

LUNCH
SERVED
11-8PM
&
from the
Grill
5-8PM

- PUB - MENU

Tuesday-
Saturday
11am-8pm

Sunday
11am-5pm

STARTERS & SNACKS

ONION RINGS 9

Thick Battered Rings,
Herbed Horseradish Aioli

CHICKEN WINGS 13

Jumbo Wings & Drums, Tossed in
your choice of Garlic Buffalo,
Honey BBQ, or Thai Sweet Chili

SMOKED PROSCIUTTO WRAPPED MOZZARELLA 9

Spicy Garlic Marinara,
Fried Capers, Basil,
Grilled Flat Bread

WISCONSIN CHEESE CURDS 9

Fried White Cheddar Cheese,
Garlic Marinara Sauce

HOT DOG 3

Local Award Winning All Beef Dog
Choice of Ketchup, Mustard, Onion
or Relish

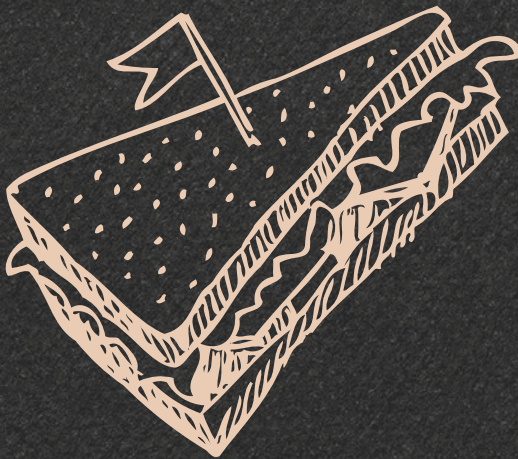
ASIAN CHICKEN LETTUCE WRAPS 7

Sriracha, Garlic, Onion, Ginger,
Hoisin, Water Chestnuts,
Green Onion, Carrot

SANDWICHES

ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF SIDE:

French Fries, Sweet Potato Fries, Kettle Chips, Fruit Salad, Cole Slaw, Cottage Cheese



DELI BOARD 13

Meat: Ham, Bacon, Turkey, Tuna Salad, Chicken

Cheese: Cheddar, Swiss, Provolone, American, Pepper Jack

Bread: Red Pepper Wrap, Multi-Grain, White, Rye, Ciabatta, Potato Roll

MVCC CLUB 13

Turkey, Ham, Bacon, Cheddar, Swiss, Lettuce, Tomato, Aioli,
Multi-Grain Bread

FAT FONTAINE 13

Smoked Ham, Mortadella, Sopresetta, Spicy Capicola, Provolone,
Pesto Grilled Ciabatta Roll

FRIED BOLOGNA 12

Pepper Jack Cheese, Sweet Pickle, Onion
Add a Fried Egg 1

REUBEN 14

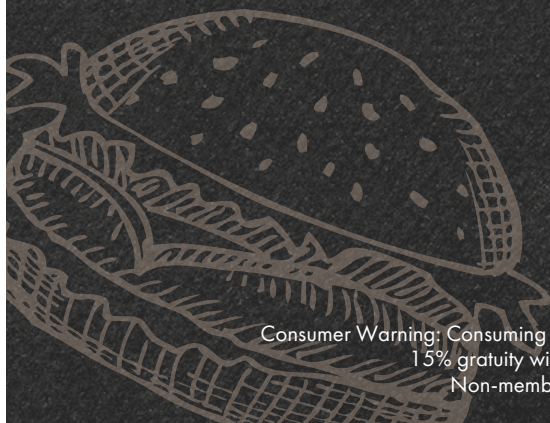
Corned Beef Brisket, Swiss Cheese, Sauerkraut, Russian Dressing, Rye Bread

ROASTED TURKEY 11

Herb Roasted Turkey, Carrot, Apple, Red Onion, Chili, Dill Pickle,
Tangy BBQ Sauce, Turkey Gravy, Ciabatta Roll

MVCC CHEESEBURGER 12

Chuck Brisket Blend, Cheddar Cheese, Shredded Lettuce, Onion,
Caramelized Bacon, Secret Sauce



Consumer Warning: Consuming raw or undercooked food can increase risk of illnesses
15% gratuity will be added to parties greater than 10
Non-members are subject to 20% surcharge

STARTERS

TODAY'S SOUP DU JOUR 5/7
Chef's Soup of the Day

ACAI BOWL 13
Fresh Berries, Banana, Almonds, Hemp Hearts,
Dark Chocolate, Walnut Granola

AHI TUNA 21
Pepper Seared Yellow Fin Tuna, Soy, Pickled Ginger,
Wasabi, Wakame Seaweed

GARDEN SALAD 5
Field Greens, Onion, Tomato, Cucumber, Carrot,
Choice of Dressing

CHICKEN COBB SALAD 12
Crisp Romaine Lettuce, Herb Grilled Chicken, Tomato,
Cucumber, Egg, Applewood Smoked Bacon,
Point Reyes Blue Cheese, Avocado,
Choice of Dressing

CAESAR SALAD 7
Crisp Romaine Lettuce, Parmigiano Reggiano,
Roasted Tomato, Crouton, Parmesan Crisp

CALIFORNIA PLATTER 12
Mixed Greens, Chicken Salad, Tuna Salad,
Cottage Cheese, Fruit

DRESSINGS AND SALAD ADDITIONS

DRESSINGS: Honey Cider, Balsamic, Italian, Blue Cheese, Caesar, Ranch, Passion Fruit
SALAD ADDITIONS: Grilled Chicken 5, Grilled Salmon 11, Grilled Shrimp 9, Ahi Tuna 11, Smoked Salmon 14, MVCC Filet 20,
Angus Reserve New York Strip 15, Cajun Spiced 3

FROM THE GRILL

Create your own Entree
available 5pm-8pm only

MEAT

MVCC SIGNATURE FILET 21/33
5oz / 8oz

ANGUS RESERVE NEW YORK STRIP 29
12oz

SMOKED TWIN PORK CHOPS 13
10oz

SWORDFISH 17
6oz

CHILI LIME AHI TUNA 19
6oz

SKUNA BAY SALMON 16
6oz

VEAL SCALOPPINI 20
8oz

SIDES

FINGERLING POTATO 3

GINGER WHIPPED SWEET POTATO 3

ORANGE PECAN RICE PILAF 3

FRENCH FRIES 3

GRILLED ASPARAGUS 4

SAUTÉ MUSHROOMS 4

GREEN BEANS 4

GARLIC PARMESAN BROCCOLINI 4

SZECHUAN FRIED SAVOY CABBAGE 5

TOPPINGS

SHALLOT CONFIT 2

GARLIC HERB BUTTER 1

BLACKBERRY KETCHUP 2

RHUBARB CHUTNEY 2

BLUEBERRY PORT WINE SAUCE 2

Consumer Warning: Consuming raw or undercooked food can increase risk of illnesses
15% gratuity will be added to parties greater than 10
Non-members are subject to 20% surcharge