

# LENT MENU

## ***Appetizers***

### **Seared Salmon Cakes (2pc) 13**

Pan Seared Smoked Salmon Cakes on a bed of Mixed Greens with a side of Caper Aioli for Dipping.

### **Tomato Caprese Bruschetta 9**

Toasted sliced Baguette, Tomato, Basil, Mozzarella & Parmesan Cheese drizzled with a Balsamic Glaze.

### **Bavarian Pretzel Sticks (4pc) 12**

Bavarian Deep Fried Pretzel Sticks served with MCBC's Amber Ale Beer Cheese.

### **Fried Pickle Chips 7**

Breaded Pickle Chips with a dusting of our Dry Rub Seasoning served with a side of House-Made Chipotle Ranch Dipping Sauce.

## ***Garden Selections*** Add a made-to-order protein to your salad: Shrimp (5 pc) 6, Salmon Cake 7.

### **Hail Caesar 10 (half 6)**

Hearts of Romaine & Fresh Parmesan tossed in our House-Made Caesar Dressing topped with Fresh Croutons.

### **The G.O.A.T 11 (half 6.50)**

Spinach, Goat cheese, Red Onions, Cherry Tomatoes, Avocado & Candied Walnuts served with a House-Made Balsamic.

### **Southwest Salad 13**

Chopped Romaine tossed in a zesty avocado Southwest dressing, shredded pepper jack, corn, black beans, red onion, red pepper and Sweet Heat tortilla strips.

## ***\*Friday Only Specials\****

**\*Coconut shrimp (7pc) 10** - Crispy coconut breaded shrimp served with our mango chili dipping sauce.

**\*Po' Boy 14** - Hand breaded tilapia filets on a toasted hoagie bun filled with lettuce, tomato, pickle, and a Cajun remoulade.

## ***Off the Hook***

### **Fish N Chips 17**

Hand Breaded Haddock Fillet & Crispy Fries served with a side of House-Made Tartar Sauce.

### **Cajun Mahi-Mahi 20**

6oz Grilled Mahi-Mahi Topped with a Roasted Red Pepper Coulis Served with Diced Miso Maple Scallion Sweet Potatoes and a Side of Cajun Collard Greens.

### **Chili Shrimp Skewers (10pc) 16**

Marinated grilled Shrimp served on a bed of Crispy Dry Rubbed Seasoned Fries and a side of House-Made Teriyaki Sauce.

## ***Tacos***

### **Blackened Fish Tacos 15**

Two grilled Blackened Tilapia tacos with House-Made Country style Slaw, our Chipotle Ranch & House-Pickled Red Onions.

### **Vegetarian Black Bean Tacos 15**

Two House-Made Black Bean Tacos with Shredded Arugula, Pickled Onions, Goat Cheese, & our Balsamic Glaze.

## ***Sub Black Bean Burger On Any Beef Burger***

(make it a double \$3) & you can sub a gluten free bun for \$2.

### **West Coast Burger 14**

Smashed Style Beef Burger, Caramelized Onions, Shredded Lettuce, Tomato, Pickles, American Cheese & our Signature Burger Sauce on a Challah Bun.

### **Veggie Black Bean Burger 16**

House-Made Black Bean Burger with Arugula, Tomato, Onion, Pickles, Roasted Garlic Mayo & our Balsamic Glaze on a Challah Bun.

### **Simple Cheese Burger 10**

Smashed Style Beef Burger with American Cheese on a Challah Bun.

### **GOAT Burger 15**

Smashed Style Beef Burger, Herbed Goat Cheese, Arugula, Onion, Tomato, Avocado, our Signature Roasted Garlic Mayo drizzled with a Balsamic Redux on a Challah Bun.

### **Mushroom Swiss Burger 15**

Smashed Style Beef Burger with Sautéed Mushrooms, Swiss Cheese & Roasted Garlic Mayo on a Challah Bun.

***Thank You  
for dining with us!***

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.