



## Lunch Menu

### Starters

#### Gulf Shrimp & Jumbo Lump Crab Ceviche 23

*Brined in Fresh Citrus Juices, with Avocado, Onion, Cilantro, and Tomato, served with Lavash, and Drizzled with Sriracha Crème*

#### MCA Shrimp Cocktail 17

*Served Chilled with Avocado-Lime Purée, Cocktail Sauce, Pickled Red Onion, Cilantro*

#### Filet Mignon Cigars 15

*Flash Fried to a Golden Brown, with Sriracha & Lime Crème*

#### Chophouse Calamari 15

*Fried Crisp, with House-Made Marinara*

#### Savory Meatballs 16

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

### Soups & Salads

#### Soup Du Jour 8/12

*Your Server Has Details*

#### Soup & Salad Combo 16

*Your Server Has Details*

#### Traditional Caesar 16

*Romaine, Shaved Parmigiano-Reggiano, House-Made Croutons  
Add Anchovies +2*

#### MCA Dinner Salad 15

*Romaine & Iceberg Mix, Grape Tomatoes, Bacon, Red Onion, Diced Egg,  
Cucumber Slices, Radish, and Cheddar Cheese  
Your choice of Dressing*

#### Cobb in a Mold 16

*Romaine, Applewood-Smoked Bacon, Avocado, Tomato, Gorgonzola Crumbles,  
Bleu Cheese Dressing, Topped with Crispy Onion Strings*

#### Traditional Spinach 15

*Egg, Bacon, Red Onion, Mushrooms, with Warm Bacon Vinaigrette*

#### Caprese Salad 18

*Heirloom Tomatoes, Fresh Burrata, Spring Mix, Fresh Basil, Balsamic Reduction*

#### Crab & Shrimp Louie 24

*Mixed Greens, Avocado, Egg, Tomato, Champagne Vinaigrette*

*Add Your Favorite Protein*

*Grilled Chicken 10*

*Grilled Shrimp 15*

*Grilled Salmon 15*

*Marinated Skirt Steak 16*

*House Made Dressings*

*Caesar, Champagne Vinaigrette, Thousand Island, Ranch, Bleu Cheese, & Balsamic*

*We charge a \$25.00 split plate fee for all composed entrées.*

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

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

*20% gratuity added to parties of 6 or more.*



## Sandwiches

*All Sandwiches Served with Choice of Steak Fries, Small Salad or a Cup of Soup  
Garnished with Lettuce, Tomato, Red Onion and Pickles on the Side*

### Club Sandwich 14

*Layered with Ham, Turkey & Applewood-Smoked Bacon with Lettuce,  
Mayo, Swiss & Cheddar on Toasted Wheat Bread*

### Marinated Steak Sandwich 19

*Your Server Has Details*

### Chicken Sandwich 15

*Grilled or Fried*

*Add Buffalo Sauce & Gorgonzola +2*

### Chophouse Burger 17

*Build it Your Way*

*Add Cheddar, Swiss or Bleu Cheese +1.50ea ~ Add Sautéed Mushrooms +1*

*Add Applewood-Smoked Bacon +2 ~ Add Grilled Onions +1*

*~Add Avocado +1.50 ~ Add Grilled Jalapeños +1*

## Entrées

### Blackened Fresh Catch Tacos 17

*Spicy Slaw, Corn Tortillas, French Fries*

### Grilled Chicken Breast 17

*Seasonal Vegetables, Grilled Asparagus, Demi-Glace*

### Spaghetti & Meatballs 19

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

### Grilled Chicken Pasta 18

*Pappardelle with Fresh Herbs, Cremini Mushrooms, Spinach, White Wine Cream Sauce*

### Chicken Fried Steak 24

*Whipped Potatoes, Rye Whiskey Cream Gravy*

### Marinated Steak Stroganoff 20

*Pappardelle Tossed with Onions, Mushrooms, Demi-Sour Cream Sauce*

### Cedar Plank Grilled Salmon 24

*Teriyaki-Glazed, with Whipped Potatoes and Broccolini*

### Wagyu London Broil 65

*Garlic & Herb Butter Potatoes, Haricots Vert, Natural Jus*

### Center-Cut Filet Mignon

*Herbal Butter*

**6oz 54 ~ 8oz 67**

### Hand-Cut Ribeye 67

### Bone-In Ribeye 82

*Dijon Herbal Butter*

## Sharable Sides

*Whipped Potatoes 14 ~ Burgundy Mushrooms 15 ~ Hand-Cut Fries 11 (add Truffle Oil and Parm +2)*

*Brussels Sprouts (contains bacon) 17 ~ Grilled Asparagus 18*

*Creamed Spinach 16 ~ Broccolini 17 ~ Corn Risotto 16*

*Mac-n-Cheese 12 (Add Lobster +20)*

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