



DINNER

## SPECIALS OCTOBER 9<sup>th</sup> & 10<sup>th</sup>

**Rosemary Chicken Paillard** **\$23.95**  
Arugula, Lemon Vinaigrette, Roasted Red Beets,  
French Beans

**Grilled Marinated Shrimp** **\$26.95**  
Lobster Risotto, Lemon Beurre Blanc, French Beans

## SALADS

**Local Greens Salad (V)** **\$8.95 / Half \$6.95**  
Hydroponic Greens, Heirloom Tomatoes, Radish,  
Cucumbers, Fresh Lemon, Olive Oil

**Burrata Prosciutto Salad** **\$11.95 / Half \$9.95**  
Baby Arugula, Heirloom Tomatoes, Kalamata Olives,  
EVOO, Basil Pesto, Balsamic Syrup

**Caesar Salad (V)** **\$9.95 / Half \$6.95**  
Chopped Romaine, Roasted Garlic Parmesan Dressing,  
Croutons

**MC Wedge Salad** **\$10.95 / Half \$8.95**  
Great Hill Bleu Cheese, Sugared Pecans, Bacon, Heirloom  
Tomatoes, Chives, Tobacco Onions

## STARTERS

**Old Bay Shrimp & Avocado Cocktail** **\$15.95**  
Poached White Shrimp, Horseradish Louis Dipping Sauce

**Crispy Fried Buffalo Chicken Wings (8)** **\$12.95**  
Celery Sticks, Avocado Ranch Dipping Sauce

**Burrata Caprese Avo Toast (V)** **\$11.95**  
Crushed Avocado, Roasted Tomato, Basil, Shaved  
Parmesan, EVOO, Balsamic Syrup, Sourdough

**Vegetarian Meatball (V)** **\$9.95**  
Sunday Gravy, Ricotta, Truffle Parmesan Cauliflower Crust  
Bread Sticks, Arugula, Avocado Oil

**Flatbread Pizza Daily Special** - Please Ask Your Server

## ENTREES

**Pub Burger\*** **\$13.95**  
Dry Aged Beef, Cheddar Cheese, Lettuce, Tomato, Bacon,  
Onion, Toasted Craft Roll, House Chips

**Impossible Burger\*(V)** **\$13.95**  
Cheddar, Red Onion, Lettuce, Tomato, Toasted Craft Roll,  
House Chips

**Ahi Tuna Noodle Bowl\*** **\$23.95**  
Sesame Seared Ahi Tuna, Cold Soba Noodle Salad,  
Mango Salsa, Macadamia Nuts, Cilantro

**Lobster Fusilli Pasta** **\$21.95**  
Sautéed Lobster Meat, Rosa Sauce, Parmesan Broccoli

**Angus Beef Filet\*** **\$24.95**  
O'Brien Potatoes, French Beans, Wild Mushroom  
Bordelaise Sauce

**Organic Statler Chicken Breast** **\$23.95**  
Roasted Garlic Potato Puree, Grilled Asparagus

**Seared Norwegian Salmon\*** **\$23.95**  
Dijon Mustard Glaze, Lemon-Lime Heirloom Tomato and  
Skillet Corn Sauté, French Beans

**Grilled Chicken Napoleon** **\$23.95**  
Fresh Mozzarella, Prosciutto, Summer Tomato Bruschetta,  
Balsamic, Avocado Oil, Arugula, Shaved Parmesan

**Simply Prepared**  
Pan Seared Salmon 7oz.\* **\$18.00**  
Grilled Filet 6oz.\* **\$23.00**  
Roasted Statler Chicken Breast **\$15.00**

## SIDES

O'Brien Potatoes **\$3.50** French Fries **\$4.25**  
French Beans **\$4.25** Grilled Asparagus **\$5.00**  
Parmesan Broccoli **\$3.50**

*\* Please no changes or substitutions. Please notify server of allergies before ordering. We can not guarantee an allergy-free zone. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*