

STARTERS

TODAY'S SOUP DU JOUR

Chef's Soup of the Day 5 / 7

WISCONSIN CHEESE CURDS

Golden Fried White Cheddar Cheese, Garlic Marinara 10

MVCC CHICKEN WINGS

Jumbo Flats and Drums Choice of Sauce:

Garlic Buffalo, Honey BBQ or Thai Sweet Chili 15

Served with Celery, Carrots and Choice of Ranch or Blue Cheese Dip

JUMBO SHRIMP COCKTAIL 🍤

Spicy Bloody Mary Cocktail Sauce, Marie Rose Sauce, Lemon 15

ASIAN CHICKEN LETTUCE WRAPS

Garlic, Onion, Ginger, Hoisin, Water Chestnuts, Green Onion, Carrot 10

FISH TACOS 🐟

Pacific Halibut, Shredded Cabbage Slaw, Carrot, Onion, Cilantro, Lime, Vegan Sour Cream, Poblano Green Chili, Corn Tortilla 18

CHICKEN JALAPEÑO EMPANADAS

Roasted Red Peppers, House Smoked Prosciutto, Cream Cheese, Poblano Green Chili, Sundried Tomato Sauce 15

CRISPY ASIAN PORK BELLY

Toasted Sesame Oil, Sweet Soy, Sushi Rice, Asian Vegetables, Fresno Chili Sauce 15

ESCARGOT

Butter, Garlic, Shallots, White Wine, Parsley, Toasted Artisan French Baguette 16

MVCC SEARED AHI TUNA 🐟🌱

Tri Pepper Crusted, Pickled Ginger, Wasabi, Soy, Wakame Seaweed 12 / 24

SALADS & BOWLS

GARDEN SALAD 🌱

Field Greens, Onion, Tomato, Cucumber, Carrot, Choice of Dressing 7

CAESAR SALAD

Romaine, Imported Parmigiano-Reggiano, Roasted Tomato, Garlic Herb Crouton, Parmesan Crisp 10

VEGAN CAESAR SALAD 🌱

Romaine, Vegan Parmesan, Roasted Tomato, Garlic Herb Crouton 10

MVCC CLUB SALAD 🌱

Field Greens, Onion, Tomato, Dried Cherry, Duchilly Hazelnut, Point Reyes Blue Cheese, Honey Cider Vinaigrette 10

PROSCIUTTO & MELON SALAD

Field Greens, Feta Cheese, Toasted Pine Nuts, Red Onion, White Balsamic Mint Vinaigrette 12

VEGAN TACO SALAD BOWL 🌱

Brown Rice, Corn and Black Bean Salsa, Shredded Lettuce, Shredded Fiesta Blend Cheese, Pico de Gallo, Avocado, Poblano Green Chili, Sour Cream 15

ORGANIC ANCIENT GRAIN BOWL 🌱

Chef's Weekly Selection of Organic Grains, Wild Rice and Legumes, Marinated or Grilled Vegetables, Fruits, Field Greens, Vegan Vinaigrette market price

ACAI BOWL

Fresh Berries, Banana, Toasted Almonds, Hemp Hearts, Dark Chocolate, Granola 15

DRESSINGS AND ADDITIONS

DRESSINGS: Honey Cider, Balsamic, Italian, Blue Cheese, Caesar, Ranch, White Balsamic Mint Vinaigrette, Vegan Caesar

SALAD ADDITIONS: Grilled Chicken 6, Grilled Shrimp 9, Ahi Tuna 12, Pacific Halibut 14, Grilled Salmon 15, Flat Iron Steak 15, Smoked Salmon 16, Cajun Spiced 3

VEGAN 🌱

MVCC SIGNATURE DISH 🌱

PESCATARIAN 🐟

*Add 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 text*

PIZZA

SUBSTITUTE GLUTEN FREE VEGAN ITALIAN HERB CRUST 6

TUSCAN SAUSAGE

Bianco Dinapoli Tomato Sauce,
Mozzarella, Provolone,
Housemade Fennel Pork Sausage,
Grilled Red Onion 12

MARIO

Garlic Cream Sauce, Mozzarella,
Provolone, Rosemary Chicken,
Grilled Red Onion, Gorgonzola 14

THREE CHEESE

Bianco Dinapoli Tomato Sauce,
Mozzarella, Provolone,
Parmigiano Reggiano 10

CLASSIC PEPPERONI

Bianco Dinapoli Tomato Sauce,
Mozzarella, Provolone,
Cup and Char Pepperoni 12

SHRIMP SCAMPI 🍤

Butter, Garlic, Lemon, Parsley,
Red Pepper Flakes, Mozzarella,
Provolone 14

VEGAN PIZZA 🌱

Gluten Free Italian Herb Crust,
Bianco Dinapoli Tomato Sauce,
Grilled Sweet Peppers, Red Onion,
Mushroom, Vegan Mozzarella and
Parmesan 17

