



DINNER

STARTERS

CRAB BRUSCHETTA - \$16

Jumbo Lump Crabmeat with Homemade Fresh Bruschetta on Toast Points

SHRIMP AND LOBSTER BISQUE - \$14

FRENCH ONION SOUP - \$10

MCC CAPRESE SALAD - \$14

Layered Fresh Tomato & Fried Mozzarella Lunes with Balsamic Reduction

JUMBO SHRIMP COCKTAIL - \$14

10 Shrimp with Homemade Cocktail Sauce

SALADS

THE MCC COBB SALAD - \$15

*Fresh Romaine Iceberg Blend with Diced Ham, Diced Chicken, Roasted Corn, Red Peppers, Tomatoes, & Onion
Choice of Dressing*

SPINACH AND WARM BACON DRESSING SALAD - \$13

*Fresh Baby Spinach, Fresh Mushrooms, & Cherry Tomatoes
Warm Bacon Dressing*

APPLE PECAN BLT - \$14

Fresh Romaine Iceberg Blend with Granny Smith Apples, Candied Pecans, Bacon, and Tomato

CAESAR SALAD - \$10

*Fresh Romaine, Parmesan Cheese, and Croutons
Add Grilled Chicken - \$6
Add Grilled Shrimp - \$9*





DINNER

MAIN COURSE

ALL DINNERS COME WITH HOUSE SALAD

STEAK FRITES - \$35

Choice of Filet Mignon or Ribeye Cooked to Perfection with Choice of Potato and Seasonal Vegetable

COWBOY PORK RIBEYE - \$25

Served with an Herb Butter Rub, Seasonal Vegetables & Choice of Potato



SEARED SEA BASS - \$35

Served over a bed of Chunky Mango Salsa, Basmati Rice, and Vegetables

MCC CRAB CAKE DINNER - \$35

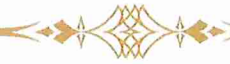
Made Fresh with Seasonal Vegetable & Choice of Potato

GRILLED SHRIMP OVER PASTA - \$25

Choice of Scampi or Fra Diavolo

MUSSELS OR CLAMS OVER PASTA - \$25

Served with choice of White Garlic Scampi or Spicy Red Sauce



CHICKEN CORDON BLEU - \$25

Served with Seasonal Vegetables & Choice of Potato

PASTA YOUR WAY - \$12

*Choice of Pasta in Alfredo, Marinara, or Vodka Blush
Add Sausage or Meatball \$3
Add Chicken \$4*

CHEESE RAVIOLI - \$15

Served with Sausage or Meatballs

