

APPETIZERS

Seafood Fondue (served with pita chips) \$10

Pigs & Peppers (fried pork belly with fried mixed peppers) \$7

Spinach Artichoke Dip \$8

Crab Rangoon (with sweet and sour sauce) \$10

Bison Nachos (with seasoned bison, beans, tomatoes, jalapenos, onions, and a cheddar cheese blend) \$9

Bacon Wrapped Asparagus (with a BBQ glaze) \$10

SALADS

available dressings are our house red, house white, ranch, balsamic vinaigrette, bleu cheese, 1000 island, or raspberry vinaigrette

Wedge \$8

With Hot Bacon Dressing

Caprese Stack

(fresh mozzarella, tomatoes, and basil with a balsamic glaze) \$7

Tossed Salad \$3

Grilled Chicken Caesar small-\$7, large-\$10

Spinach (with candied walnuts, strawberries, bacon, and a bleu cheese vinaigrette) \$11

CHILDREN'S MENU

Macaroni and Cheese \$6

Chicken Strips (3) with Fries \$5

Chicken Patty Sandwich with Fries \$5

Buttered Noodles with Parmesan \$5

Kid's Steak (6oz New York Strip) with Fries \$10

ENTREES

(Entrees served with soup or house salad** choice of potato, vegetable of the day, and bread)

New York Strip* \$24

Grilled with a Roasted Garlic Bleu Cheese Bacon Sauce

Rib Eye Steak* \$22

Grilled with a Béarnaise Aioli

Filet Mignon \$27

Grilled with a Mushroom Ragu Sauce

Smoked Red Pepper Whitefish \$21

With a Smoked Red Pepper Remoulade Sauce

Whitefish Parmesan \$20

Baked with a Panko Crust and Topped with Fresh Pesto

Blackened Scallops \$25

With a Sun Dried Tomato Cream Sauce

Pasta Primavera \$16

In a Roasted Tomato Sauce with Onions, Bell Peppers, and Mushrooms (with Shrimp for \$20)

Shrimp Pesto Linguine \$20

With a Pesto Cream Sauce

Chicken Pot Pie \$20

White Meat Chicken with Zucchini and Summer Squash in Cream Sauce

Deep Fried Avocado \$19

Panko Encrusted Avocado with Jalapeno Cream Cheese, Bacon Wrapped Shrimp, and Smoked Red Pepper Sauce

Teriyaki Marinated Pork Medallions \$18

Wrapped in Bacon and Topped with Bleu Cheese and a Soy Maple Glaze

SANDWICHES

(Served with Waffle Fries, add \$2 for Onion Rings, or add a bowl of soup for \$4)

Blackened Chicken Tacos \$10

Served in Flour Tortillas with Mango Salsa

Grilled Portabella Mushroom Sandwich \$7

Served on Focaccia Bread with Pico de Gallo and Provolone Cheese

Fish Tacos \$11

Panko-Crusted Whitefish with Pico De Gallo, Smoked Gouda, and Lime Avocado Sauce

The Surfer Burger \$10

With Jalapenos, Bacon, Guacamole, and Provolone

The New M Burger \$12

With Caramelized Onions, Bacon, Smoked Gouda, and Garlic Aioli

Bleu Cheese Bacon Jam Burger \$10

SOUPS

House Made Soup

Cup \$3 Bowl \$5

DESSERTS

Sweet & Salty Sundae \$10

(vanilla bean ice cream topped with candied walnuts, bacon, and salted caramel sauce)

Mocha Fudge Cake \$9

Carrot Cake \$8

Fruit Crisp (served with ice cream) \$6

White and Dark Chocolate Mousse (with strawberry sauce) \$9

Hot Chocolate Lava Cake (with vanilla bean ice cream) \$9

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

**Specialty salads can be substituted for an additional charge.