



## Steaks & Seafood

All Steaks are served with warm house bread, salad or soup and choice of two sides

We proudly serve DemKota Ranch Beef UDSA Prime Grade Elite Black Angus beef sourced from our local farmers and feeders that is aged and cut in house.

**Bacon Wrapped Filet Mignon** 7oz \$35

**Ribeye** 12oz \$36

**Top Sirloin** 8oz \$22

**Manhattan Filet** center cut fully trimmed strip steak 8oz \$29

**Steak and Crab Cake** Manhattan filet crowned with jumbo crab cake and asparagus, served with roasted baby bakers \$38

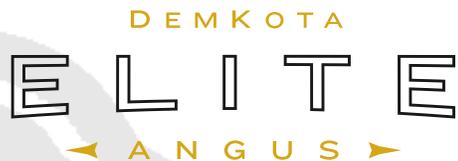
**Honey Pepper Salmon** Honey pepper glazed pan roasted salmon with mango chutney \$25

**Canadian Walleye** Wild caught canadian walleye served with tartar sauce and grilled lemon \$24

Choice of parmesan crusted, hand breaded or broiled

**Jumbo Shrimp** Six jumbo shrimp served with grilled lemon \$23

Choice of coconut breaded, broiled or grilled



## Steak add-ons

**MC Style** \$5

(Peppercorn crusted, on sautéed mushrooms and onions topped with bourbon glaze)

Bleu Cheese Crusted \$3

Three Grilled Shrimp \$7

Sautéed Mushrooms \$2

Sautéed Onions \$2

**MC Oscar Style** \$6

(house made crab cake, asparagus and hollandaise sauce)

## Moccasin Creek Sides

Asparagus

Wild Mushroom Risotto

Mac and Cheese

Shaved Brussels Sprouts

Roasted Baby Bakers

Green Top Carrots

Bacon Bleu Cheese Hash Browns

Smoked Cheddar Mashed Potatoes

# GOLF / FOOD / FAMILY / FUN

## Salads

All salads are served with warm house bread

**Grilled Romaine & Shrimp** Grilled baby romaine wedge, grilled shrimp, blistered cherry tomatoes, red onion, avocado and feta cheese served with white balsamic vinaigrette \$17

**Chefs Salad** Fresh greens, hard cooked egg, ham, turkey, cherry tomatoes and cucumber, served with choice of dressing \$15

**Blackened Steak Salad** Blackened steak tips, sautéed peppers and onions, avocado, tomatoes and fresh greens with honey mustard dressing \$17

**Italian Chicken Salad** Fresh greens, grilled organic chicken breast, heirloom cherry tomatoes, red onion, kalamata olives, pepperoncini, salami and shaved parmesan with white balsamic vinaigrette \$16

## Entrees

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

**Crab Cake Chicken Oscar** Grilled organic chicken breast, two jumbo lump crab cakes, sautéed asparagus and hollandaise sauce \$24

**Pork Roulade** Berkshire pork tenderloin stuffed with apple, fennel and goat cheese, three cheese crispy polenta cake, asparagus and fig balsamic glaze \$23

**Thai Shrimp and Rice** Lightly breaded shrimp tossed in spicy honey glaze over Thai coconut red rice with mango chutney \$24

**Bone-In Short Rib** Bone-in beef short rib, smoked and braised 24 hours, finished on the grill with a bourbon glaze with smoked cheddar mashed potatoes and green top carrots \$27

**Wild Mushroom Risotto** Wild mushrooms, snap peas, asparagus, onion and heirloom cherry tomatoes sautéed with roasted garlic \$18

**Add Crispy Chicken** \$6

**Sesame Ginger Stir Fry** Sautéed chicken, pea pods, wild mushrooms, red bell pepper and asparagus, in a sesame ginger sauce with house made fried rice \$19

## Pastas

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

**Mediterranean Fresh Pasta** Wild mushrooms, asparagus, cherry tomatoes, kalamata olives and capers tossed with house made pasta and pesto sauce \$16

**Add Chicken** \$6, **Add Shrimp** \$7

**Cajun Shrimp Tortellini** Cajun seasoned shrimp, sautéed peppers, onions and mushrooms tossed with cheese filled tortellini in a cajun cream sauce \$22

**Chicken Bacon Tortellini** Panko breaded organic chicken breast served over cheese filled tortellini in a house made cheese sauce topped with crispy bacon \$20