



# Appetizers

	<b>(New) Fire Roasted Red Pepper Hummus, Pita Chips</b>		<b>5</b>
	<b>Sashimi Stack</b> - fine raw ahi tuna with layers of organic greens, avocado, tomato ripe olive, and feta. Blood orange glaze and wonton crisps		<b>12</b>
	<b>Ceviche Martini Grande</b> - traditional fresh fish		<b>12</b>
	<b>Guacamole</b> - freshly prepared with chips and salsa		<b>6</b>
	<b>MCC Crab Cake</b> - chipotle orange sauce		<b>17</b>
	<b>Shrimp Cocktail or Mexican Shrimp Cocktail</b>		<b>12</b>
	<b>Country Club Nachos</b> - sprinkled with onion, tomato, guacamole, and jalapenos	Cheese Chicken Fajita	<b>8 10 12</b>

# Soups

We feature two soups daily Cup **3.50**  
Bowl **4.50**

# Starter Salads

<b>Caesar</b> - tossed	<b>5</b>
<b>Club House Salad</b> - mixed greens, English cucumber, and tomato (Choice of Dressing)	<b>5</b>
<b>Organic Baby Spinach</b> - mushroom and red onion	<b>5</b>
<b>The Wedge</b> - chilled iceberg, tomato, red onion, and bleu cheese	<b>7</b>
<b>Mizzuna Gourmet</b> - organic baby greens, pine nuts, hearts of palm, tomato, and bleu cheese	<b>10</b>
<b>Fresh Fruit</b> - an assortment of fresh-cut seasonal fruit	<b>6</b>

# Sides

<b>Sweet Potato Fries</b>	<b>4</b>	<b>Jasmine Rice</b>	<b>4</b>	<b>Sautéed Spinach</b>	<b>5</b>
<b>Baked Potato</b>	<b>5</b>	<b>Fresh Cut Fries</b>	<b>4</b>	<b>Cauliflower</b>	<b>4</b>
<b>Mashed Potato</b>	<b>4</b>	<b>Spinach Soufflé</b>	<b>5</b>	<b>Asparagus</b>	<b>6</b>
<b>Green Beans</b>	<b>4</b>	<b>Broccoli</b>	<b>4</b>	<b>Grilled Squash</b>	<b>4</b>
				<b>Quinoa Medley</b>	<b>5</b>



Gluten Free option available on most items

Summer 2018

## Entrée Salads

 <b>(New) Superfoods Vegan Salad</b> —organic greens, black beans, beets, avocado, quinoa grains medley, cherub tomato and walnuts	15
<b>Jumbo Crisp Coconut Shrimp Salad</b> - organic greens, mandarins, avocado, cucumber, and mango drizzle	16
<b>Valley Vegan</b> - avocado, black bean, roasted corn, tomatoes, organic greens, and tortilla chips	14
<b>Grilled Salmon Spinach and Kale</b> - olives, mushroom, feta, radish, tomato, and micro greens	16
<b>Greek Isle</b> - lemon herb chicken, organic field greens, feta cheese, olives, grape tomatoes, seedless cucumber, with Greek vinaigrette	14
<b>Southwest Seven Layer</b> - grilled chicken, avocado, black beans, queso, roasted corn, tomato, and tortilla chips	15
<b>Caesar Royale</b> - whole leaf centers, garlic crouton, parmesan tuile, roasted red peppers, and dressing drizzle	
	grilled chicken 13
	grilled shrimp 14
	crab cake 20
<b>MCC Cobb</b> - diced grilled chicken, ham, avocado, tomato, red onion, bacon, bleu, and cheddar cheeses	14
<b>Yucatan Avocado</b> - 1/2 avocado filled with chicken or tuna salad with mixed greens and served with an assortment of fresh season fruit	14
	full avocado w/ chicken or tuna salad 16
	full avocado w/ shrimp salad 17
	half avocado with shrimp salad 14

## Dressings

Thousand Island	Ranch	Bleu Cheese	Honey Mustard
Balsamic Vinaigrette	Raspberry Vinaigrette	Fat Free Vinaigrette	
	Lite Italian	Poppy Seed	

