

## *Appetizers*

*Soup Du Jour* Cup 2.50 Bowl 3.50  
*Tomato Basil Soup* Cup 2.50 Bowl 3.50

*Baked French Onion Soup* 3.75  
*Loaded Texas Chili* 3.50

### *Portabello Focaccia* 8.95

Grilled portabello, olive oil, roasted garlic, fresh basil, mozzarella and Parmesan cheese on grilled Ciabatta.

### *Fried Calamari* 8.95

Seasoned flour dusted and served with a lemon aioli.

### *Battered Green Beans* 6.95

Crispy delights with a roasted garlic aioli dipping sauce.

### *Shrimp Cocktail* 9.95

Gulf Shrimp with lemon wedge and cocktail sauce garni.

### *Blue Crab Cakes* 9.95

Two of our house-made seasoned crab cakes with a guacamole remoulade.

## *611 Bar Favorites*

### *Chicken Fingers (Ours are the Best!!!)* 7.95

Deep fried boneless planks of tender white chicken breast served with honey or barbecue dipping sauce.

### *Wing Dings* 7.95

Bountiful amount of crispy chicken wings and dings with choice of creamy ranch dressing or barbecue sauce.

### *Full Clubhouse Pizza* 8.95

Pepperoni, Italian sausage, ham, bacon, onion, peppers, mushrooms and mozzarella cheese.

### *Pizza Margherita* 8.95

Fresh mozzarella, tomato and basil on a pizza crust seasoned with olive oil and Parmesan.

### *Bogey Baskets*

Order a ONE POUND basket of any of these Club Favorites....

Salt and Pepper Seasoned (Lightly) French Fries 4.95

Sweet Potato Fries 5.95      Onion Rings 5.95

## *MGC Dinner Features*

(Includes Soup or Salad, two side accompaniments and fresh baked dinner rolls)

\* *Filet Mignon*    6 oz. 21.95    8 oz. 26.95  
Classic center cut of beef tenderloin filet grilled to order.

*Add a 7 oz. Atlantic Lobster Tail*                      *Addl. 19.95*

\* *Kansas City Strip Steak*    27.95  
Beautiful sixteen-ounce bone in strip steak garnished with  
garlic scented mushrooms.

*Baby Back Ribs*                      *Half 17.95    Full 22.95*  
House smoked with our own tangy barbeque sauce.

*Baked Whitefish*    17.95  
Flaky and tender fresh baked Lake Superior Whitefish  
with paprika seasoning and leek garni.

*Lake Perch Saute*    20.95  
Tender filets of yellow Lake Perch dusted with seasoned flour  
and sauteed with lemon butter.

*Chicken Cioppino*    18.95  
Succulent chicken breast, Gulf shrimp, Atlantic lobster, tomato concasse,  
white wine herb sauce and potato galette.

*Lobster Mac and Cheese*    19.95  
Atlantic lobster, orecchiette pasta, Parmesan, Swiss and  
Tillamook cheddar, tomato concasse, and fresh basil baked au gratin.

### **Side Accompaniments**

Onion Rings  
French Fries  
Sweet Potato Fries

Asparagus Parmesan  
Vegetable Du Jour

Baked Potato  
Mashed Potatoes Du Jour  
Fettuccini Alfredo

**Gourmet Coffee**    1.95  
Ask your server for today's flavored selection.

\* Can be cooked to order. Regarding the safety of these items,  
written information is available upon request.

## *“From the Rough” Salads*

*Chopped Salad* 8.95

Varietal greens garnished with tomatoes, garbanzo, red onion, egg, celery, cucumber, bell peppers, Kalamata olives, Feta cheese and beets blended with our own vinaigrette dressing. Add Steak 5.00 or Chicken 3.00

*Classic Caesar Salad* 8.95

Romaine lettuce tossed with seasoned croutons and our Signature House-made Caesar dressing. Add Steak 5.00 or Chicken 3.00

*Leelanau Chicken Salad* 9.95

Grilled chicken breast slices, apples, dried cherries, red grapes, walnuts and baby greens blended with a sweet vinaigrette dressing.

*Maurice Salad* 8.95

Turkey, ham, Swiss cheese and our house made Maurice dressing tossed with mixed greens and garnished with tomato and egg wedges.

## *Burger and Sandwich Board*

*\* Black Angus Burger* 8.95

Eight ounce Black Angus burger grilled to order and served on an onion poppy seed roll. Cheese, bacon, or sauteed mushrooms extra.

Available as a Quarter Pound 6.95

*\* “The Donald Ross” Burger* 11.95

Ten ounces of choice Black Angus, Tillamook cheddar, cherry smoked bacon, garlic, and mushrooms on grilled Ciabatta roll.

