





Dinner Menu










STARTER PLATES

- SHRIMP COCKTAIL** 15
5 shrimp served in a martini glass with cocktail sauce and a lemon wedge
- TUNA POKE** 15
jasmine rice, mango salsa, cucumber, radish, avocado, and matchstick carrots. Fresh Wontons
-   **DRY BOAT SCALLOPS** 21
served on a bed of wakami, with mango avocado salsa, lemon citrus sauce
-  **POTATO SKINS** 13
idaho potato, cheddar cheese blend, applewood bacon, scallions, sour cream
- MUSSELS** 20
garlic, shallots, served in a white wine sauce, toast points
- BLUE CHEESE CHIPS** 12
house fried chips, topped with creamy blue cheese, diced bacon, and crumbled blue cheese, baked and drizzled with balsamic glaze.

SOUP & SALAD

ENHANCE YOUR SALAD

Salad Additions: Chicken 7 | Shrimp 8 | Salmon 10 | Steak Tips 10

- SOUP OF THE DAY** 5 / 8
housemade
-   **CLUB SOUP** 5 / 8
red gazpacho
-  **CAESAR SALAD** 6 / 12
romaine hearts, caesar dressing, crouton, parmesan crisp
-   **TOMATO BURRATA** 10
served with spinach, cucumber, grape tomato, red onion, fresh basil, balsamic glaze
-   **STRAWBERRY SALAD** 9 / 14
arugula, baby spinach, couscous, strawberries, feta, toasted almonds, raspberry vinaigrette
-  **SOUTHWESTERN QUESADILLA SALAD** 9 / 14
spring mix, corn and black bean salsa, tortilla strips, red onion, cheese quesadilla wedge with chipotle ranch dressing
-  **CHOPPED ICEBERG SALAD** 6 / 13
iceberg, baby spinach, applewood bacon, tomato, pickled red onion, blue cheese crumbles, blue cheese dressing
- MLCC COBB SALAD** 7 / 13
romaine hearts, diced turkey, applewood smoked bacon, tomato, cucumber, avocado, hardboiled egg, blue cheese



– Vegetarian



– Gluten Free

HEALTHY BOWLS & FLATBREAD

MAKE YOUR FLATBREAD GLUTEN FREE Cauliflower Crust | 2

-  **MLCC POWER BOWL** 24
brown rice, avocado, spinach, pickled red onion, cherry tomato, garbanzo beans, cucumber
- STEAK AND MUSHROOM FLATBREAD** 15
alfredo sauce, diced steak, crimini mushrooms, spinach, onion, truffle oil
- PEPPERONI AND HOT HONEY** 15
pepperoni, ancho honey drizzle, oregano, parmesan, mozzarella, san marzano tomato sauce

SIGNATURE ENTREES

ADD A SIDE

Your choice of Soup, side Caesar or House Salad | 4

-  **16 OZ. RIBEYE** 42
perfect marbling though-out, hand-cut in house
-  **8 OZ. FILET** 32
center cut, double trimmed, hand-cut in house
-  **MUSHROOM RAVIOLI** 22
ravioli stuffed with tender mushrooms, served with sauteed mushrooms, onions, dressed with creamy alfredo
-  **SALMON** 34
served over a bed of jasmine rice and topped with chimichurri
- FRESH CATCH** MP
ask your server about our fresh catch of the day!
-  **PASTA PRIMAVERA** 18
linguine served with house cut vegetables, topped with pesto and parmesan cheese
- MLCC CHICKEN** 25
choice of parmesan | piccata | marsala
linguine, served with a grilled garlic bread on the side
ask about our GF option!

SIDE OPTIONS

All options are Vegetarian and Gluten Free

- Whipped Yukon Gold Potatoes** 5
- Potato Au Grat** 5
- Fried Brussel Sprouts** 5
- Sautéed Spinach** 5
- Parmesan Risotto** 5
- Daily Vegetable** 5

SAUCES AND TOPPERS

- Marsala** 3
- Piccata** 3
- Bordelaise** 3
- Citrus Beurre Blanc** 3
- Chimichurri** 3
- Parmesan Crust** 4
- Blue Cheese Crown** 4

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.