



APPETIZERS

New

JUMBO SHRIMP COCKTAIL ... \$20
Lemon, Cocktail Sauce (GF)(DF)

New

OYSTERS DIAMOND JIM BRADY ... \$20
Shallot, Tomato, Butter, Pernod (GF)

PARMESAN TRUFFLE FRIES ... \$12
Truffle Oil, 2 year Parmigiano Reggiano, Scallion, Black Truffle Aioli (V)

CHEESE CURDS ... \$14
Buttermilk Dredged Half Pound Wisconsin White Cheddar Curds, Sriracha Ranch & Horseradish Gorgonzola Dips (V)

SNACK BOARD** ... \$15
Klement's Summer Sausage, Aged Cheddar, Dill Pickle, Dijon Mustard, Ritz Cracker

DF = Dairy Free	V = Vegetarian	GF = Gluten Free
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LAND & SEA FARE

All options include Choice of Sides &
Choice of Soup or Salad

SALADS

Entrée Salads may be served as Petite Salads
*Add on Selections: Seared Sockeye Salmon \$20, Tenderloin Tips * \$15, Shrimp Skewer \$16 Grilled Chicken Breast \$9,*

WEDGE SALAD** ... \$14
(CHOICE OF CHOPPED OR WEDGE)
Iceberg Lettuce, Cherry Tomatoes, English Cucumbers, Hard-boiled Egg, Pickled Red Onion, Shaved Carrot, Crumbled Bacon and Bleu Cheese, Choice of Dressing (GF)

CLASSIC CAESAR** ... \$14
Hearts of Romaine, House Caesar Dressing, Herbed Crouton 18 month Parmigiano Reggiano, Salt-Cured Anchovies

MBCC MAPLE BACON SPINACH SALAD ... \$14
Baby Spinach, Shaved Red Onion, Sliced Crimini Mushroom, Jones' Cherrywood Smoked Bacon, Toasted Sunflower Seeds, Warm Maple Bacon Vinaigrette (GF)(DF)

New

ROASTED BEET SALAD ... \$15
Citrus Supremes, Pistachio, Endive, Honey Vinaigrette (V)(GF)(DF)

8oz. CLASSIC USDA PRIME FILET*,** ... \$48
Pinot Noir Demi-Glace, Braised Cippolini Onion (GF)(DF)

New

12oz. BISON NY STRIP*,** ... \$42
Garlic Butter, Cognac Aioli (GF)

New

10oz. BONE-IN PORK CHOP** ... \$29
Beer Braised Tomato, Savoy Cabbage, Cornichon, Whole Grain Mustard (GF)

New

SEARED DUCK BREAST* ... \$36
Confit Duck, Farro, Duck Jus

PAN ROASTED SOCKEYE SALMON ... \$30
Winter Vegetables, Bagna Cauda (GF, DF)

New

PAN ROASTED GROUPER** ... \$32
Fennel Soubise, Turnip & Radish Slaw (GF)

New

SAUTEED RAINBOW TROUT ... \$32
Roasted Sunchoke, Charred Lemon, Artichoke, Caper (GF)(DF)

New

COQUILLES ST. JACQUES... \$46
U10 Scallops, Creamed Spinach, Whipped Potatoes, Bechamel (GF)

ADD ON SELECTIONS

GRILLED TIGER SHRIMP (GF)(DF)... \$16

BUTTER BASTED SCALLOPS** (GF) ... \$28

6oz SEARED SOCKEYE SALMON (GF)(DF) ... \$20

1 lb. ALASKAN KING CRAB** (GF) ... \$80
Drawn Butter, Lemon

SIDES

New

Gruyere & Ham Scalloped Potatoes

Fontina Mac & Cheese (V)

Hashbrown Potatoes (V)(GF)(DF)

Balsamic Glazed Beets (V)(GF)(DF)

New

*Broiled Asparagus ** (V)(GF)*

New

*Sauteed Brussel Sprouts w/ Mustard Vinaigrette ** (V)(GF)*

New

Roasted Carrots w/ Salsa Verde (V)(GF)(DF)

*Mushroom Ragu ** (V)(GF)*

PREPARATION GUIDE

RARE: *very red cool center* | MEDIUM RARE: *red warm center* | MEDIUM: *pink warm center*
MEDIUM WELL: *slightly pink center* | WELL DONE: *cooked through no pink*

**Steaks and seafood that are served rare of medium-rare may be undercooked and will only be prepared upon consumer's request. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. All aioli and some house dressings may contain egg.*
***Can be prepared gluten free, and/or dairy free upon request*



PASTAS

Pastas served with choice of Soup or Salad

New

BRAISED BEEF CHEEK STROGANOFF ... \$28

Mushroom Medley, Porcini Cream Sauce, Pappardelle

New

BEET RISOTTO ... \$24

Barley, Mascarpone, Gremolata, Badia a Coltibuono Olive Oil (V)

New

FUSILLI ... \$29

Red Wine Braised Octopus, Bone Marrow, Basil Oil, Bread Crumb

MBCC BOLOGNESE ... \$25

Beef, Pork, & Veal Bolognese, Penne, La Quercia Pancetta, Fennel Pollen, Fresh Basil



CLUB FAVORITES

CURRY MUSSELS** ... \$14

1 LB PEI Mussels, Coconut Red Curry, Scallion, Cilantro, Garlic Toast

BLUFF BURGER** ... \$15

8oz Certified Angus Burger*, Iceberg Lettuce, Shaved Red Onion, American Cheese, Bluff Sauce Includes Choice of Side(s)

CHICKEN WINGS ... \$15

1 lb. House Marinated Chicken Wings Choice of **Nick's Dry Rub** or **Evan's Hot-wing Sauce**, Side of Blue Cheese Dressing (GF)

BRAISED BEEF** OR

CHICKEN QUESADILLA** ... \$16

Shredded Braised Beef or Grilled Chicken Breast, Gruyere Cheese, Roasted Crimini Mushrooms, Caramelized Onions, Salsa, Sour Cream

HOUSE MEATBALLS ... \$18

Pomodoro, Parmigiano Reggiano, Fresh Basil, Garlic Toast

New

FRIED BLUEGILL SLIDERS ... \$14

Tartar Sauce, Sweet Pickle, Brussel Sprout Slaw, Includes Choice of Side(s)

DESSERTS

LOCAL BAKE SHOP DESSERT

Ask your server about this weeks featured dessert

*May Contain Nuts

*Vegan/Gluten Free Option Available

ICE CREAM (GF) ... \$4.50 (1 Scoop) \$6 (2 Scoops)

Chocolate Shoppe Flavors: Chocolate, French Vanilla, Mint Chocolate Chip, Raspberry Sorbet (DF)

Toppings: Hot Fudge, Caramel Sauce, Whipped Cream, Chocolate Sauce, Peanuts, Sprinkles

PEAR CRUMBLE ... \$14

Please allow 20-25 minutes to bake (Serves 2+)

Almond Brown Sugar Streusel, Sassy Cow Vanilla Ice Cream (V)

PUMPKIN TRIFLE ... \$10

Ginger Snap Cookie, Pumpkin Crème Anglaise, Candied Walnut, Pear (V)

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