SANDWICHES

ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF SIDE

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

DELI BOARD

All Deli Board Sandwiches come with Lettuce,
Tomato and Herbed Aioli 13
Meat: Turkey, Ham, Bacon, Tuna Salad, Grilled Chicken, Cajun
Chicken

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

Bread: Red Pepper Wrap, Gluten Free Wrap, Multi-Grain, White,
Ciabatta Roll, Whole Wheat Bun, Pretzel Bun

MVCC CLUB 🍷

Turkey, Ham, Bacon, Cheddar, Swiss, Lettuce, Tomato,
Herbed Aioli, Multi-Grain Bread 15

HONEY SRIRACHA CHICKEN

Carrot Jalapeño Slaw, Pepper Jack Cheese,
Sriracha Aioli, Pretzel Bun 15

MVCC CHEESEBURGER 🍷

Brisket and Short Rib Blend Patty, Cheddar,
Shredded Lettuce, Onion, Caramelized Bacon,
Secret Sauce, Pretzel Bun 15

VEGAN BURGER 🌱

Grilled Beyond Burger Patty, Fiesta Blend Cheese,
Shredded Lettuce, Tomato, Corn and Black Bean Salsa,
Poblano Green Chili, Avocado, Whole Wheat Bun 17

MEATLOAF SANDWICH

Griddled Thick Sliced Meatloaf, Tangy Mustard Glaze,
Provolone, Seasoned Potato Flats,
Crispy Tobacco Onions, Ciabatta Roll 15

GREEK LAMB GYRO

Shredded Lettuce, Tomato, Onion, Tzatziki,
Grilled Naan Bread 15
Add Feta Cheese 1

BLACKENED REDFISH 🍤

Carrot Jalapeno Slaw, Chipotle Lime Crema,
Ciabatta Roll 20

SMOKED BRISKET SANDWICH

Honey BBQ Sauce, Pickled Red Onion,
Pineapple Cole Slaw, Ciabatta Roll 15

VEGAN 🌱

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PISCATARIAN 🍤

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DINNER ENTREES

ONLY AVAILABLE FROM 5-9PM

CHILEAN SEA BASS

White Miso Yuzu Glaze, Avocado, Sushi Rice, Asian Vegetables, Sriracha Aioli 36

PORCINI MUSHROOM CRUSTED STEAK

Filet Mignon, Au Gratin Potatoes, Haricot Vert, Bordelaise Sauce 44

STUFFED CHICKEN TENDERLOIN

Panko Crusted, Goat Cheese, House Smoked Prosciutto, Sweet Thai Chili Sauce, Fried Rice, Grilled Zucchini and Squash 24

PEPPER CRUSTED FLAT IRON STEAK

Herb Roasted Fingerling Potatoes, Fennel and Tomato Salad, Red Wine Vinaigrette, Blackberry Red Wine Reduction 34

CAJUN REDFISH

Dirty Rice, Corn Maque Choux, Cabbage Slaw, Crab Hushpuppies, Avocado Remoulade 31

SMOKED TRI-TIP SKEWERS

Garden Vegetable Rice Pilaf, Grilled Zucchini and Squash, Cherry Apricot Glaze 22

MEXICAN GRILLED SHRIMP

Chipotle, Garlic, Orange, Lime, Cilantro Rice, Corn and Black Bean Salsa, Pico de Gallo, Avocado Remoulade 31

PASTA DU JOUR

Chef's Feature of the Day Including Vegan Gluten Free Pasta market price

VEGAN 

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DINNER FROM THE GRILL

CREATE YOUR OWN ENTREE
ONLY AVAILABLE FROM 5-9PM

MEAT

MVCC SIGNATURE FILET MIGNON 22 / 34

ANGUS RESERVE RIBEYE STEAK 32

FLAT IRON STEAK 20

CHILEAN SEA BASS 26

PACIFIC HALIBUT 26

SKUNA BAY SALMON 18

MEXICAN GRILLED SHRIMP 22

BLACKENED REDFISH 22

GARLIC HERB CHICKEN BREAST 8

SIDES

FRENCH FRIES 4

SWEET POTATO FRIES 6

AU GRATIN POTATOES 6

ORGANIC ANCIENT GRAIN 4

GARDEN VEGETABLE RICE PILAF 5

GARLIC MADEIRA MUSHROOMS 6

HARICOT VERT 5

STEAMED BROCCOLI 5

ASIAN VEGETABLES 5

CORN MAQUE CHOUX 5

TOPPINGS

CIPOLLINI ONION BACON JAM 3

ROASTED BONE MARROW BUTTER 3

HORSERADISH SAUCE 3

LEMON GARLIC HERB BUTTER 3

BORDELAISE SAUCE 3

BLACKBERRY RED WINE REDUCTION 3

TERIYAKI GLAZE 3

GINGER, SOY, WASABI 3

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