

MLG

SHARES

Spinach + Artichoke Dip Spinach, artichoke, grilled pita	10	Jumbo Shrimp Cocktail (3) Jumbo shrimp, zesty cocktail sauce, horseradish, lemon (each additional shrimp - 4)	15
Sausage + Mushroom Flatbread Fennel sausage, portobello mushrooms, garlic, olive oil, shaved parmesan cheese	12	Margarita Flatbread Mozzarella, pesto, tomatoes, herbs, balsamic reduction	12
Calamari Grilled or fried calamari, housemade giardiniera, zesty cocktail sauce	12	Beef Carpaccio Beef tenderloin, arugula, radish, mushroom, asparagus, shaved parmesan, truffle oil	16
Charcuterie Board Chef's selection of meats, imported cheeses, truffle honey	17	Crab Cake Blue lump crab, spicy mayo, arugula, cherry heirloom tomato	15

SOUP

Butternut Squash	8	French Onion Au Gratin	8
Tomato + Grilled Cheese	8	New England Clam Chowder	8
Bison Chili	9	Cream of Mushroom	8

SALADS

Add grilled or blackened salmon - 7, grilled or blacked shrimp - 7, chicken - 5, scallops - 7, steak - 8

Grilled Romaine Romaine, asparagus, heirloom tomatoes, parmesan, mozzarella, bread crumbs	9	Nicoise Salad Peppercorn ahi tuna, mixed greens, green beans, roasted fingerling potatoes, hardboiled egg, Kalamata olives, heirloom cherry tomatoes, champagne vinaigrette	16
Cobb Salad Mixed greens, chicken, grilled avocado, fresh egg, tomatoes, bacon, blue cheese, ranch dressing	14	Greek Salad Mixed greens, tomatoes, cucumbers, pickled red onions, Kalamata olives, feta, grilled pepperoncini, Greek dressing	12
Classic Wedge Iceberg wedge, blue cheese crumble, bacon, tomatoes, blue cheese dressing	9	Classic Caesar Romaine, aged parmesan, garlic croutons, Caesar dressing	8/12
Kale + Avocado Kale, romaine hearts, chopped bacon, parmesan, avocado, cucumber, cranberries, balsamic vinaigrette	12	Baby Beet Salad Yellow + red beets, arugula, fried leeks, goat cheese, balsamic reduction	12

ML SANDWICHES + BURGERS

Served with hand cut fries

Grilled Chicken Sandwich Grilled chicken breast, Swiss cheese, pesto mayo, brioche bun	13	ML Burger 8 oz. housemade patty, aged cheddar, caramelized onions, brioche bun	14
Grouper Sandwich Grilled or blackened grouper, spicy mayo, pretzel bun	14	Skirt Steak Sandwich Marinated skirt steak, caramelized onions, mushrooms, French roll	16
181 Chicken Club Blackened chicken breast, bacon, avocado, chipotle aioli, challah bread	12	Portobello Mushroom Burger Portobello, roasted red pepper, artichoke, goat cheese spread, brioche bun	12
Slow Roasted BBQ Sandwich Beef brisket, housemade tangy BBQ sauce, coleslaw, brioche bun	13	Salmon Burger Salmon, celery, scallions, soy sauce, ginger, brioche bun	14

TOPPING UPGRADES - 2.00

Portobello Mushroom • Caramelized Onion • Bacon • Avocado • Fresh Egg
Basil Peppercorn Aioli • Blue Cheese • Smoked Gouda • Herbed Goat Cheese

MLG

ML STK

Center Cut Filet	26/30
7 oz. or 10 oz. center cut filet, whipped potatoes, mixed roasted vegetables	
Skirt Steak	24
10 oz. beer marinated prime skirt steak, arugula salad, lime vinaigrette	
T-Bone	36
Natural grilled 16 oz. t-bone, whipped potatoes, mixed roasted vegetables	
Bone-In Ribeye	45
20 oz. cowboy cut Frenched ribeye, red wine peppercorn beurre blanc, twice baked potato, roasted mixed vegetables	
NY Strip	36
12 oz. prime cut strip, whipped potatoes, mixed roasted vegetables	

ML SEA

Scallops + Shrimp	33
Pan seared scallops, shrimp, lobster beurre blanc, asparagus risotto	
Sea Bass	34
Pan seared sea bass, green miso sauce, heirloom tomatoes, whipped potatoes	
Cedar Plank Salmon	22
Atlantic salmon, teriyaki glaze, citrus segments, asparagus, shoestring potatoes	
Branzino	26
Pan seared branzino, pommery mustard sauce, seasonal roasted vegetables, wild rice + dried cranberries	
White Fish Picatta	22
White fish, picatta sauce, grilled asparagus, heirloom tomatoes, whipped potatoes	

ML CHOPS + CHICKEN + RIBS

Greek Roasted Brick Chicken	21	Chimichurri Colorado Lamb Chops	36
Half chicken, lemon, oregano, olive oil, with roasted fingerling potatoes and seasonal vegetables		14 oz. grilled rack of lamb, chimichurri sauce, stone ground grits with fried leeks, roasted Brussels sprouts	
Veal Chop	43	BBQ Ribs	18/28
14 oz. veal chop, rosemary Madeira sauce, asparagus, truffle mushroom risotto		Choice of half or full slab of slow cooked pork ribs, housemade tangy BBQ sauce, hand cut fries, coleslaw	

PASTA + GRAINS

Lobster Mac + Cheese	29	Capellini Scampi	24
Cavatappi pasta, sautéed lobster, smoked gouda, white cheddar, parmesan, bread crumbs		Sautéed shrimp tossed with tomatoes, lemon garlic sauce	
Chicken + Pesto	16	Linguini Aglio e Olio	16
Penne pasta tossed with grilled chicken, goat cheese, sundried tomatoes, roasted asparagus, housemade pesto		Whole wheat linguini tossed with spinach, garlic, pine nuts, parmesan, balsamic vinegar	
		Rigate Paesana	17
		Penne pasta tossed with Italian sausage, peas, mushrooms, vodka sauce, shaved parmesan	

SIDES - 6.00

Mixed Roasted Root Vegetables
Parmesan truffle fries
Baked Potato
Seasonal Fruit
Whipped Potatoes
Coleslaw