

Starters

Shares

MLG SHRIMP

4 giant prawns with our spicy signature sauce 15

CALAMARI

House-made giardiniera, lemon wedge, zesty cocktail sauce, choose grilled or fried 12

STEAK BROCHETTE

Teriyaki-marinated beef tenderloin skewered with grilled vegetables, spicy mayo & dijon dipping sauces 14

CHIPOTLE-CHICKEN QUESADILLA

Pulled chicken, tomatoes, onions, sour cream, fresh guacamole 12

TUNA POKE

Sushi grade tuna poke, ginger-soy, avocado, cucumber, scallions 14

MARGHERITA FLATBREAD

Mozzarella, pesto, tomatoes, herbs, balsamic 12

CRAB CAKE

Blue lump crab, spicy mayo, arugula, cherry heirloom tomatoes 16

ROASTED RED PEPPER HUMMUS

Seasonal vegetables, grilled pita 9

SWEETIE POPPERS

Fried sweetie peppers with goat cheese & panko bread crumbs, ginger-soy dipping sauce 10

Soups

FRENCH ONION AU GRATIN

Red wine, sherry, thyme, gratineed Gruyère 8

TOMATO BASIL

Roasted tomato, white wine, onion, fresh basil 8

CLAM CHOWDER

Traditional New England style 9

SOUP OF THE DAY

Ask your server for today's seasonal selection

Greens

KALE + AVOCADO

Kale, romaine hearts, chopped bacon, parmesan, avocado, cucumber, cranberries, balsamic 13

WEDGE

Iceberg lettuce, crumbled blue cheese, chopped bacon, tomatoes, blue cheese dressing 9

CAESAR

Romaine, aged parmesan, garlic croutons, Caesar dressing 11

COBB CLASSIC

Mixed greens, chicken, avocado, egg, tomatoes, bacon, blue cheese, ranch dressing 14

BABY BEET + ARUGULA

Yellow & red beets, arugula, fried leeks, goat cheese, balsamic reduction 12

ADD A PROTEIN-

Grilled or blackened: Chicken 5 Salmon 7 Shrimp 7
Steak 8 Tuna 7 Scallops 7

Vegan

QUINOA BOWL

Quinoa & mixed vegetables, pico de gallo, avocado 14

PORTOBELLO BURGER

Grilled Portobello, roasted red pepper & artichokes on gluten-free bun, fries or fruit 14

A Message from Marcus

"At MLG we've worked hard to elevate the dining experience, combining classic quality food with eclectic wines and creative cocktails. We serve it all to you in our handsome space that showcases our unique art collection, as well as what I believe to be the best patio on the North Shore. It is my sincerest hope that while dining with us you enjoy both our gracious staff and delicious food, and that our process brings it all together seamlessly so that you and your family can't wait to return for another visit."

SIDES \$6

Roasted Vegetables • Truffle Fries • Baked Potato • Fruit • Whipped Potatoes • Coleslaw

Mains

Sandwiches

MLG BURGER

Half pound house-made patty, aged cheddar, caramelized onions, brioche bun 14

BOURBON & BLUE BURGER

Half pound bourbon-infused patty, caramelized onions, crumbled blue cheese, brioche bun 14

LOBSTER ROLL

Fresh lobster, sriracha aioli, scallions, celery, butter toasted roll 21

GRILLED GROUPE

Grilled or blackened for extra flavor, spicy mayo, pretzel bun 14

GRILLED CHICKEN

Grilled chicken breast, Swiss cheese, pesto mayo, brioche bun 13

**Sandwiches come with choice of house cut fries or seasonal fruit. Substitute gluten-free bun on any burger or sandwich for \$2*

Chicken

GREEK ROASTED BRICK CHICKEN

Greek style pressed half-chicken, served with roasted fingerlings and seasonal vegetable 21

CHICKEN CACCIATORE

Boneless breast, peppers, onions, mushrooms, red wine tomato sauce, roasted potatoes 18

Pasta

RIGATE PAESANA

Penne pasta tossed with Italian sausage, peas, mushrooms, vodka sauce, shaved parmesan 17

LOBSTER MAC + CHEESE

Cavatappi pasta, lobster, smoked gouda, white cheddar, parmesan 29

CHICKEN PESTO

Penne pasta tossed with grilled chicken, goat cheese, sundried tomatoes, roasted asparagus, pesto 17

**Substitute gluten-free pasta in any pasta dish for \$2*

Steak + Ribs + Chops

BBQ RIBS

Half or full slab slow-cooked pork ribs, Shuler's world-famous South Carolina BBQ sauce, hand cut fries and cole slaw 18/28

CENTER CUT FILET

7oz or 10oz tender, center cut filet, served with whipped potatoes, seasonal vegetable 26/30

T-BONE

16oz classic combo of filet and New York strip, aged bone-in for flavor. Served with whipped potatoes and seasonal vegetable 36

BONE-IN RIBEYE

20oz cowboy cut, red wine-peppercorn beurre rouge, twice baked potato, seasonal vegetable 45

PRIME NY STRIP

10oz strip with a midrange of marbling, served with whipped potatoes, seasonal vegetable 36

BOURBON-GLAZED PORK CHOP

14oz Heritage Farm chop, crispy brussel sprouts, whipped potatoes 23

Seafood

CEDAR PLANK SALMON

Atlantic salmon filet, teriyaki glaze, citrus wedges, seasonal vegetable, shoestring potatoes 22

WHITEFISH PICATTA

Lake Superior whitefish, capers, heirloom tomatoes, seasonal vegetables, whipped potatoes 22

SCALLOPS + SHRIMP RISOTTO

Pan-seared scallops, jumbo shrimp, lobster beurre blanc, asparagus risotto 33

BRANZINO

Pan-seared European seabass, pommery mustard sauce, seasonal roasted vegetables, wild rice and dried cranberries 26



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