

Appetizers

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| Sashimi Stack - fine raw ahi tuna with layers of organic greens, avocado, tomato ripe olive, and feta. Blood orange glaze and wonton crisps | | 12 |
| Fine Cheese Selection - manchego, maytag blue, brie, 4 year cheddar, with grapes, and water crackers | | 16 |
| 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 | 8 |
| | Chicken | 10 |
| | Fajita | 12 |

Soups

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

Starter Salads

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| Club House Salad - mixed greens, English cucumber, and tomato Choice of Dressing | 5 |
| Organic Baby Spinach - mushroom and red onion | 5 |
| Caesar - tossed | 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 locally grown seasonal fruit | 6 |

Sides

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|---------------------------|---|------------------------|---|------------------------|---|
| 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 |

Entrée Salads

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| (New) Jumbo Crisp Coconut Shrimp Salad - organic greens, mandarins, avocado, cucumber, and mango drizzle | 16 |
| (New) Valley Vegan - avocado, black bean, roasted corn, tomatoes, organic greens, and tortilla chips | 14 |
| (New) 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*

Valley by the Sea

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

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| (New) Jumbo Shrimp Noodle Bowl - with crisp Asian vegetables and sesame sauce | 17 |
| (New) Ahi Tuna Burger - rare seared, wasabi mayo, onion crisps, and organic micro greens | 14 |
| (New) Crispy Potato Crusted Bass - gluten free, citrus tartar sauce | 19 |
| Wood Plank Salmon Tamarindo - delicious exotic glaze | 23 |
| Oven Wood Roasted Stuffed Salmon - with spinach, sundried tomato, and walnuts. Mild siracha aioli | 25 |
| Golden Grilled Bass - zesty mandarin-lime caper sauce | 19 |
| 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 | 25 |
| Jumbo Fried Shrimp - Crisp large white shrimp, cocktail sauce, lemon | 16 |

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

**Premium Antibiotic Free Salmon*

USDA Premium Center Cut Steaks

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

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| 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

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| (New) Steak Strips, Chicken Fried | 19 |
| (New) 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 |
| Grilled Prime Ribeye Tao - 8oz steak topped with tomato, avocado and grilled onions | 21 |
| 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

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| (New) Spicy Vegan - vegetable stir fry with spicy Asain sauce, jasmin rice | 12 |
| (New) Bacon-Berry Broiled Pork Chop - with blackberry, bacon, and chipotle marmalade | 16 |
| Seasonal Chicken Stack - layers with spinach, mozzarella, roasted garlic cream and fresh vegetable nest | 16 |
| Gluten Free Chicken Alfredo - gluten free pasta and alfredo sauce with grilled chicken breast supreme | 16 |
| Lemon-Artichoke Scaloppini - sautéed slices with lemon, herb, and asiago sauce | 25 |
| Crisp and Spicy Chicken - with balsamic fig glaze | 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 a side of your choice | 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