



Dinner Menu

STARTERS

Soup Du Jour

Chef's Soup of the Day

Wisconsin Cheese Curds

Golden Fried White Cheddar Cheese, Garlic Marinara

Onion Petals

Golden Fried Sweet Vidalia Onion, Yum Yum Sauce

Buffalo Chicken Dip

Cheddar, Cream Cheese, Red Onion, Blue Cheese Crema, Naan

5/7

Korean Tostada

Pulled Pork, Monterey Jack, Kimchi, Green Onion, Sesame Seed

12

Crab Cake

Micro Greens, Creole Mustard Sauce

12

Crispy Rice Cake Sushi

Smoked Salmon, Avocado, Cucumber, Carrot, Miso Glaze, Wasabi Aioli

15

MVCC Seared Ahi Tuna *

Tri Pepper Crusted, Pickled Ginger, Wasabi, Soy, Wakame Seaweed

12

24

15

14/28

SALADS AND BOWLS

Garden Salad

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

10

Caesar Salad *

Romaine, Pecorino Romano, Bacon, Garlic Herb Crouton, Parmesan Crisp

12

MVCC Club Salad *

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

14

Acai Bowl

Berries, Pineapple, Dark Chocolate, Vanilla Granola

15

Dressings: Honey Cider*, Balsamic, Italian, Blue Cheese, Caesar*, Ranch, Champagne Vinaigrette

Cobb Salad *

Romaine, Chicken, Bacon, Hard – Boiled Egg, Tomato, Point Reyes Blue Cheese, Avocado, Choice of Dressing

20

Spring Fruit Salad

Field Greens, Cucumber, Chevre, Pistachio, Berries, Champagne Vinaigrette

13

Salad Additions*: Grilled Chicken 6, Grilled Shrimp 10, Ahi Tuna 14, Grilled Salmon 15, Flat Iron Steak 22, Smoked Salmon 16, Cajun Spiced 3

Teriyaki Chicken Bowl

Jasmine Rice, Asian Vegetable, Shiitake Mushrooms, Wakame Seaweed, Sesame

18

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
15% GRATUITY WILL BE ADDED TO PARTIES GREATER THAN 10. NON-MEMBERS ARE SUBJECT TO 20% SURCHARGE.



SIGNATURE ENTREES

Greek Platter	24	Crab Linguini	30
Chicken, Lamb, Onion, Sweet Pepper, Tzatziki, Basmati Rice, Naan		Olive Oil, Garlic, Fresh Herbs, Tomato, Lump Crab	
BBQ Rubbed Pork Tenderloin	22	Pacific Halibut*	34
Guacamole, Pineapple Mango Salsa, Cilantro Lime Rice		Grilled Zucchini, Squash, Spicy Sausage Tomato Broth	
Thai Shrimp Skewer	28	Surf and Turf	30
Stir-Fry Vegetable, Tropical Rum Sauce, Cilantro Lime Rice		Pork Tenderloin, Crab Stuffed Shrimp, Lemon Grilled Asparagus, Seasoned Roasted Potato	
Chicken Marsala	26		
Mushroom, Lemon Grilled Asparagus, Seasoned Roasted Potato			

FROM THE GRILL

Meat

MVCC Signature Filet Mignon* 30/48
Angus Reserve Ribeye Steak* 38
Flat Iron Steak* 22
BBQ Rubbed Pork Tenderloin 15
Thai Shrimp Skewer 20
Pacific Halibut* 25
Kvaroy Artic Salmon* 18

Sides

French Fries 4
Sweet Potato Fries 6
Seasoned Roasted Potato 5
Cilantro Lime Rice 5
Garlic Madeira Mushrooms 6
Asian Vegetable 5
Lemon Grilled Asparagus 6
Grilled Zucchini, Squash 5

Toppings

Shallot Confit 3
Maitre D'hotel Butter 3
Bordelaise Sauce 3
Horseradish Sauce 3
Tropical Rum Sauce 3
Pinapple Mango Salsa 3
Teriyaki Glaze 3

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DESSERTS

Chocolate Peanut Butter Cheesecake 10

Cookie Crust, Oreo, Honey Roasted Peanuts, Whipped Cream

Banana Bread Pudding 8

Espresso Rum Caramel, Cinnamon Ice Cream

Old Fashion Milkshake 8

Vanilla, Chocolate, Strawberry, Peanut Butter, Oreo, Topped with Whipped Cream and Cherry

DIGESTIFS

After Dinner Delight 9

Irish Crème, Green Crème De Menthe, Frangelico Shaken with Crushed Ice and Served in a Chilled Martini Glass

Brandy Alexander 9

E&J Brandy, Crème De Cacao, Half & Half Shaken, Topped with Chef's Whipped Cream and Shaved Nutmeg

MVCC After Dinner Coffee 9

E&J Brandy, Crème De Cacao, Kahlua, Topped with Fresh Brewed Coffee, Whipped Cream and Garnished with Chef's Infused Chocolate

The Ultimate Digestic 11

Grand Marnier, Frangelico, Amaretto, Delivered the MVCC Way, Served in a Brandy Snifter, Resting Over Fresh Brewed Coffee



Lunch Menu

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SANDWICHES

All sandwiches are served with your choice of side: French Fries, Sweet Potato Fries, Kettle Chips, Fruit Salad, Cottage Cheese

Deli Board

16

All Deli Board Sandwiches come with Lettuce, Tomato and Herbed Aioli

Meat: Turkey, Ham, Grilled Chicken, Cajun Chicken, Tuna Salad

Cheese: Cheddar, Swiss, American, Muenster, Aged White Cheddar

Bread: Red Pepper Wrap, Gluten Free Wrap, Multi-Grain, White, French Baguette, Potato Bun

MVCC Club

18

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

Jerk Chicken

15

Muenster, Pineapple Mango Salsa, Cilantro Lime Yogurt, Potato Bun

Ribeye*

30

Aged White Cheddar, Hot Pepper Jam, Fried Green Tomato, Arugula, Caramelized Onion, French Baguette

Fried Pork Po Boy

15

Creole Aioli, Lettuce, Tomato, Red Onion, Sweet Pickle, French Baguette

Fried Lake Perch

18

Lettuce, Tomato, Dill Tartar Sauce, Potato Bun

MVCC Cheeseburger*

20

Brisket and Short Rib Blend Patty, Cheddar, Lettuce, Tomato, Red Onion, Pickle, Bacon, Secret Sauce, Potato Bun

DESSERTS

Chocolate Peanut Butter Cheesecake

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Cookie Crust, Oreo, Honey Roasted Peanuts, Whipped Cream

Banana Bread Pudding

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Espresso Rum Caramel, Cinnamon Ice Cream

Old Fashion Milkshake

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