



Lunch 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.



SANDWICHES

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

Deli Board

15

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

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

Cheese: Cheddar, Swiss, American, Pepper Jack, Herbed Ricotta

Bread: Red Pepper Wrap, Gluten Free Wrap, Multi-Grain, White, Ciabatta Roll, Potato Bun

MVCC Club

16

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

Fried Bologna

15

Sweet Pickles, Onion, Pepper Jack Cheese, Potato Bun
Add Fried Egg*, \$1

Smoked Beef Brisket

16

Herbed Ricotta Cheese, Cipollini Onion, Bacon Jam, Spinach, Ciabatta Roll

Fried Pork Po Boy

15

Creole Aioli*, Lettuce, Tomato, Red Onion, Sweet Pickle, Ciabatta Roll

Fried Lake Perch

16

Lettuce, Tomato, Dill Tartar Sauce, Potato Bun

MVCC Cheeseburger*

15

Half Pound Fresh Ground Steak Patty, Cheddar, Lettuce, Tomato, Red Onion, Pickle, Bacon, Secret Sauce, Potato Bun

CHEESE PIZZA

10

Crust: Original Hand Tossed, Gluten Free

Sauce: Pizza Sauce, Garlic Cream Sauce, Pesto

Each additional topping, \$1.50

Meats: Pepperoni, Sausage, Salami, Ham, Chicken

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

DESSERTS

Passion Fruit Sorbet

10

Gluten-Free Almond Pound Cake, Raspberry Coulis

Strawberry Shortcake

8

Balsamic Reduction, Whipped Cream, Lemon Scone

Old Fashion Milkshake

8

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

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