



Appetizers

	(New) Fire Roasted Red Pepper Hummus, Pita Chips		5
	Sashimi Stack - fine raw ahi tuna with layers of organic greens, avocado, tomato ripe olive, and feta. Blood orange glaze and wonton crisps		12
	Ceviche Martini Grande - traditional fresh fish		12
	Guacamole - freshly prepared with chips and salsa		6
	MCC Crab Cake - chipotle orange sauce		17
	Shrimp Cocktail or Mexican Shrimp Cocktail		12
	Country Club Nachos - sprinkled with onion, tomato, guacamole, and jalapenos	Cheese Chicken Fajita	8 10 12

Soups

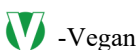
We feature two soups daily Cup 3.50
Bowl 4.50

Starter Salads

Caesar - tossed	5
Club House Salad - mixed greens, English cucumber, and tomato (Choice of Dressing)	5
Organic Baby Spinach - mushroom and red onion	5
The Wedge - chilled iceberg, tomato, red onion, and bleu cheese	7
Mizzuna Gourmet - organic baby greens, pine nuts, hearts of palm, tomato, and bleu cheese	10
Fresh Fruit - an assortment of fresh-cut seasonal fruit	6

Sides

Sweet Potato Fries	4	Jasmine Rice	4	Sautéed Spinach	5
Baked Potato	5	Fresh Cut Fries	4	Cauliflower	4
Mashed Potato	4	Spinach Soufflé	5	Asparagus	6
Green Beans	4	Broccoli	4	Grilled Squash	4
				Quinoa Medley	5



Gluten Free option available on most items

Entrée Salads

 (New) Superfoods Vegan Salad —organic greens, black beans, beets, avocado, quinoa grains medley, cherub tomato and walnuts	15
Jumbo Crisp Coconut Shrimp Salad - organic greens, mandarins, avocado, cucumber, and mango drizzle	16
Valley Vegan - avocado, black bean, roasted corn, tomatoes, organic greens, and tortilla chips	14
Grilled Salmon Spinach and Kale - olives, mushroom, feta, radish, tomato, and micro greens	16
Greek Isle - lemon herb chicken, organic field greens, feta cheese, olives, grape tomatoes, seedless cucumber, with Greek vinaigrette	14
Southwest Seven Layer - grilled chicken, avocado, black beans, queso, roasted corn, tomato, and tortilla chips	15
Caesar Royale - whole leaf centers, garlic crouton, parmesan tuile, roasted red peppers, and dressing drizzle	
	grilled chicken 13
	grilled shrimp 14
	crab cake 20
MCC Cobb - diced grilled chicken, ham, avocado, tomato, red onion, bacon, bleu, and cheddar cheeses	14
Yucatan Avocado - 1/2 avocado filled with chicken or tuna salad with mixed greens and served with an assortment of fresh season fruit	14
	full avocado w/ chicken or tuna salad 16
	full avocado w/ shrimp salad 17
	half avocado with shrimp salad 14

Dressings

Thousand Island	Ranch	Bleu Cheese	Honey Mustard
Balsamic Vinaigrette		Raspberry Vinaigrette	Fat Free Vinaigrette
	Lite Italian	Poppy Seed	

