



Dinner Menu

STARTERS

Soup Du Jour

Chef's Soup of the Day

Fruit Parfait

Berries, Granola, Vanilla Greek Yogurt

Wisconsin Cheese Curds

Golden Fried White Cheddar Cheese, Garlic Marinara

Onion Petals

Golden Fried Sweet Vidalia Onion, Yum Yum Sauce

MVCC Chicken Wings

Jumbo Drums and Flappers

Choice of sauce: Garlic Buffalo, Thai Chili, Honey BBQ. Served with Celery, Carrots and Choice of Ranch or Blue Cheese Dip

5/7

Shrimp Spring Rolls

12

Sesame Seed, Parsley, Chives, Cabbage, Ponzu Sauce, Wakame Seaweed

7

Pork Lettuce Wrap

10

Baby Romaine Lettuce, Coconut, Lime, Cilantro, Green Onion Salad

12

Prosciutto Wrapped Brie

20

Peach, Balsamic, Grapes, Naan

10

MVCC Seared Ahi Tuna*

13/26

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

13

SALADS AND BOWLS

Garden Salad

10

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

Caesar Salad*

12

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

MVCC Club Salad*

12

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

Summer Fruit Salad

12

Field Greens, Cucumber, Feta, Almond, Berries, Red Onion, Strawberry Poppy Seed

Cobb Salad*

18

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

Dressings: Honey Cider*, Balsamic, Italian, Blue Cheese, Caesar*, Ranch, Strawberry Poppy Seed

Salad Additions*: Grilled Chicken 6, Grilled Shrimp 10, Ahi Tuna 13, Organic Salmon 18, Flat Iron Steak 18, Smoked Salmon 18, Cajun Spiced 3

Passion Fruit Sorbet Bowl

16

Mango, Pineapple, Strawberry, Macadamia Nuts, Granola

Teriyaki Chicken Bowl

16

Yakisoba Noodle, Asian Vegetable, Shiitake Mushroom, Wakame Seaweed, Sesame

*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.



CHEESE PIZZA

10

Each additional topping, \$1.50

Crust: Original Hand Tossed, Gluten Free

Sauce: Pizza Sauce, Garlic Cream Sauce, Pesto

Meats: Pepperoni, Sausage, Salami, Ham, Chicken

Veggies: Banana Pepper, Onions, Olives, Peppers, Mushrooms, Pineapple

SIGNATURE ENTREES

BBQ Rubbed Pork Tenderloin

22

Guacamole, Pineapple Mango Salsa, Cilantro Lime Rice

Parmesan Chicken

22

Garlic Cream Sauce, Marinara, Haricot Vert, Seasoned Roasted Potato

Thai Shrimp Skewer

26

Stir-Fry Vegetable, Tropical Rum Sauce, Cilantro Lime Rice

Blackened Salmon Linguini

28

Garlic, Spinach, Artichoke, Cream, Pecorino, Lemon, Greek Yogurt

FROM THE GRILL

Meat

MVCC Signature Filet Mignon* 30/48

Flat Iron Steak* 18

BBQ Rubbed Pork Tenderloin 15

Korean Style Baby Back Ribs 16/32

Thai Shrimp Skewer 20

Parmesan Chicken 15

Organic 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

Haricot Vert 6

Grilled Zucchini, Squash 5

Toppings

Shallot Confit 3

Roasted Garlic Butter 3

Bordelaise Sauce 3

Horseradish Sauce 3

Tropical Rum Sauce 3

Pineapple Mango Salsa 3

Teriyaki Glaze 3



DESSERTS

Passion Fruit Sorbet

Gluten-Free Almond Pound Cake, Raspberry Coulis

10

Strawberry Shortcake

Balsamic Reduction, Whipped Cream, Lemon Scone

8

Old Fashion Milkshake

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

8

DIGESTIFS

After Dinner Delight

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

9

Brandy Alexander

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

9

MVCC After Dinner Coffee

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

9

The Ultimate Digestic

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

11