



Starters:

(choose one order of appetizers per two guests)

**Seared Albacore Tuna \$18.00
ginger sesame slaw, wasabi cream*

*Calamari \$17.00
fresh herbs, red cocktail sauce*

*Baked Brie and Toast \$15.00
honeycomb and seasonal jam*

*Charcuterie Board \$18.00
assorted meat, cheese and friends with seasonal jam*

*M.C. Mac n' Cheese \$12.00
three cheese blend, prosciutto, herbed bread crumbs and chives*

Salads:

(choose two for your guests to choose from)

*Butter Lettuce Salad \$13.00
butter lettuce, walnuts, sliced apples, chèvre with house lemon vinaigrette*

*Caesar Salad \$11.00
chopped romaine lettuce, herbed bread crumbs, fresh parmesan cheese*

**Wedge Salad \$12.00
baby iceberg, herbed creme fraiche, crispy prosciutto, cherry tomato,
blue cheese crumbles*



Entrees:

(choose three entrees for your guests to choose from)

**Filet \$38.00*

8 oz filet au poivre, fingerling potatoes tossed in Creme Fraiche dill, saute baby carrots

**Steak & Frites \$29.00*

8 oz angus flat iron, chimichurri, frites

**Scallop Risotto \$32.00*

seared scallops, creamy parmesan risotto and corn bacon pepper relish

**Brick Chicken \$28.00*

organic free range, smashed potatoes, rosemary au jus

Chicken Cordon Bleu \$27.00

smashed potatoes, broccolini, swiss mornay sauce

Seafood Pasta \$32.00

seasonal fresh fish, mussels, clams, linguine, cioppino

Pan Seared Salmon \$28.00

herbed rice, cherry tomato with feta, piccata

Stacked Cheeseburger \$17.00

grass fed & finished beef, cheddar cheese, lettuce, tomato, pickles, house made sauce, frites

**Veggie Stir Fry \$15.00*

assorted veggies, rice, sweet chili coconut sauce

COMPLIMENTS FOR SALADS AND ENTREES:

<i>Shrimp</i>	<i>\$12.00</i>	<i>Scallops</i>	<i>\$15.00</i>
<i>Salmon</i>	<i>\$15.00</i>	<i>Chicken</i>	<i>\$9.00</i>
<i>Portobello</i>	<i>\$8.00</i>	<i>Bacon</i>	<i>\$5.00</i>
<i>Avocado</i>	<i>\$4.00</i>		

indicates a gluten free item