

CLUB XIX

SMALL PLATES

- Crab & Artichoke Dip... 11

Sweet blue crab meat and artichoke hearts in a rich cheese and cream sauce with crostinis for dipping.
- Texas Red Nachos..... 11

Tortilla chips smothered in Texas red chili topped with shredded cheddar cheese & broiled, then garnished with sliced jalapenos, chopped onions, sour cream, and pico.
- Mussels..... 12

Prince Edward Island mussels, sautéed with white wine, garlic, Nduja and herbs with charred bread for dipping.
- Spring Rolls..... 10

A pair of spring rolls filled with vegetables and flash fried served with sweet Thai dipping sauce.
- MCC Smoky Wings..... 11

Eight jumbo wings seasoned with BBQ rub, smoked and fried, then tossed with house made hot sauce, served with celery & carrot sticks with Ranch dipping sauce.
- Cheesy Corn Dip..... 10

Sweet corn, peppered bacon, pepper jack cheese, tomatoes, chilies, & pico with tortilla chips for dipping.
- Shrimp Cocktail..... 12

Five poached jumbo shrimp served with cocktail sauce & lemon wedge.

SOUP

- Soup of the Day.....Cup 4..... Bowl 7

Gratinée of French Onion Soup..... Cup 5.... Bowl 8

Sweet onionst slowly caramelized, combined with rich beef & chicken broth, topped with a crouton & thickly sliced gruyere cheese & broiled until bubbly.

House Texas Red Chili.....Cup 5..... Bowl 8

Topped with sliced jalapenos, chopped onion, & cheddar cheese

PICK TWO FOR \$10

- Cup of Chef’s Soup Du Jour

homemade fresh daily

Side Salad
- Fresh Fruit

1/2 Deli Sandwich
- Sandwich toppings include:

Ham, Smoked Turkey, Roast Beef

Choice of Bread: White, Wheat Berry, Rye, or Sourdough

Substitute French Onion Soup or Texas Chili for \$1.00

SANDWICHES & SUCH

- The Bogie..... 12

Half pound of Angus ground beef char-grilled as you like on a brioche bun with garden garnish and your choice of cheese, and side.
- Southwest Chicken..... 13

A club staple: chipotle marinated chicken breast, chargrilled, topped with bacon & pepper jack cheese, served on a ciabatta roll and dressed with guacamole & chipotle mayonnaise.
- Short Rib Sandwich..... 12.50

Slow braised short rib piled on a toasted brioche roll with sweet and tangy BBQ sauce and served with choice of side
- Italian Beef Roll..... 12

Slow roasted beef, caramelized onions, and giardiniera on a toasted ciabatta roll with peperoncino peppers, and choice of side.
- Fish and Chips..... 12

Beer battered cod flash fried and served with fries, lemon wedges, and malt vinegar.
- Salmon BLT..... 13

Grilled salmon, peppered bacon, sliced tomatoes, guacamole, and crisp lettuce on toasted ciabatta roll.
- Fried Pork Loin Sandwich..... 12

Pork loin pounded thin, dredged in seasoned flour, fried, and served on a brioche roll with garden garnish and choice of side.
- Prime Rib Sandwich..... 12

Slow roasted prime rib, grilled with balsamic, onions, creamy horseradish sauce, served on a Brioche roll
– Also available as a wrap –
- Sandwiches served with choice of side:

French Fries • Onion Rings

House Potato Chips •Sweet Potato Fries

Tater Tots • Cup of Soup Du Jour

Fresh Fruit • Cottage Cheese • Side Salad

Lunch Split Plate Charge \$2.

Includes additional side selection.

SALADS

- Thunderbird Salad..... 7

Mixed greens, tomatoes, sliced cucumber, bacon, house croutons, Asiago cheese, and sunflower seeds with our house made creamy ranch dressing.
- Sunflower Salad..... 7

Mixed greens, smoked Bleu cheese crumbles, house croutons, tomatoes, and sliced cucumber with MCC Sunflower Vinaigrette dressing.
- Caesar Salad..... 7

Crisp romaine leaves dressed with thick Caesar dressing, house croutons, tomatoes, and Asiago cheese.
- House Salad..... 7

Mixed greens, tomatoes, sliced cucumber, and house croutons with your choice of dressing.
- The addition of fried or grilled chicken, grilled shrimp, grilled salmon, or Ahi tuna is available for \$7
- Crab Louie..... Petite 7..... Full 14

Crisp shredded iceberg lettuce topped with jumbo lump crab meat, lemon wedges, and boiled egg halves with Louie dressing.
- Cobb Salad.....Chicken..... Petite 7..... Full 14

Seafood..... Petite 8..... Full 16

Iceberg lettuce, boiled egg halves, bacon crumbles, tomatoes, sliced cucumbers, smoked Bleu cheese crumbles, & sliced avocado with your choice of dressing.
- Black and Blue Salad..... Petite 7..... Full 14

Iceberg lettuce topped with blackened sirloin, tomatoes, cucumbers, red onions, smoked bleu cheese crumbles, house croutons, and smoked tomato ranch dressing.
- Mediterranean Tuna Salad..... Petite 10.... Full 15

Chopped romaine, Kalamata olives, Feta cheese, tomatoes, red onion, and peperoncino peppers topped with Ahi tuna and dressed with lemon herb vinaigrette.

WINE & DINE

- House WINES - By the Glass Only..... 5

Maison Cubi White (Try this if you like Chardonnay)

Maison Cubi Red Blend

Maison Cubi Dry Rose
- WHITES

Kendall Jackson Chardonnay..... 10 / 38

Drylands Sauvignon Blanc..... 9 / 34

Elvio Tintero Moscato..... 7 / 26

Von Schleinitz HD Riesling..... 8 / 32

La Viarte Pinot Grigio..... 8 / 32

Kim Crawford Sauvignon Blanc..... 44

Acrobat Pinot Gris..... 38
- REDS

Les Enfants Pinot Noir..... 9 / 34

Hobo Alexander Valley Cabernet... 10 / 38

Bodkin Zinfandel..... 10 / 38

Chateau Moulin Merlot..... 8 / 32

Apothic Red..... 8 / 32

14 Hands Cabernet..... 39

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.