

# Gordie's

AT  
MOCCASIN CREEK

## INTRODUCTIONS

<b>4 oz. Chilled King Crab Cocktail</b>	19
<b>Mussels Josephine</b>	17
<b>Jumbo Shrimp De Jungua</b>	17
<b>House Marinara Meat Balls</b>	15
<b>Smoked Gouda and Truffle Dip</b>	15
<b>Beer Batter Walleye Fingers</b>	14
<b>Smoked Prime Filet Carpaccio</b>	19
<b>5 oz. Fried Cajun Lobster Bites</b>	18
<b>Kung Pao Brussel Sprouts</b>	14



## USDA PRIME GRADE DEMOKOTA STEAK

<b>Prime 12oz Ribeye</b>	39
<b>Prime 10oz Top Sirloin</b>	35
<b>Prime 14oz New York Strip</b>	37
<b>Prime 6oz / 8oz Filet Mignon</b>	44/48
<b>Prime Tri Tip Au Poivre</b>	36
Pan seared with a classic peppered cognac cream sauce.	
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<b>Choice 18oz Bone In New York</b>	36

## IN HOUSE DRY-AGED DEMOKOTA BEEF

*\*\*All Cuts Have The Option of Being Char Broiled or Seasoned and Seared On the Flat Top Grill\*\**

Indulge in the pinnacle of steak perfection with Chef Randy's meticulously crafted 60-Day Dry-Aged Steaks. Our premium hand cuts undergo a transformative journey, carefully aged to perfection for 60 days, allowing the flavors to intensify and the meat to tenderize, resulting in unparalleled richness and depth of flavor. Each bite unveils a symphony of savory notes, with a buttery texture that melts in your mouth.

Sourced locally from the finest quality **PRIME GRADE DEMOKOTA** beef, our dry-aged steak is a true testament to culinary excellence, offering a dining experience that is nothing short of extraordinary.

To ensure the highest quality, the Chef recommends not cooking past the temperature of Medium.

## DRY AGED PRIME CUTS



<b>12oz Ribeye</b>	44	<b>10oz Top Sirloin</b>	39	<b>14oz New York Strip</b>	42
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## ON THE TOP STEAK ADD ONS

<b>Shallots &amp; Gorgonzola Crust</b>	4
<b>Black Truffle Butter</b>	6
<b>Brandy Cream Sauce</b>	4
<b>Grilled Onions</b>	3
<b>Garlic &amp; Burgundy Mushrooms</b>	4
<b>Jumbo Shrimp Oscar</b>	9
<b>Bordelaise Sauce with Mushrooms</b>	9
<b>Hollandaise Sauce</b>	3
<b>1/4 l/b King Crab and Drawn Butter</b>	15

## ALA CART

<b>Grilled Asparagus</b>	3
<b>Truffle Salted Steak Fries</b>	4
<b>Roasted Garlic Mashed</b>	3
<b>Bacon Mac &amp; Cheese</b>	5
<b>Baked Lobster Mac &amp; Cheese</b>	10
<b>Baked Potato (Plain / Loaded)</b>	4/6
<b>Brussel Sprouts w/Bacon &amp; Onion</b>	5
<b>Baked Sweet Potato</b>	3
<b>Seasoned Rice Pilaf</b>	3

*\*\*All Steak Dinners Are Served With Choice of Side, (Baked, Loaded, Roasted Garlic Mashed, or Rice Pilaf) Vegetable and Soup or Salad. Warm Dinner Rolls and MC3 Honey Butter\*\**



## ENTREE SALADS

<b>MC3 Cobb</b>	18
Grilled chicken, bacon, tomato, hard boiled egg, avocado, red onion. Choice of dressing. Substitute Salmon 22 / Steak 24	
<b>IceBerg Wedge</b>	16
Bleu cheese crumbles, bacon bits, tomatoes, with home made bleu cheese dressing. Add Chicken 18 or Salmon 20	
<b>Coulette Steak</b>	23
Marinated steak, grape tomatoes, red onion, cucumber, roasted red peppers, with herbed sour cream vinaigrette.	
<b>MC3 Chef</b>	17
Julienne ham, turkey, hard boiled egg, shredded cheddar jack cheese, bacon bits. Choice of dressing.	

## PASTA

<b>MC3 Spaghetti &amp; Meat Balls</b>	23
A classic meal with large tender meat balls, and a red wine and garlic enriched tomato sauce.	
<b>Teriyaki Chicken Rice Noodle Bowl</b>	21
Teriyaki glazed chicken breast with gluten free rice noodles and oriental vegetables	
<b>Lobster Ravioli</b>	31
A member favorite. Lobster and ricotta cheese filled ravioli with basil pesto alfredo sauce, and a split 5oz lobster tail.	
<b>Garlic Shrimp Scampi</b>	29
Angel hair pasta with sun dried tomatoes, garlic shallots and lemon butter.	
<b>Sweet Thai Chili Salmon</b>	27
Norwegian salmon placed on top of tri color tortellini tossed in sweet thai chili sauce.	
<b>Creamy Gorgonzola Tri Tip</b>	31
Prime tri tip on a gorgonzola cream penne pasta with broccoli, sundried tomatoes, and sweet bell peppers.	

## THREE COURSE PRIME RIB MENU

*\*\* Tuesday evenings only, limited availability \*\**

Courses include: side salad, entree selection served with roasted garlic mashed potatoes, and a dessert selection.

**TUESDAY: 12oz Smoked PRIME RIB 40**

**DESSERT SELECTIONS: CARAMEL APPLE UPSIDE-DOWN CAKE or LEMON SWIRL TIRAMISU**

## CHICKEN AND PORK

<b>Cranberry Feta Stuffed Pork Chop</b>	29
A delicious bone in chop filled with tangy feta and cranberry stuffing. Choice of side.	
<b>Smothered Pork Shanks</b>	28
Fall off the bone pork shanks smothered in a mushroom gravy and garlic mashed potatoes.	
<b>Jack Daniels Chicken</b>	23
A member favorite. Shallot, garlic, and jack daniels cream sauce over pan sautéed chicken breast and garlic mashed potatoes.	
<b>Tuscan Chicken</b>	29
Pan seared chicken breast with herbs, scallions tomatoes mushrooms and braised in a madira wine sauce served over garlic mashed potatoes.	
<b>Pork Ribeye</b>	29
Cut from the best part of the pork loin and well marbled for tenderness. Enrobed in creamed spinach.	

## OFF SHORE

<b>MC3 Walleye</b>	25
This member favorite is prepared to your liking. Broiled, Parmesan Crusted, or Pan Fried. Choice of side. Or Fish & Chips style.	
<b>Jumbo Shrimp Dinner</b>	24
Seasoned jumbo shrimp charbroiled and finished with lemon butter. Choice of side.	
<b>Split Cold Water Lobster</b>	49
8-10oz lobster tail on the shell stuffed with crab and broiled. Choice of side.	
<b>1 LB King Crab Legs</b>	MRK
Succulent, sweet, briney bering sea king crab broiled to perfection. Choice of side.	
<b>Jumbo Scallops ala Pomodoro</b>	37
Tender scallops with sweet vermoth pomodoro and black pearl barley.	
<b>Norwegian Wild Caught Salmon</b>	24
Wild north eastern atlantic salmon lightly seasoned and charbroiled to perfection. Choice of side.	