



APPETIZERS & SMALL PLATES

BACON WRAPPED DRUNKEN LOBSTER TAIL 21
bacon wrapped six ounce tail dipped in a bourbon bbq glaze

PRIME DEMKOTA TOP SIRLOIN CHISLIC 16
lightly breaded and fried

APRICOT CRACKED BLACK PEPPER PORK BELLY 14
fried and tossed in a cracked black pepper apricot glaze

SHRIMP POUTINE 17
creamy shrimp gravy, loaded with shrimp over cheese curds and truffle fries

BEER BATTERED WALLEYE FINGERS 14
six beer battered walleye fingers served with tartar sauce and lemon

DEVEILED EGGS 8
four halves made to order filled with creamy yolks, smokey bacon and chives

WALLEYE AU CHORON 16
three walleye rosettes enrobed in a decadent choron sauce

FRIED OYSTERS 17
eight oysters served with cocktail sauce and lemon

TWO BRISKET TACOS 12
with bbq slaw, pepper jack cheese, and lime wedge

POPCORN CHICKEN 8
SAUCES: *Garlic Parm, Buffalo, Teriyaki, Boom, Sweet Thai Chili, Kickin' Bourbon, Umami*

WINGS 9/16
6 or 12 BONE-IN OR BONELESS
SAUCES: *Garlic Parm, Buffalo, Teriyaki, Boom, Sweet Thai Chili, Kickin' Bourbon, Umami*

CHEESY LUMP CRAB DIP 18
with fried pita chips

POT STICKERS, choice of veggie or pork 9
option of fried or steamed with spicy plum dipping sauce

PORTABELLA FRIED MUSHROOM SLICES 10
served with homemade chipotle ranch

SPINACH FETA STUFFED MUSHROOMS 9
stuffed and baked to perfection

MC3 CASUALS

CLASSIC CHEESEBURGER 15
*served with choice of side
bacon add 1*

HAYSTACK BURGER 18
*bacon, ham, crispy onion straws,
bbq sauce, lettuce, tomato, onion, pickle,
served with choice of side*

MUSHROOM & SWISS BURGER 15
*lettuce, tomato, onion, pickle,
served with choice of side*

DEMKOTA SHAVED PRIME RIB DIP 19
with melted swiss cheese and choice of side

ROASTED TURKEY AVOCADO CLUB 17
served with choice of side

FRIED JUMBO SHRIMP BASKET 17
*three shrimp served with cocktail sauce and
choice of side*

CHICKEN STRIP BASKET 16
*four hand breaded chicken strips with choice
of side*

FRIED WALLEYE SANDWICH 14
*served with tartar sauce, lettuce, tomato, and
choice of side*

FISH & CHIPS BASKET 18
*atlantic cod beer battered with tartar sauce,
lemon wedge and choice of side*

MC3 PASTRAMI REUBEN 15
served with choice of side

FRIED CHICKEN SANDWICH 15
*lettuce, tomato, onion, pickle,
served with choice of side*

AVOCADO BLT 16
*smokey bacon, lettuce tomato and avocado
served with choice of side*

MAC & CHEESE 10
*bacon add 2 brisket add 4
buffalo chicken add 3*

MC3 Casual Sides

*Seasoned Fries, Waffle Fries, Onion Rings
Ranch Kettle Chips, Sweet Potato Fries,
Truffle Salted Fries ADD 2*

MC3 ENTREE SALADS

MIXED GREENS & GARDEN VEGETABLES 10

CHOPPED SALAD 14
*romain and iceberg, tomato, cucumber, bleu cheese
WITH DEMKOTA TENDERLOIN STEAK TIP add 7*

CAESAR SALAD 14

BBLT WEDGE 17
*bacon, bleu cheese, lettuce, tomato, topped
with candied pecans*

FALL FESTIVAL SALAD 17
*feta cheese, pears, cranberries, walnuts on
fresh greens*



ALL DINNERS COME WITH VEGETABLE OF THE DAY, CHOICE OF ONE SIDE,
AND SALAD OR SOUP

DINNER SELECTIONS

STEAKS

Featuring Prime Grade Demkota Ranch Beef.
Our steaks are dry aged for 60 days and hand
cut in house.

PRIME 14 OZ NY STRIP 37

DRY-AGED PRIME NY STRIP 40

PRIME 12 OZ RIBEYE 38

DRY-AGED PRIME RIBEYE 42

PRIME 10 OZ TOP SIRLOIN 35

PRIME 6 OZ FILET OF BEEF 41

PRIME 8 OZ FILET OF BEEF 44

Steak topping add ons:

oscar style with king crab 12

*béarnaise sauce 3 bleu cheese & shallots 3
garlic sautéed mushrooms 3 grilled onions 3*

PORK SELECTIONS

PORK RIBEYE 29

with spinach cream sauce

PORK TENDERLOIN À LA NORMANDY 25

with cinnamon apples GF

PORK FRANÇAISE 28

*boneless pork loin pounded thin and breaded,
pan fried with butter and capers*

PORK FRANGELICO 23

*pork tenderloin medallions seared and
finished with a hazelnut liqueur cream sauce*

POULTRY SELECTIONS

CHICKEN CHASSEUR 27

*braised chicken breast with tomatoes,
mushrooms, shallots in red wine sauce over
garlic mashed potatoes*

CHICKEN JACK DANIELS 24

*jack and madeira mix with cream and shallots
over garlic mashed potatoes*

SEAFOOD

BUTTER POACHED SEA SCALLOPS 41

five large scallops poached in butter

PAN SEARED GROUPEL 37

with lemon butter

NORWEGIAN WILD CAUGHT SALMON 24

BOURBON GLAZED SALMON 28

with a citrus cream sauce

JUMBO FRIED SHRIMP DINNER 25

*four panko breaded jumbo shrimp with
homemade cocktail sauce*

MC3 WALLEYE FILLET 26

*choice of: pan fried, parmesan crusted,
or fish and chips style*

PASTA DISHES

SPAGHETTI PUTTANESCA 25

*capers, olives, tomato, garlic, olive oil, and
anchovy paste*

PORTABELLA RAVIOLI 24

*ricotta portabella ravioli in a mushroom
parmesan cream sauce*

LOBSTER RAVIOLI 32

*lobster and ricotta ravioli in a basil pesto
cream sauce, with a 4oz lobster tail*

CHICKEN FETTUCCINE ALFREDO 23

*grilled chicken breast in a house made
alfredo sauce and fettuccini tossed with
chef's vegetables*

CHICKEN OR STEAK TERIYAKI RICE

NOODLE BOWL 21 GF

*oriental vegetables and rice noodles tossed
in a teriyaki glaze*

MC3 SIDES

WILD RICE BLEND, CREAMY RISOTTO,
BAKED POTATO,
ROASTED GARLIC MASHED POTATOES,
BAKED SWEET POTATO, BUTTERED ASPARAGUS,
BACON MAC & CHEESE
TRUFFLE FRIES ADD 2

MC3 DESSERTS

TRIPLE LAYER CHOCOLATE FUDGE CAKE 8

ENGLISH TOFFEE CAKE 8

CARAMEL CINNAMON BREAD PUDDING BITES AND ICE CREAM 8

HAZLENUT MOUSSE LAYERD CREPE CAKE 6