

M
1892
DINNER
MENU

Crafted Fresh. Designed for Fall.

NEW STARTERS

Bavarian Pretzel \$8

Soft & Buttery Bavarian Pretzel with House
Made Pub Style Cheddar Beer Spread

Roasted Brussels \$11

Roasted Brussel Sprouts with Bacon
& Garlic; Finished with Balsamic Glaze

Cubano Sliders \$14

House Roasted Pork, Ham, Gruyere Cheese,
Mustard, & Pickle

Shrimp Cocktail \$15

Jumbo Shrimp with
Lemon Horseradish Aioli

CLASSIC STARTERS

Soup of the Day \$9

Ask your Server for the Creation of the Day

French Onion Soup \$10

Homemade French Onion Soup
Topped with Baked Gruyere

Chorizo Empanadas (2) \$11

Made in House with Chef's Special Blend
of Chorizo Sausage, Potatoes, & Cheese

Wings \$16

MRI, Hot Honey Pepper,
Buffalo, BBQ, & Thai Chili

FLATBREADS

Margherita \$14

Marinara, Fresh Mozzarella
Cheese, & Basil

Traditional \$14

Marinara & Shredded
Mozzarella Cheese

Buffalo Chicken \$15

Crispy Chicken, Buffalo Sauce, Shredded
Mozzarella Cheese with Ranch Dressing
& Blue Cheese Crumbles

SALADS

Harvest \$15

Mixed Greens, Sliced
Pear & Apples, Craisins,
Bacon, & Feta Cheese
with Apple Cider
Vinaigrette

Taco \$15

Romaine & Iceberg Blend,
Cilantro, Salsa, Jalapeno,
Tomato, & Onion with
Poppyseed Dressing in a Tortilla
Bowl

Add Chicken \$6

Add Steak \$8

Wedge \$12

Iceberg Lettuce, Crumbled
Bacon & Blue Cheese,
Cherry Tomatoes, & Red
Onion with Creamy Blue
Cheese Dressing

Caesar \$10

Fresh Romaine,
Parmesan, & Croutons
Add Chicken \$6
Add Shrimp \$6

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FALL SANDWICHES

Hot Roast Pork **\$16**

House Roasted Pork, Long Hots, & Sharp Provolone on a Long Roll

Apple Orchard Panini **\$16**

Sliced Turkey, Granny Smith Apples, Brie Cheese, & Apple Butter; Pressed Between Ciabatta

Grilled Chicken Bacon Ranch **\$15**

Marinated Chicken Breast with Applewood Smoked Bacon, Cheddar Cheese, & Ranch on a Round Roll

MCC STAPLES

Cheesesteak or **\$16**

Chicken Cheesesteak

With or Without Sauteed Onion

Add Buffalo Sauce - \$1

Burger **\$16**

8oz. Burger; Lettuce, Tomato, Onion, & your Choice of Cheese

Add Bacon - \$3 / Add Egg - \$1

Chicken Parm **\$16**

Marinara & Shredded Mozzarella on a Long Roll

All Sandwiches Come with Homemade Chips - Upgrade to French Fries or Onion Rings \$3

ENTREES

16oz Bone in Ribeye **\$60**

Bone in Ribeye Steak; Grilled to your Liking
Served with Seasonal Vegetable & Choice of Potato

Pistachio Crusted Cod **\$38**

8oz Black Cod Filet Crusted in Pistachios & Broiled to Perfection; Served with Seasonal Vegetable & White Rice

Beef Short Rib **\$35**

Braised & Slow Roasted Beef Short Rib with Beef Demi-Glaze; Served over Mashed Potatoes & Chef's Choice of Vegetable

Roasted Chicken **\$28**

Marinated & Roasted Chicken Leg Quarter
Served with Tarragon Braised Fennel & Carrot with Mashed Potatoes

Everything Crusted Tuna Steak **\$28**

8oz Ahi Tuna Loin Steak Crusted with Everything Bagel Seasoning; Served with Coconut Rice & Pickled Vegetable

Cider Braised Pork Shoulder **\$24**

Slow Roasted in Apple Cider & Spices
Served with Apple & Onion Confit and Mashed Sweet Potatoes

Chicken Pot Pie **\$24**

Creamy Gravy, Chicken, Peas, & Carrots Covered in Flaky Puff Pastry & Baked to Golden Brown
Served with Roasted Brussel Sprouts

Chicken Parmigiana **\$24**

House Made Crispy Chicken Cutlets & Marinara Sauce with Fresh Mozzarella Cheese
Served over Linguine Pasta

Vegetable Stir-Fry **\$20**

Yakisoba Noodles, Carrot, Broccoli, Onion, Pepper, & Baby Corn in a House Stir Fry Sauce