

Gordie's

AT
MOCCASIN CREEK

STARTERS

MC3 CHISLIC \$15

Lightly breaded and seasoned top sirloin. Served with crispy onion straws and grape tomatoes.

PROSCIUTTO SCALLOPS \$21

Pan seared scallops wrapped in prosciutto with a melon puree.

MUSSELS JOSEPHINE \$17

A member favorite. White wine with shallots, red pepper, butter, and garlic. A classic beurre blanc sauce with a finishing of sambuca and fresh lemon.

OYSTERS MKT

Fresh ocean oysters on the half shell. Your choice of mignonette, rockefeller, or raw. Served with cocktail sauce and lemon.

GINGER SOY AHI TUNA \$19

Marinated ahi tuna seared rare. Accompanied with sesame seaweed salad.

COCONUT SHRIMP \$16

Golden-fried coconut shrimp served with an orange marmalade sauce for dipping.

PORK BELLY \$15

Pan-seared black pepper pork belly tossed in an apricot glaze.

PRIME RIB ASPARAGUS \$15

Asparagus spears wrapped in shaved prime rib. Finished with a tangy bearnaise sauce.

SIDE OPTIONS

LOADED BAKED POTATO
ROASTED GARLIC MASHED POTATOES
WITH BEEF DEMI-GLAZE
FRIED SEASONED POTATOES
SMOKY BACON MAC AND CHEESE
RANCH SEASONED KETTLE CHIPS
HASHBROWNS WITH MELTED CHEESE
AND CARAMELIZED ONIONS
WILD RICE PILAF
PECORINO ROMANO RISOTTO
SUNDRIED TOMATO AND FETA ORZO
GRILLED ASPARAGUS

ENTREE SALADS

THE TWISTED WEDGE \$15

Fresh wedges of watermelon, cantaloupe, and honeydew with chopped romaine. Tossed in honey poppy seed vinaigrette and topped with walnuts.

STRAWBERRY FIELDS \$15

Fresh strawberries and feta cheese with spinach and julienne red onions. Topped with candied pecans and crisp smoky bacon bits, tossed in a balsamic glazed vinaigrette.

MANDARIN DELIGHT \$15

Tender spring mix with mandarin oranges, dried cranberries, toasted almond slivers, and scallions, tossed in a sesame ginger dressing. Topped with sliced avocado and crunchy chow mein noodles.

PARMESAN CAESAR \$15

Romaine lettuce with creamy caesar dressing. Topped with homemade garlic croutons and pecorino romano, accompanied with parmigiano reggiano freshly grated table-side.

GREEN GODDESS \$19

Butter lettuce, cucumber, red onion, tomato, chick peas and hearts of palm. Topped with chilled shrimp, artichoke hearts, and green goddess dressing.

PROTEIN ADD-ONS

Broiled or poached salmon \$11
Grilled or chilled shrimp (4) \$10
Broiled chicken breast \$6
Broiled top sirloin steak \$8

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DEMKOTA BEEF

Accompanied with your choice of side, seasonal vegetables and salad or soup. All steaks are cut in-house.

24 OZ PORTERHOUSE \$55

7 OZ PETITE TENDERLOIN \$40

10 OZ TENDERLOIN \$42

16 OZ BONE-IN NY STRIP \$40

12 OZ TOP SIRLOIN \$31

14 OZ MARBLED RIBEYE \$42

20 OZ BONE-IN RIBEYE \$42

STEAK ADD-ONS

Enhance the flavor of any steak with an amazing topper.

BERNAISE SAUCE \$3

BORDELAISE SAUCE \$3

BLACK TRUFFLE BUTTER \$5

SHALLOT & GORGANZOLA CRUST \$4

MUSHROOMS & ONIONS \$3

CARAMELIZED ONIONS \$3

OSCAR STYLE \$9

Lump crab, asparagus, and hollandaise sauce.

CRISPY ONION STRAWS \$2

PORK & CHICKEN

Accompanied with your choice of side, seasonal vegetables, and salad or soup.

PORK LOIN \$25

Two 6 oz boneless pork cuts topped with a mushroom cream sauce.

12 OZ PORK RIB CHOP \$27

Bone-in pork rib chop topped with creamed spinach and mushrooms.

CHICKEN MARSALA \$24

Pan-fried chicken breast in a rich shallot and cremini marsala wine sauce. Served over roasted garlic mashed potatoes.

CHICKEN MARENGO \$24

Pan braised chicken breast with tomato and sweet bell pepper, garlic, shallot, and red wine herb sauce. Served over rice pilaf.

FROM THE SEA

Accompanied with your choice of side, seasonal vegetables, and salad or soup.

HALIBUT STEAK \$43

8oz halibut filet poached or broiled.

PROSCIUTTO SCALLOPS \$44

Prosciutto wrapped scallops with grilled melon puree.

CRAB CAKES \$41

Jumbo lump crab cakes with remoulade sauce and tender greens.

BROILED SALMON \$37

Wild caught Norwegian salmon fillet with lemon butter.

MAHI MAHI \$34

Blackened mahi mahi with brown butter, lemon, and fresh chopped parsley.

SHRIMP SCAMPI \$29

Traditional shrimp scampi accompanied with roasted garlic mashed potatoes and pan fumet.

MC3 WALLEYE \$29

A member staple. Choose broiled or fried.

PASTA

All pastas served with salad or soup and garlic toast. Gluten free option available.

ITALIAN SAUSAGE PENNE \$22

Served in a vodka pomodoro sauce with sweet peppers and shallots.

PASTA PRIMAVERA \$23

With julienne yellow squash, zucchini, carrots, red onion, pancetta, and gemelli pasta.

FETTUCINE CLASSICO \$21

Charbroiled chicken breast with mushrooms, broccoli florets, shallots, and garlic. In a parmesan cream sauce.

CREAMY SHRIMP ALFREDO \$22

Juicy shrimp accompanied with sundried tomatoes in a rich, creamy alfredo sauce.