*\* Patty Melt* 8.95

Eight ounce Black Angus burger grilled to order and served with caramelized onions, Swiss cheese, and Russian dressing on butter-grilled rye bread.

*Atlantic Salmon Burger* 8.95

A Quarter pound char grilled salmon patty served on a kaiser roll with lettuce, tomato, onion, and pickle.

*Turkey Burger* 8.95

Grilled Quarter pound turkey burger served on a Kaiser roll with lettuce, tomato, onion, and pickle.

*Garden Burger* 8.95

Grilled vegetarian burger served on an onion poppy seed roll with lettuce, tomato, onion, and pickle.

*The Reuben* 8.95

Thinly sliced corned beef with sauerkraut, Swiss cheese, Thousand Island dressing on butter-grilled rye bread.

*MGCC Club* 8.95

Cherry smoked bacon, turkey, ham, Swiss cheese, lettuce and tomato piled high in a two tier sandwich.

*Tuna Melt Ciabatta* 8.95

Creamy house made tuna salad topped with Tillamook cheddar and sliced tomato on a grilled Ciabatta roll.

*The Birdie* 8.95

Choice of any half sandwich with a cup of any of our soups.

*Straight from the Deli* 8.95

Choose from below, with your choice of bread and cheese. Deli-style it by adding our house made coleslaw on top at no charge.

<i>Cure 81 Ham</i>	<i>Roast Beef</i>
<i>Tuna Salad</i>	<i>BLT Classic</i>
<i>Chicken Salad</i>	<i>Lean Corned Beef</i>
<i>Oven Roasted Turkey</i>	

*All sandwiches served with choice of fries, coleslaw, or fruit cup.  
(Select sweet potato fries or onion rings for additional 75 cents)*

## Featured Wines of the Month

Murphy Goode Fume Blanc  
Kendall Jackson Cabernet

By the Glass - 5.75  
By the Glass - 7.50

### Sparkling Wines

<u>Bin #</u>		
480	Moet & Chandon White Star	60.00
490	Dom Perignon	170.00
500	Korbel Brut	20.00
	Korbel Split	7.00
510	Tosti Asti Spumanti	16.00
	Tosti Asti Split	7.00
520	Great Western Extra Dry	17.00
	Great Western Split	5.00

### House Wines

<u>Glass 3.95</u>	<u>Bottle 16.00</u>
	Michelsburg St. Charles Piesporter
	Fox Brooke Chardonnay
	Fox Brooke White Zinfandel
	Fox Brooke Pinot Grigio
	Fox Brooke Cabernet Sauvignon
	Fox Brooke Merlot
	Redwood Creek Pinot Noir
	Fre Non-Alcoholic Champagne
	Wycliff Champagne

### Red Wines

180	Joseph Phelps	Cabernet Sauvignon	2006	80.00
190	Far Niente	Cabernet Sauvignon	2006	140.00
200	Jordan	Cabernet Sauvignon	03, 04	70.00
210	Kendall Jackson	Cabernet Sauvignon	06, 07	26.00
220	Louis Martini	Cabernet Sauvignon	2006	25.00
230	Red Rock	Merlot	2006	17.00
240	Duckhorn	Merlot	2006	68.00
250	Clos Du Bois	Merlot	2008	24.00
260	Rutherford Hill	Merlot	2005	35.00
270	Argyle	Pinot Noir	2007	36.00
280	Joseph Drouhin Laforet	Pinot Noir	2007	22.00
290	Rodney Strong Reserve	Pinot Noir	06, 07	58.00
300	David Bruce	Petite Sirah	2006	36.00
310	McWilliams	Shiraz	2007	19.00
320	Rosenblum Vinter's Cuvee	Red Zinfandel	2007	19.00
330	Ranch Zabaco	Red Zinfandel	2005	26.00
340	Ruffino Riserva Ducale	Chianti Classico	05, 06	38.00
350	Banfi Riserva	Chianti Classico	2005	26.00
360	1919 - Argentina	Malbec	2009	16.00

### White Wines

370	Jordan	Chardonnay	05, 06, 07	48.00
380	Heitz Cellars	Chardonnay	2007	28.00
390	Clos Du Bois	Chardonnay	06, 07	20.00
400	Kendall Jackson	Chardonnay	2007	22.00
410	Hess Select	Chardonnay	2006	18.00
430	Murphy Goode Reserve	Fume Blanc	2008	20.00
440	Santa Margherita	Pinot Grigio	2008	36.00
450	Clos Du Bois	Sauvignon Blanc	2007	18.00

### Dessert Wine

460	W&J Graham, Vintage Character	Six Grapes	Bottle 32.00	Glass 6.00
470	Martin & Weyrich Moscato	Allegro (Bottle)	18.00	