






Dinner Menu







STARTER PLATES

- SHRIMP TOSTONES** 15
three tostones, seasoned flash-fried shrimp, guacamole, spicy aioli
-  **MOZZARELLA FRITTI**..... 15
breaded and fried fresh bocconcini mozzarella, pomodoro sauce, shaved parmesan, fresh oregano
-  **SEARED DAY BOAT SCALLOPS** 21
2 U-10 scallops, couscous, wild mushrooms, snow peas, citrus sauc
-  **POTATO SKINS**..... 13
idaho potato, cheddar cheese blend, applewood bacon, scallions, sour cream
- BUFFALO CHICKEN TENDERS** 15
twenty-four hour brined chicken breast, buffalo sauce, Blue cheese dressing

SOUP & SALAD


ENHANCE YOUR SALAD

Salad Additions: Chicken 7 | Shrimp 8 | Salmon 10 | Steak Tips 10

- SOUP OF THE DAY**..... 5 / 8
housemade
- CLUB SOUP**..... 6 / 8
- MANHATTAN CLAM CHOWDER** 6 / 8
our version of classic regional favorite
-  **CAESAR SALAD**..... 6 / 12
romaine hearts, caesar dressing, crouton, parmesan crisp
-   **CAPRESE TOMATO SALAD** 7 / 15
heirloom tomatoes, fresh mozzarella, basil pesto, micro basil, balsamic glaze
-   **STRAWBERRY SALAD** 9 / 14
arugula, baby spinach, couscous, strawberries, feta, toasted almonds, raspberry vinaigrette
- MLCC GREEK SALAD** 7 / 13
romaine hearts, grape tomatoes, pickled red onion, pepperoncini, olives, feta cheese, grilled pita, creamy greek dressing
-  **CHOPPED ICEBERG SALAD**..... 6 / 13
iceberg, baby spinach, applewood bacon, tomato, pickled red onion, blue cheese crumbles, blue cheese dressing

HEALTHY BOWLS & FLATBREAD






MAKE YOUR FLATBREAD GLUTEN FREE Cauliflower Crust | 2

- FIESTA LIME BOWL** 24
blackened chicken, chorizo rice, avocado, blend cheese, roasted corn and black bean salsa, chipotle aioli, tortilla strips
-  **VEGETARIAN EXPLOSION**..... 15
boursin cheese, roasted dunk's mushrooms, spinach, roasted tomatoes, mozzarella, truffle oil
- PEPPERONI AND HOT HONEY**..... 15
pepperoni, ancho honey drizzle, oregano, parmesan, mozzarella, san marzano tomato sauce

SIGNATURE ENTREES

ADD A SIDE

Your choice of Soup, side Caesar or House Salad | 4

-  **FELLS POINT PRIME NEW YORK STRIP**..... 45
fourteen ounce new york strip, mashed potatoes, creamed spinach, cowboy butter, cabernet red wine sauce
-  **FILET MIGNONST AU POIVRE** 40
cast iron pan-seared prime six ounce filet, peppercorn crust, mashed potatoes, creamed spinach, au poivre sauce
-  **BOURBON AND VERMONT MAPLE MARINATED STEAK TIPS** 34
tenderloin beef tips, mashed potatoes, glazed Baby carrots, cabernet demi-glace
-  **VERLASSO SALMON** 34
cauliflower mashed, wild mushroom, snow peas, citrus sauce
- PAN-SEARED DAY BOAT SCALLOPS** 38
3U-10 scallops, cauliflower mashed, wild mushroom, snow peas, citrus beurre blanc
-  **BLACKENED MAHI MAHI** 32
pan-seared mahi, citrus couscous salad, tomatillo coulis, pineapple salsa, orange beurre blanc
- MLCC CHICKEN** 25
choice of parmesan | piccata | marsala
linguine, grilled garlic bread
ask about our GF option!

SIDE OPTIONS

All options are Vegetarian and Gluten Free

- Mash Potatoes 5
- Glazed Baby Carrots 5
- Cauliflower Mashed 5
- Creamed Spinach 7
- Sautéed Spinach 5
- Sautéed Dunk's Mushrooms 6
- Snow Peas 5



– Vegetarian



– Gluten Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.