

LUNCH  
SERVED  
11-9PM  
&  
from the  
Grill  
5-9PM

# - PUB - MENU

Tuesday-  
Saturday  
11am-9pm

Sunday  
11am-5pm

## STARTERS & SNACKS

**ONION RINGS** 10  
Thick Battered Rings,  
Herbed Horseradish Aioli

**WISCONSIN CHEESE CURDS** 10  
Fried White Cheddar Cheese,  
Garlic Marinara Sauce

**CHICKEN WINGS** 16  
Jumbo Wings & Drums, Tossed in  
your choice of Garlic Buffalo,  
Honey BBQ, or Thai Sweet Chili

**HOT DOG** 3  
Local Award Winning All Beef Dog  
Choice of Ketchup, Mustard,  
Onion or Relish

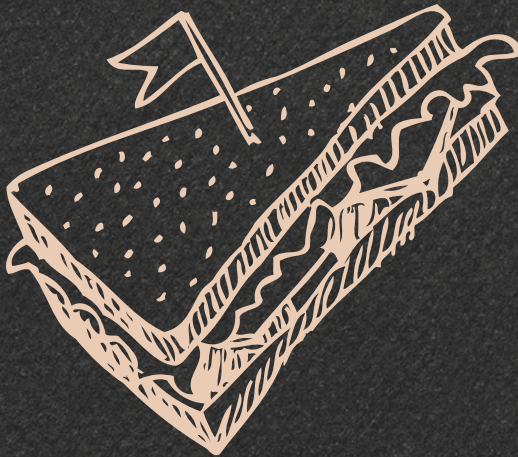
**SMOKED PROSCIUTTO WRAPPED  
MOZZARELLA** 10  
Spicy Garlic Marinara,  
Fried Capers, Basil,  
Grilled Flat Bread

**ASIAN CHICKEN LETTUCE  
WRAPS** 7  
Siracha, 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, Chicken, Tuna Salad, Chicken Salad  
Cheese: Cheddar, Swiss, Provolone, American, Pepper Jack  
Bread: Red Pepper Wrap, Multi-Grain, White, Rye, Ciabatta, Potato Roll

**MVCC CLUB** 14  
Turkey, Ham, Bacon, Cheddar, Swiss, Lettuce, Tomato, Aioli,  
Multi-Grain Bread

**FAT FONTAINE** 15  
Smoked Ham, Mortadella, Sopresetta, Spicy Capicola, Provolone,  
Pesto Grilled Ciabatta Roll

**FRIED BOLOGNA** 14  
Pepper Jack Cheese, Sweet Pickle, Onion  
Add a Fried Egg ..... 1

**REUBEN** 14  
Corned Beef Brisket, Swiss Cheese, Sauerkraut, Russian Dressing, Rye Bread

**FISHWICH** 15  
Shredded Lettuce, American Cheese, Tartar Sauce, Baguette

**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 14

Fresh Berries, Banana, Almonds, Hemp Hearts,  
Dark Chocolate, Walnut Granola

### AHI TUNA 24

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 14

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

### CAESAR SALAD 8

Crisp Romaine Lettuce, Parmigiano Reggiano,  
Roasted Tomato, Crouton, Parmesan Crisp

### CALIFORNIA PLATTER 14

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 13, Grilled Shrimp 9, Ahi Tuna 12, Smoked Salmon 14, MVCC Filet 20,  
Angus Reserve New York Strip 15, Cajun Spiced 3

## FROM THE GRILL

Create your own Entree  
available 5pm-9pm only

### MEAT

#### MVCC SIGNATURE FILET 21/33

5oz / 8oz

#### ANGUS RESERVE NEW YORK STRIP 36

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 5

#### PECAN RICE PILAF 3

#### FRENCH FRIES 3

#### GRILLED ASPARAGUS 5

#### SAUTÉ MUSHROOMS 5

#### SESAME GARLIC GREEN BEANS 5

#### GARLIC PARMESAN BROCCOLINI 5

#### SZECHUAN FRIED SAVOY CABBAGE 5

#### STEAMED BROCCOLI 3

### TOPPINGS

#### SHALLOT CONFIT 2

#### GARLIC HERB BUTTER 2

#### BLACKBERRY KETCHUP 2

#### BLUEBERRY PORT WINE SAUCE 2

#### ORANGE THYME SAUCE 2

#### CHIMICHURRI 2

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