

# 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

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