

Appetizers

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

Soups

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

Starter Salads

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

Sides

Sweet Potato Fries	4	Jasmine Rice	4	Sautéed Spinach	5
Baked Potato	5	Fresh Cut Fries	4	Cauliflower	4
Mashed Potato	4	Spinach Soufflé	5	Asparagus	6
Cous Cous	5	Broccoli	4	Grilled Squash	4
				Quinoa Medley	5



-Vegan



- Gluten Free

Fall 2017

Entrée Salads

 (New) Quinoa Crunch - raw crisp vegetables, organic greens, quinoa ancient grains, roasted red pepper hummus, avocado, and micro greens	15
Jumbo Crisp Coconut Shrimp Salad - organic greens, mandarins, avocado, cucumber, and mango drizzle	16
Valley Vegan - avocado, black bean, roasted corn, tomatoes, organic greens, and tortilla chips	14
Grilled Salmon Spinach and Kale - olives, mushroom, feta, radish, tomato, and micro greens	16
Greek Isle - lemon herb chicken, organic field greens, feta cheese, olives, grape tomatoes, seedless cucumber, with Greek vinaigrette	14
Southwest Seven Layer - grilled chicken, avocado, black beans, queso, roasted corn, tomato, and tortilla chips	15
Caesar Royale - whole leaf centers, garlic crouton ring, parmesan tuile, roasted red peppers, and dressing drizzle	
	grilled chicken 13
	grilled shrimp 14
	crab cake 20
MCC Cobb - diced grilled chicken, ham, avocado, tomato, red onion, bacon, bleu, and cheddar cheeses	14
Yucatan Avocado - 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*

Fall 2017

Valley by the Sea

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

(New) Coconut Jumbo Crisp Shrimp - mild siracha aioli 16

Jumbo Shrimp Noodle Bowl - with crisp Asian vegetables and sesame sauce 17

Ahi Tuna Burger - rare seared, wasabi mayo, onion crisps, and organic micro greens 14

(New) Golden Crisp Zesty Fried Bass - valley blood orange reduction 19

 **(New) Wood Plank Spicy Mango Salmon** - oven fire roasted, exotic chipotle mango sauce 23

 **Oven Wood Roasted Stuffed Salmon** - with spinach, toasted walnuts and sundried tomato, mild siracha aioli 25

(New) Ahi Tuna Lettuce Wraps - romaine leaves, avocado, seedless cucumber, wasabi and siracha sauce 14

MCC Gourmet Crab Cakes - two crisp fresh special lump crab cakes with chipotle orange sauce 26

Healthy Grille - grilled jumbo shrimp atop sustainable freshwater bass fillet with quinoa medley and choice of side 25

Jumbo Fried Shrimp - Crisp large white shrimp, cocktail sauce, lemon 16

 **(New) Premium Grilled Salmon** - lightly season. 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

(New) Wild berry Red Wine Ribeye - char broiled 8oz steak topped with shallots, Pinot Noir, jus and berries reduction	21
Steak Strips, Chicken Fried - peppered gravy	19
Steak and Noodle Bowl - with broccoli and Asian sesame sauce	16
Manhattan Steak with Shrimp - twin filet mignons with brandied peppercorn and béarnaise sauce	29
Chopped Sirloin Steak - with caramelized onion and mushroom gravy	11
MCC Hamburger - 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

-  **Spicy Vegan** - vegetable stir fry with spicy Asian sauce, jasmine rice 12
- (New) Agave Pomegranate Double Cut Pork Chop** - broiled 10oz boneless chop with bacon infused pomegranate glaze 16
-  **Seasonal Chicken Stack** - layers with spinach, mozzarella, roasted garlic cream and fresh vegetable nest 16
- (New) Truffled Chicken Madiera** - paned breast topped with asparagus, mozzarella, and truffled Madiera mushroom sauce 18
-  **(New) Euro Scaloppini** - sautéed slices with peas, prosciutto, artichoke, and oven dried tomato with roasted garlic cream 25
- (New) Granny Smith Chicken Crisp** - crispy chicken breast atop compressed fire roasted apples and Granny Smith apple puree 14
-  **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 12
-  **(New) Herbivore** - quinoa ancient grains, black beans, grilled squash, broccoli, and toasted almond peas 14

**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)

(New) Taco Grande - 10" flour tortilla, beef or chicken, lettuce, cheese, tomato, guacamole, pico, salsa, with rice and beans 12

 **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