

MANHATTAN COUNTRY CLUB

APPETIZERS

BLACKENED SHRIMP COCKTAIL

Jumbo red shrimp, blackened in our Cajun seasoning, served with remoulade sauce, and a lemon garnish.

12

CRISPY CALAMARI

Hand-breaded in rice flour and black pepper, then flash fried. Served with Thai chili sauce.

9

*KOBE BEEF SLIDERS

Pair of Kobe beef patties with grilled onion, tomato, pickle relish, Kaiser roll, and sun-dried tomato sriracha ketchup.

12

VENISON TERRINE

Venison, cranberries, and pistachio terrine with stone ground mustard, pickled onion, French bread, and fig and balsamic reduction.

10

FLATBREAD

House marinara, Gruyere cheese, and tomatoes, baked to a bubbly finished with micro herbs.

9

*BEEF SKEWERS

Two Kobe tenderloin skewers char grilled with caramelized pearl onions, peppers, mushrooms, and pickled pepper dews. Served with MCC steak sauce.

11

BAKED BRIE

Baked creamy Brie cheese with fig compote, caramelized onions, bacon, apple, and French bread.

9

CHICKEN SLIDERS

A pair of buttermilk sriracha marinated chicken breasts fried, served with spiced honey slaw, and tomato on Kaiser roll.

9

FISH TACOS

Blackened Mahi Mahi, queso fresco, lettuce, radish, pickled onion, corn tortillas, and flag garnish.

10

MCC SMOKY WINGS

8 wings, BBQ spiced, smoked, then flash fried. Tossed in house hot sauce. Served with celery, carrots, and ranch dressing for dipping.

11

SOUPS & SALADS

FRENCH ONION SOUP

Caramelized onions, beef jus, crouton, and Gruyere cheese.

Cup-5 Bowl-8

SUNFLOWER SALAD

Mixed greens, tomatoes, cucumber, smoked Bleu cheese, and MCC sunflower vinaigrette.

7

CAESAR SALAD

Romaine hearts, house Caesar dressing, Asiago cheese, and house croutons.

7

SOUP DU JOUR

Made from fresh ingredients daily.

Cup-4 Bowl-7

THUNDERBIRD SALAD

Mixed greens, tomatoes, cucumber, bacon, sunflower seeds, Asiago cheese, and ranch dressing.

7

HOUSE SALAD

Mixed greens, tomatoes, cucumber, and house croutons.

7

ADD TO ANY SALAD - Grilled Chicken, Grilled Shrimp, or Ahi Tuna

6

ENTREE SALADS

CHICKEN COBB SALAD

Iceberg lettuce, bacon, tomatoes, cucumbers, avocado, egg, smoked Bleu cheese, and grilled chicken.

Petite-7 Full-14

CHOPPED SALAD

Iceberg lettuce, tomatoes, cucumber, bacon, apple, radish, smoked Bleu cheese, and egg.

Petite-7 Full-14

SHRIMP LOUIE

Iceberg lettuce, poached shrimp, egg, and Louie dressing.

Petite-7 Full-14

*AHI SALAD

Mixed greens, Ahi tuna, cucumber, avocado, tomatoes, radish, crispy wontons, and Wasabi dressing.

Petite-7 Full-14

CRAB LOUIE

Iceberg lettuce, jumbo lump crab meat, egg, and Louie dressing.

Petite-8 Full-16

Salad Dressings - Buttermilk Ranch, Sunflower Vinaigrette, Bleu Cheese, 1000 Island, French, Dorothy Lynch, Wasabi Dressing, Louie Dressing

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

FROM THE CHARGRILL

All chargrill selections are served with a starter soup or salad and one side

*DRY AGED RIBEYE

12oz Ribeye aged for thirty days, seasoned with our house seasoning, and grilled to your liking.
36

*KOBE FILET MIGNON

6 oz Kobe beef tenderloin wrapped in pepper bacon and seasoned with our house seasoning, pan roasted. Served with a Demi glace.
38

*TOMAHAWK CHOP

14 oz pork chop, seasoned with our house seasoning and char-grilled and topped with onion crisps. Served with a Bourbon BBQ sauce.
28

*NEW YORK STRIP

14oz center cut New York strip, simply seasoned and grilled to your liking.
24

FRIDAY NIGHT ONLY

*CERTIFIED ANGUS PRIME RIB

Slow roasted certified Black Angus beef served with your choice of potato.
8 oz - 28 | 12 oz - 32

PASTAS & RISOTTO

All pasta & risotto selections are served with a choice of soup or salad.

SHRIMP & CRAB RISOTTO

Large red shrimp and jumbo lump crab, combined with Poblano roasted corn, Asiago cheese, and Arborio rice with micro herbs.
26

GREEK PASTA

Grilled chicken, artichoke hearts, Kalamata olives, pesto, and penne pasta.
22

SPAGHETTI & MEATBALLS

House meatballs simmered in marinara, tossed with string pasta, and topped with parmesan cheese. Served with garlic parmesan bread.
22

FISH, POULTRY, & SUCH

All selections are served with a starter soup or salad and one side

ROASTED CHICKEN

Half chicken slow roasted with house seasoning.
22

*HONEY GINGER SALMON

Fresh Atlantic salmon marinated in fresh ginger and honey, pan roasted.
28

FRIED SHRIMP

Hand-breaded shrimp flash fried, and served with cocktail sauce.
27

BLACKENED MAHI MAHI

Fresh Mahi Mahi, blackened with our Cajun seasonings, and grilled to perfection. Topped with a tomato salsa and served with a lemon.
27

SANDWICHES & MORE

All selections are served with one side

*BOGIE

Half pound ground beef grilled to your liking, lettuce, tomato, onion, and pickle spear on a Brioche roll.
12.50

SOUTHWEST CHICKEN

Chipotle chicken breast grilled, topped with bacon, pepper jack cheese, guacamole, and chipotle mayonnaise on a ciabatta roll with pickle spear.
12.50

BLACKENED MAHI SANDWICH

Fresh Mahi, blackened with our Cajun seasoning, tomato, salsa, and queso fresco on a sub roll.
13

Sides - French Fries, Onion Rings, Sweet Potato Fries, Tater Tots, Cottage Cheese, Assorted Fruit

DINNER SIDES

FAMILY SIZED PORTIONS

Risotto, Baked Potato, Mashed Potatoes, Fresh Vegetable, House Blend Rice, French Fries, Tater Tots, Onion Rings, Loaded Mashed Potatoes, Sweet Potato Fries

5

Dinner Split Plate Charge- 7

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