

MGC SPRING MENU

DINE IN OR CURBSIDE

| LUNCH STARTS AT 11AM • DINNER 4PM - 9PM

STARTERS

SMOKED WHITEFISH SALAD
toast points, pickled cucumbers, radish
9

CHORIZO QUESO DIP
pickled jalapeno, pico de gallo
fresh fried tortilla chips
7

STUFFED MUSHROOMS
italian sausage, roasted pepper coulis
9

BANGBANG SHRIMP
fried shrimp tossed in zesty sauce
12

LAMB LOLLIPOPS (GF)
harissa-yogurt marinade, arugula
fresh mint chutney
14

BRISKET SLIDERS
brioche buns, jalapeno-raspberry bbq
french fried onions
10

SALADS

BIG SALAD (GF)(V)
romaine, red onion, roasted peppers
cucumber, tomato, egg, cheddar
8
Chicken 13
Shrimp 15
Bacon 12

ROCKET SALAD (GF)(V)
blood orange, roasted fennel and shallots, asparagus tips, almonds,
feta
10

SPINACH SALAD (GFO)
apple smoked bacon, amablue cheese crumbles, french fried onions
dried cranberries, peppercorn dressing
10

BLUEBERRY AND BEET SALAD (GF)(V)
watermelon radish, fresh mozzarella, spring mix
fennel-mustard seed vinaigrette
10

FRIED CHICKPEA GREEK SALAD (GF)(V)
kalamata olives, grape tomatoes, cucumbers, feta cheese
romaine, tomato-herb vinaigrette
10

CLASSIC CAESAR (GFO)(V)
crisp romaine, parmesan, croutons, creamy caesar dressing
8
Chicken 12
Shrimp 14

SPECIALTY SANDWICHES

CHICKEN PANINI (GFO)
fresh mozzarella, marinated tomatoes, aioli,
ciabatta
14

VEGETABLE PANINI (GFO)(V)
grilled zucchini, roast fennel, aioli, fresh
mozzarella, ciabatta
12

FANCY GRILLED CHEESE (GFO)(V)
provolone, fresh mozzarella, parmesan,
marinated tomatoes, sourdough
9

SANDWICHES

WALLEYE SANDWICH
hoagie bun, lettuce, tomato, onion, lemon, tartar
18

CUBANO (GFO)
juiced up pulled pork, ham, swiss, pickles
mustard, mayo, sri racha pressed ciabatta roll
13

STEAK SANDWICH (GFO)
Grilled 6oz. filet mignon
sourdough toast, vichy carrots and broccoli
23

FRENCH DIP
slice prime rib, provolone, hoagie bun, jus
14

REUBEN (GFO)
marble rye, sauerkraut, thousand island, corned beef
12

HAMBURGER (GFO)
1/2# ground chuck, lettuce, tomato, onion
12
add cheese 1
add bacon 2

BBQ PULLED PORK SANDWICH
ancient grains bun, french fried onions
10

CLUB SANDWICH
turkey, ham, bacon, lettuce, tomato, mayo, toast
12

DELI SANDWICHES (GFO)
chicken salad, tuna salad, ham, turkey
lettuce, tomato, mayo
11

MAIN ENTREES

START AT 4:00

COMPART FARMS DRY AGED PORK CHOP (GF)
risotto, blood orange-fennel-arugula salad
balsamic gastrique
25

8OZ. FILET MIGNON (GF)
roasted garlic-rosemary butter
choice of potato
35

TENDER BEEF MEDALLIONS
mashed potatoes, hunter sauce, fresh
vegetables
24

PAN ROASTED RACK OF LAMB (GF)
au gratin potatoes, parsley brown butter
32

BBQ PORK RIBS (GFO)
1/2 rack, smashed red potatoes
20
full 28

WALLEYE (GFO)
broiled or cracker fried
wild rice, lemon, tartar sauce
28

CHICKEN PUTTANESCA (GF)
chicken thighs stewed in tomatoes, chili,
capers, olives
rice pilaf
19

10OZ. NEW YORK STRIP (GF)
roasted garlic-rosemary butter
choice of potato
30

GRILLED SALMON (GF)
rice pilaf, hotel butter
28

PIZZA AND PASTAS

LIGHT SALMON (VO)
bowties, capers, grape tomatoes, red onion, snow peas
herbs, wine and lemon
20

ROAST BRISKET MAC AND CHEESE
white cheddar cheese sauce, cavatappi
17

BUCATINI (VO)
lemon cream sauce, thick cut bacon, asparagus
green peas, parmesan, basil
16

CAJUN FETTUCCINE (VO)
andouille sausage, peppers, onions, tomatoes
spicy cream sauce
18

DAN'S PIE
hamburger, special sauce, lettuce, cheese, pickles, onion
17

MEDITERRANEAN (V)
red peppers, artichoke hearts, kalamata olives, tomatoes, spinach,
capers
17

CHICKEN BACON RANCH
diced chicken, bacon bits, peppers, onion, ranch swirl
17

ACCOMPANIMENTS

BAKED POTATO (GF)(V) 4

STEAMED VEGETABLE (GF)(V) 6

MASHED POTATOES (GF)(V) 6

WILD RICE (GF)(V) 7

HERB RISOTTO (GF)(V) 7 (v)

SMASHED BABY REDS (GF)(V) 5

RICE PILAF (GF)(V) 6

AU GRATIN POTATOES (GF)(V) 6

HOUSE SALAD (GF)(V) 3.25
tomatoes, cucumber, croutons

DIETARY CODES

GF- Gluten Free
GFO- Gluten Free Option
V- Vegetarian
VO- Vegetarian Option