



Dinner Menu

~Starters~

Wagyu & Black Truffle Ravioli 34

Wild Mushroom Risotto, Burgundy and Balsamic Demi-glace

Land & Sea Sampler 26 per person

A Selection of House Favorites

*Chophouse Calamari, Filet Mignon Cigar, Crab Cake,
and MCA Shrimp Cocktail*

Gulf Shrimp & Jumbo Lump Crab Ceviche 23

*Marinated in Fresh Citrus Juice, Layered with Avocado, Onion, Cilantro, and Tomato
served with Lavash, along side Lime & Sriracha Aioli*

Crab Cakes 24

Panko Crusted & Seared Golden Brown with Beurre Blanc

MCA Shrimp Cocktail 19

Served with Avocado, Cocktail Sauce, Onions, Cilantro, Jalapeno, Lime

Filet Mignon Cigars 17

Flash Fried to a Golden Brown, served along side Lime & Sriracha Aioli

Chophouse Calamari 17

Buttermilk Marinated and Fried Crisp, served with House-Made Marinara

Savory Meatballs 18

House-Made Marinara, Shaved Parmigiano-Reggiano, with Fresh Basil

~Soups & Salads~

Soup du Jour 8/10

Ask Your Server for Today's Selection

Traditional Caesar 16

*Romaine, Shaved Parmigiano-Reggiano, House-Made Croutons
Anchovies upon request - \$2*

MCA Classic Club Salad 17

*Romaine & Iceburg, Cucumber, Radish, Red Onion, Tomato, Shredded Cheddar & Egg
Choice of Dressing:
Champagne Vinaigrette, Bleu Cheese, Ranch, Thousand Island*

Wedge 18

*Iceberg, Hickory Smoked Bacon, Egg, Tomato, Gorgonzola Crumbles, Red Onion
Bleu Cheese Dressing*

****Pear Salad 16**

*Spring Mix, Dried Cherries, Candied Pecans,
Goat Cheese, Champagne Vinaigrette*

Spinach Salad 17

Spinach with Bacon, Egg, Red Onion, Mushroom with Warm Bacon Vinaigrette

Please understand that if you consume raw or undercooked items, you do so at your own risk of possible food borne illness.

***Contains Nuts*

Please notify your Server if you have any food allergies prior to ordering.

20% gratuity added to parties of 6 or more.

All sales are final so please review your receipt before you depart.



~Steaks & Chops~

27oz Wagyu Long Bone Ribeye 210

With Onion Strings & Dijon Butter

7oz Wagyu Filet 105

With Herbal Butter

Center-Cut Filet Mignon

With Herbal Butter

6oz 62 ~ 8oz 74 ~ 10oz 85

New York Strip 65

Hand Cut Ribeye 75

Bone-In Ribeye 90

With Dijon Butter

Espresso-Rubbed Elk Chops 85

Parmesan and Pea Risotto, and Baby Carrots

Braised Bone-In Beef Short Rib 82

Whipped Potatoes, Baby Carrots, with Natural Jus

~Enhancements~

Steak Oscar; Lobster 20, Shrimp 14, Crab 16

Espresso Rub 3 ~ Cajun Sear 3 ~ Truffle Butter 8 ~ Gorgonzola Crown 14

Rye Whiskey Cream 4 ~ Demi-Glace 4 ~ Bearnaise 4 ~ Sauce Flight 9

Jumbo Lump Crab Cake 12 ~ Grilled Gulf Shrimp 23

~Add Lobster and Lobster Cream +20~

~Seafood~

Crab Cakes 44

Parmesan and Pea Risotto with Beurre Blanc

Grilled Salmon 46

Teriyaki Glazed, served with Lime, Ginger, Basil Rice, and Broccolini

Seared Sea Bass 54

Grilled Asparagus, Corn Risotto, with Beurre Blanc

~Make it "Imperial" +20~

Adds Sautéed Jumbo Lump Crab and Grilled Gulf Shrimp

~MCA Classics~

Grilled Chicken Pasta 29

Pappardelle with Fresh Herbs, Porcini Mushrooms, Spinach, in White Wine Cream Sauce

Chicken Saltimbocca 42

Prosciutto Wrapped with Sage, with Whipped Potatoes, Baby Carrots, and Mushroom Marsala

Cheese Ravioli 26

Stuffed with Romano, Parmigiano-Reggiano, Ricotta, and Asiago Cheeses, in Mushroom Cream Sauce

~Add Lobster +20~

~Shareable Sides~

Loaded Baked Potato 14 ~ Whipped Potatoes 14 ~ Burgundy Mushrooms 15 ~ Brussel Sprouts 17

Hand-Cut Fries 11 (add Truffle +\$2) ~ Grilled Asparagus 18 ~ Creamed Spinach 16

Broccolini 17 ~ Corn Risotto 16 ~ Mac n Cheese 15 (Add Lobster +20) ~ Au Gratin Potatoes 16

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