**MCC never uses MSG or chemical preservatives*

**Premium Antibiotic Free Salmon*

**Vegan-No Animal Products*

Valley by the Sea

Valley Sea entrees served with a house salad and choice of one side

Coconut Jumbo Crisp Shrimp - mild siracha aioli	16
(New) Shirataki Salmon Bowl —Japanese gluten free noodles. Prepared Pad Thai Style and topped with fresh Atlantic salmon	17
Ahi Tuna Burger - rare seared, wasabi mayo, onion crisps, and organic micro greens	14
(New) Golden Crisp Zesty Fried Bass - sriracha aioli	19
Wood Plank Spicy Mango Salmon - oven fire roasted, exotic chipotle mango sauce	23
Oven Wood Roasted Stuffed Salmon - with spinach, toasted walnuts and sundried tomato, mild siracha aioli	25
Ahi Tuna Lettuce Wraps - romaine leaves, avocado, seedless cucumber, wasabi and siracha sauce	14
MCC Gourmet Crab Cakes - two crisp fresh special lump crab cakes with chipotle orange sauce	26
(New) Veracruzana Healthy Grille - grilled jumbo shrimp atop sustainable freshwater bass fillet with quinoa medley and choice of side	25
Jumbo Fried Shrimp - Crisp large white shrimp, cocktail sauce, lemon	16
Premium Grilled Salmon - Simple, elegant, and delicious	23

Select your sauce to accompany any fresh fish:
Hollandaise, Lemon, Veracruzana, Caper, Garlic Cream, or Spicy Asian

USDA Premium Center Cut Steaks

Premium Steaks are served with a house salad and one side of your choice

Filet Mignon 6oz.	27
Filet Mignon 8oz.	30
Ribeye 14oz.	29
Ribeye 8oz.	19

Select a sauce to accompany your steak:

Chimi Churri, French Pepper, Diane, Spicy Asian, Merlot & Mushroom, or Béarnaise

Club House Grille

Club House Grille entrees served with a house salad and one side of your choice

(New) Cowboy Steak, Beer BBQ - 8 oz charbroiled Ribeye on Shiner Bock BBQ and topped with onion crisps	21
Manhattan Steak with Shrimp - twin filet mignons with brandied peppercorn and béarnaise sauce	29
Chopped Sirloin Steak - with caramelized onion and mushroom gravy	11
MCC Hamburger - 8oz. Premium fresh ground beef	9

**MCC uses only top tier of USDA Choice and Prime Grades*

From the Field

All Field entrees are served with a house salad and your choice of one side

- (New) Bacon Jam Big Pork Chop** - our char-broiled boneless "Big Chop" served with House prepared savory Applewood bacon jam **16**
- Seasonal Chicken Stack** - layers with spinach, mozzarella, roasted garlic cream and fresh vegetable nest **16**
- Truffled Chicken Madiera** - paneed breast topped with asparagus, mozzarella, and truffled Madiera mushroom sauce **18**
- (New) Lemon Artichoke Scaloppini** - sautéed slices with lemon, fresh herbs and artichoke heart sauce **25**
- Ebony and Ivory Big Pork Chop** - 10oz double cut simply grilled with sea salt and cracked black pepper **14**
- Healthy Grilled Chicken** - char-broiled breast with quinoa medley with a side of your choice **14**
- (New) Pasta Primavera** - with asparagus, peas, carrot, artichoke, broccoli, evoo, garlic, and fresh herbs **12**

**Vegan - No Animal Products*

Personal Pasta

(Sides are additional)

Select a pasta and your favorite sauce 10

 **Pasta Choices:** Linguini, Penne, or Gluten-Free

Sauces: Alfredo, EVOO, Marinara, Pesto Cream, Spicy Szechuan, or Parmesan

	grilled vegetables	3
	grilled chicken	4
	grilled shrimp	6

Regional Cuisine

(Sides are additional)

Grilled Fish Tacos - with pico slaw, rice, and beans 10

Chalupas - with rice and beans

one bean	9	two	12
one chicken/beef	10	two	14
one fajita	12	two	16

Tenderloin Tampiquena Platter - with grilled poblanos, onions, pueblo enchiladas, guacamole, rice, beans, and tortillas 19

Steak Fajita Platter - with guacamole, rice, beans, and tortillas 16

Enchilada Platter - cheese, chicken or beef, with rice and beans 14

The Pequeno - one cheese enchilada, one beef taco, with rice and beans 11

Mexican Platter - one chalupa, one taco, two enchiladas, with rice and beans 16

Casa Platter - one cheese enchilada, one chalupa, with rice and beans 13