



Dinner Menu

STARTER PLATES

- TUNA POKE** 15
marinated ahi tuna, wakame seaweed, granny smith apple, pomegranate, fresh avocado, yum yum sauce topped with won ton strips
- SPINACH DIP WITH NANN BREAD** 12
Creamy spinach & artichoke dip with a parmesan cheese crust
- POTATO SKINS** 13
Idaho potato, cheddar cheese blend, applewood smoked bacon, green onions, sour cream
- BLACK AND BLUE CHIPS** 15
house fried chips, topped with creamy blue cheese, diced bacon, and crumble blue cheese, baked and drizzled with a balsamic glaze
- VEGETABLE QUESADILLA** 12
Add chicken 6 | beef 7 | shrimp 7
cheddar jack cheese blend, onions, peppers, pico de gallo, sour cream
- BUFFALO SHRIMP (5)** 13
hand-breaded tossed in buffalo sauce

SOUP & SALAD

ENHANCE YOUR SALAD

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

- SOUP OF THE DAY** 5 / 8
chef daily special
- CLUB SOUP** 5 / 8
chili
- CAESAR SALAD** 6 / 12
chopped romaine, caesar dressing, herbed crouton, grana padano crisp, parmesan cheese
- MARSH LANDING HOUSE SALAD** 6 / 12
spring mix lettuce, carrot ribbons, grape tomatoes, pickled onions, sliced cucumber, mixed cheese
- SOUTHWEST QUESADILLA SALAD** 9 / 14
spring mix lettuce, corn and black bean salsa, tortilla strips, red onions, cheese quesadilla wedge with chipotle ranch dressing
- SUNBURST SALAD** 9 / 14
spring mix lettuce, spinach, mandarin oranges, strawberries, pickled onions, goat cheese, almonds, blueberries, raspberry vinaigrette.
- CHOPPED ICEBERG SALAD** 6 / 12
iceberg, baby spinach, applewood bacon, cherry tomato, pickled onion, blue cheese crumbles, blue cheese dressing
- MLCC COBB SALAD** 7 / 14
romaine hearts, diced turkey, applewood smoked bacon, tomato, cucumber, avocado, hardboiled egg, blue cheese crumble, honey mustard dressing

SIDE OPTIONS 5

all options are vegetarian and gluten free

Whipped Potatoes
Baked Potato
Steak Fries

Sautéed Spinach
Parmesan Risotto
Green Beans

FLATBREAD

MAKE YOUR FLATBREAD GLUTEN FREE Cauliflower Crust | 2

- PHILLY FLATBREAD** 15
philly meat, sauteed peppers and onions, marinara, mushrooms, cheddar jack cheese, cheese sauce drizzle
- MARGARITA CHICKEN** 15
blackened chicken, spinach, tomato, red onion, mozzarella, san marzano tomato sauce, balsamic drizzle
- 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

- 6 OZ. PRIME SIRLOIN** 25
add a shrimp skewer (5) 7
served with steak fries
- 10 OZ. STRIP** 25
add a shrimp skewer (5) 7
served with steak fries
- STEAK TRIO** 30
add a shrimp skewer (5) 7
3x3 oz. medallions; one topped with chimichurri, one topped with au poivre, and one topped with demi glaze, served with steak fries
- MUSHROOM RAVIOLI** 22
ravioli stuffed with tender mushrooms, served with sauteed mushrooms, onions, dressed with creamy alfredo
- SHRIMP SCAMPI** 25
Fresh linguini, garlic, onions, white wine, crushed red peppers, and topped with parmesan cheese
- MLCC CHICKEN** 25
choice of parmesan | piccata
linguine, served with a grilled garlic bread on the side
- SALMON** 27
served over parmesan risotto, topped with orange beurre Blanc
- CORVINA PINWHEELS** 27
served over forbidden rice pilaf and asparagus, topped with a cajun cream sauce

WEEKLY CHEFS SPECIAL MP

TOPPERS 2.50

Marsala
Piccata
Bordelaise
Citrus Beurre Blanc
Chimichurri



– Vegetarian



– Gluten Free