocado salsa \$18.95


Broiled Walleye

10 oz. filet lightly seasoned & served with lemon wedge and drawn butter. \$21.95 

Jumbo Beer Battered Shrimp

Enjoy five jumbo shrimp lightly covered in tasty beer batter. Served with tartar sauce, cocktail sauce or drawn butter. \$21.95 

Baja Shrimp Skewers

Two flavorful skewers of five grilled shrimp seared with salsa and shredded cheese and served on Spanish rice. \$13.95 

Filet Medallions

Two 4 oz.

Served Plain—\$30.95

Roasted Peppercorn—\$31.95

Blue Cheese Crusted—\$32.95

Red Wine Demi Glazed—\$32.95


New York Strip

12 oz. choice strip pan seared to perfection and smothered in caramelized onions. \$21.95

Canadian Grilled Rib Eye

Perfectly marbled 12 oz. Prime Cut Rib Eye served with Cognac sautéed mushrooms. \$18.95

All dinner selections are served with homemade assorted breads and butter with choice of soup or salad. Steak entrees enjoy a complimentary side of signature MCC steak sauce. Entrées other than pasta also offer choice of potato--hash browns, French fries, baked potato or home fries, accompanied with chef's choice of vegetable.

 Denotes entrée containing fish or seafood. Ask your server about gluten free alternatives.

Signature

Maple Smoked Pork Chop

A new claim to fame! Enjoy our signature hearty 10 oz. bone-in smoked chop that is artfully glazed with maple essence while grilling. \$15.95

Stuffed Walleye

Fresh 8 oz. walleye filet filled with tender crab meat in a special blend of spices and parmesan cheese, zested with lemon and drizzled with butter. \$19.95

6 oz. Sirloin

Fresh cut sirloin bathed in Avocado Béarnaise. Prepared to your specifications. \$14.95

St. Louis-Style Ribs

Slow cooked until tender and falling off the bone. Flame kissed on our broiler and served naked or smothered in BBQ sauce. Rack—\$21.95
½ Rack—\$12.95


Chicken Teriyaki Stir Fry

A flavorful blend of chicken, mushrooms, water chestnuts, red peppers, carrots, broccoli and snow peas tossed in traditional teriyaki and served on a bed of white rice. \$13.95

Chicken Parmesan Pasta

Flavorful season-breaded chicken breast topped with mild marinara sauce and served over fettuccini noodles with garlic bread. \$12.95

Seafood Scampi Pasta

A genius combination of baby scallops, shrimp and mussels tossed in a homemade butter & garlic scampi sauce served over tender vermicelli noodles. Accompanied by fresh garlic bread. \$13.95 

Fettuccini Alfredo

Creamy homemade Alfredo sauce tossed with fettuccini noodles, served with warm garlic bread. \$11.95
Add grilled chicken breast—\$12.95
Add 4 oz. Peppercorn Filet Mignon—\$18.95

Stuffed Shells

A generous portion of jumbo shells stuffed with mild Italian sausage and a three cheese blend of mozzarella, ricotta & parmesan. Topped with marinara and melted mozzarella. Served with garlic bread. \$11.95