*\*MCC never uses MSG or chemical preservatives*

*\*Premium Antibiotic Free Salmon*

*\*Vegan-No Animal Products*

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# Valley by the Sea

Valley Sea entrees served with a house salad and choice of one side

<b>Coconut Jumbo Crisp Shrimp</b> - mild siracha aioli	16
<b>(New) Shirataki Salmon Bowl</b> —Japanese gluten free noodles. Prepared Pad Thai Style and topped with fresh Atlantic salmon	17
<b>Ahi Tuna Burger</b> - rare seared, wasabi mayo, onion crisps, and organic micro greens	14
<b>(New) Golden Crisp Zesty Fried Bass</b> - sriracha aioli	19
<b>Wood Plank Spicy Mango Salmon</b> - oven fire roasted, exotic chipotle mango sauce	23
<b>Oven Wood Roasted Stuffed Salmon</b> - with spinach, toasted walnuts and sundried tomato, mild siracha aioli	25
<b>Ahi Tuna Lettuce Wraps</b> - romaine leaves, avocado, seedless cucumber, wasabi and siracha sauce	14
<b>MCC Gourmet Crab Cakes</b> - two crisp fresh special lump crab cakes with chipotle orange sauce	26
<b>(New) Veracruzana Healthy Grille</b> - grilled jumbo shrimp atop sustainable freshwater bass fillet with quinoa medley and choice of side	25
<b>Jumbo Fried Shrimp</b> - Crisp large white shrimp, cocktail sauce, lemon	16
<b>Premium Grilled Salmon</b> - Simple, elegant, and delicious	23

Select your sauce to accompany any fresh fish:  
Hollandaise, Lemon, Veracruzana, Caper, Garlic Cream, or Spicy Asian

## USDA Premium Center Cut Steaks

Premium Steaks are served with a house salad and one side of your choice

Filet Mignon 6oz.	27
Filet Mignon 8oz.	30
Ribeye 14oz.	29
Ribeye 8oz.	19

Select a sauce to accompany your steak:

Chimi Churri, French Pepper, Diane, Spicy Asian, Merlot & Mushroom, or Béarnaise

## Club House Grille

Club House Grille entrees served with a house salad and one side of your choice

<b>(New) Cowboy Steak, Beer BBQ</b> - 8 oz charbroiled Ribeye on Shiner Bock BBQ and topped with onion crisps	21
<b>Manhattan Steak with Shrimp</b> - twin filet mignons with brandied peppercorn and béarnaise sauce	29
<b>Chopped Sirloin Steak</b> - with caramelized onion and mushroom gravy	11
<b>MCC Hamburger</b> - 8oz. Premium fresh ground beef	9

*\*MCC uses only top tier of USDA Choice and Prime Grades*

## From the Field

All Field entrees are served with a house salad and your choice of one side

- (New) Bacon Jam Big Pork Chop** - our char-broiled boneless "Big Chop" served with House prepared savory Applewood bacon jam **16**
- Seasonal Chicken Stack** - layers with spinach, mozzarella, roasted garlic cream and fresh vegetable nest **16**
- Truffled Chicken Madiera** - paneed breast topped with asparagus, mozzarella, and truffled Madiera mushroom sauce **18**
- (New) Lemon Artichoke Scaloppini** - sautéed slices with lemon, fresh herbs and artichoke heart sauce **25**
- Ebony and Ivory Big Pork Chop** - 10oz double cut simply grilled with sea salt and cracked black pepper **14**
- Healthy Grilled Chicken** - char-broiled breast with quinoa medley with a side of your choice **14**
- (New) Pasta Primavera** - with asparagus, peas, carrot, artichoke, broccoli, evoo, garlic, and fresh herbs **12**

*\*Vegan - No Animal Products*

## Personal Pasta

(Sides are additional)

Select a pasta and your favorite sauce 10

 **Pasta Choices:** Linguini, Penne, or Gluten-Free

**Sauces:** Alfredo, EVOO, Marinara, Pesto Cream, Spicy Szechuan, or Parmesan

 grilled vegetables 3  
grilled chicken 4  
grilled shrimp 6

## Regional Cuisine

(Sides are additional)

**Grilled Fish Tacos** - with pico slaw, rice, and beans 10

**Chalupas** - with rice and beans

one bean 9 two 12  
one chicken/beef 10 two 14  
one fajita 12 two 16

**Tenderloin Tampiquena Platter** - with grilled poblanos, onions, pueblo enchiladas, guacamole, rice, beans, and tortillas 19

**Steak Fajita Platter** - with guacamole, rice, beans, and tortillas 16

**Enchilada Platter** - cheese, chicken or beef, with rice and beans 14

**The Pequeno** - one cheese enchilada, one beef taco, with rice and beans 11

**Mexican Platter** - one chalupa, one taco, two enchiladas, with rice and beans 16

**Casa Platter** - one cheese enchilada, one chalupa, with rice and beans 13