



Lunch Menu

STARTERS

<p>Soup Du Jour Chef's Soup of the Day</p> <p>Fruit Parfait Berries, Granola, Vanilla Greek Yogurt</p> <p>Wisconsin Cheese Curds Golden Fried White Cheddar Cheese, Garlic Marinara</p> <p>Onion Petals Golden Fried Sweet Vidalia Onion, Yum Yum Sauce</p> <p>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</p>	<p>5/7</p> <p>7</p> <p>12</p> <p>10</p> <p>13</p>	<p>Shrimp Spring Rolls Sesame Seed, Parsley, Chives, Cabbage, Ponzu Sauce, Wakame Seaweed</p> <p>Pork Lettuce Wrap Baby Romaine Lettuce, Coconut, Lime, Cilantro, Green Onion Salad</p> <p>Proscuitto Wrapped Brie Peach, Balsamic, Grapes, Naan</p> <p>MVCC Seared Ahi Tuna * Tri Pepper Crusted, Pickled Ginger, Wasabi, Soy, Wakame Seaweed</p>	<p>12</p> <p>10</p> <p>20</p> <p>13/26</p>
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SALADS AND BOWLS

<p>Garden Salad Field Greens, Onion, Tomato, Cucumber, Carrot, Choice of Dressing</p> <p>Caesar Salad* Romaine, Pecorino Romano, Bacon, Garlic Herb Crouton, Parmesan Crisp</p> <p>MVCC Club Salad* Field Greens, Onion, Tomato, Dried Cherry, Hazelnut, Point Reyes Blue Cheese, Honey Cider Vinaigrette</p> <p>Summer Fruit Salad Field Greens, Cucumber, Feta, Almond, Berries, Red Onion, Strawberry Poppy Seed</p>	<p>10</p> <p>12</p> <p>12</p> <p>12</p>	<p>Cobb Salad* Romaine, Chicken, Bacon, Hard – Boiled Egg, Tomato, Point Reyes Blue Cheese, Avocado, Choice of Dressing</p> <p>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</p> <p>Passion Fruit Sorbet Bowl Mango, Pineapple, Strawberry, Macadamia Nuts, Granola</p> <p>Teriyaki Chicken Bowl Yakisoba Noodle, Asian Vegetable, Shiitake Mushroom, Wakame Seaweed, Sesame</p>	<p>18</p> <p>16</p> <p>16</p>
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*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

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

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