

MC3 Dinner Menu

Salads

Blackened Steak GF

Blackened steak tips, sautéed peppers and onions, avocado, tomatoes and fresh greens with choice of dressing 18

Italian Chicken Salad GF

Fresh greens, grilled chicken breast, cherry tomatoes, red onion, Kalamata olives, pepperoncini, salami and shaved parmesan with white balsamic vinaigrette 17

Quinoa Salad V, GF

Quinoa, chick peas, cucumber, cherry tomatoes, basil, spinach and red onion tossed in citrus vinaigrette 14
Add chicken 5 Add shrimp 7

Caprese Salad V, GF

Fresh sliced tomatoes and mozzarella cheese with basil and balsamic glaze 14

House Entrees

Served with salad or soup

Tequila Lime Chicken Bowl GF

Grilled chicken breast, tequila lime glaze over quinoa, brown rice, tomatoes, avocado, onion and red peppers with mango corn relish and grilled lime 21

Sesame Chicken Stir Fry

Sautéed chicken, carrots, mushrooms, peppers and onions, in a sesame ginger sauce with house made fried rice 19

Chicken Piccata

Lightly breaded chicken breast with a caper lemon sauce served with asiago mashed potatoes and asparagus 19

Honey Garlic Shrimp

Shrimp and sautéed veggies tossed with honey garlic glaze over house fried rice 23

Country Fried Steak

Hand breaded top sirloin smothered in country pepper gravy and served with one side 20

BBQ Pork Ribs

Half rack of slow roasted pork back ribs smothered in house made bbq sauce, served with choice of one side 21

Add-ons

Sauteed Mushrooms 2

Sautéed Onions 2

Bleu Cheese Crusted 3

Grilled Shrimp 7

Petite Lobster Tail 14

GF – Gluten Free V - Vegetarian

Steaks & Seafood

Served with Salad or Soup and Choice of One Side

Top Sirloin

Prime Grade Demkota Ranch center cut 8oz 26

Filet Mignon

Demkota Ranch Elite beef tenderloin 7oz 39

Ribeye

House aged Prime Grade Demkota Ranch 12oz 48

Manhattan Strip

Center cut Prime Grade Demkota Ranch strip steak 8oz 35

Bourbon Pecan Salmon

Fresh salmon grilled and crusted with pecan crumble and bourbon maple glaze 25

Twin Tails GF

Twin petite lobster tails with melted butter 41

Canadian Walleye

Wild caught canadian walleye served with tartar sauce and grilled lemon 24

Choose (parmesan crusted, hand breaded, grilled GF or broiled GF)

Jumbo Shrimp

Six jumbo shrimp served with grilled lemon 24

Choose from (hand breaded, coconut breaded, grilled GF or scampi GF)

House Pastas

All entrees are served with warm bread and choice of salad or soup

Fettuccini Pesto V

House made pasta tossed with tomatoes, mushrooms, spinach, onions and broccoli, in pesto cream sauce topped with feta 15
Add chicken 5 Add shrimp 7

Cajun Steak Pasta

Blackened sirloin tips, sautéed peppers, onions, mushrooms and spinach tossed with house made fettuccini and cajun cream sauce 23

Lobster Pasta

Garlic, capers spinach and tomatoes tossed with house made fettuccini in a light cream sauce crowned with a petite lobster tail 24

MC3 Sides

Asiago Mashed Potatoes

Baked Potato

Brussels Sprouts

Waffle Fries

Asparagus

Fried Rice

French Fries

Hash browns

Mac & Cheese