

# The Maub-Nah-Tee-See Club

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## Appetizers

### SHRIMP COCKTAIL

Six Fresh Tiger Shrimp, Cocktail Sauce,  
Lemon 10

### BUFFALO SHRIMP

Tiger Shrimp, Tangy Buffalo Sauce 8

### CRAB RANGOON

House-made Crab Rangoon with Sweet  
Chili Dipping Sauce 8

### AHI TUNA

Wasabi Sesame Crusted, Pickled Ginger, and  
Honey Ginger Soy Sauce 10

### SHRIMP ASIAGO

Tiger Shrimp, Lemon, Garlic, Shallots, Asiago  
Cheese, and Grilled Toast Point 10

## Soups

FRENCH ONION SOUP 3

### BAKED FRENCH ONION SOUP

Cup 4 Bowl 5

Baked Gruyere and Parmesan Cheese, House  
Croutons

### SOUP OF THE DAY

Cup 3 | Bowl 5

## Salads

### CAESAR

Romaine, Parmesan, House Croutons 4  
add chicken 8

### CLUBHOUSE

Baby Greens, Tomato, Cucumber, House  
Croutons 3.5

### NEWPORT

Romaine, Pepperoni, Egg, Caper, Olive,  
Tomato, Feta, Parmesan, Greek Vinaigrette 7

### MEDITERRANEAN SALAD

Arugula, Feta, Red Onion, Kalamata Olives,  
Tomato, Cucumber, Creamy Balsamic  
Vinaigrette 7

### STRAWBERRY GOAT CHEESE SALAD

Spinach, Goat Cheese, Red Onion, Tomato,  
Toasted Almonds, Raspberry Vinaigrette 7

## Sides

Sautéed Mushrooms 3

Garlic or Plain Whipped Potatoes 3

Truffle Whipped Potatoes 5

Dauphinoise Potatoes 3.5

Green Beans Almondine 3.5

Baked Potato 2

Seasonal Vegetables 3.5

Risotto 5

Linguini Marinara 3.5

Asparagus 4

Sautéed Spinach 2

## Entrees

All entrees and beef come with house salad, caesar salad, or cup of soup (Upgraded salad or bowl of soup for an additional charge)

### Fish

#### HALIBUT PROVENCALE

Served with Champagne Risotto 30

#### ATLANTIC COD

Linguine, Sautéed Spinach, and Lemon Dill Sauce 23

#### BALSAMIC GLAZED SALMON

Norwegian Salmon, Garlic Asparagus, and Wild Rice 27

#### AHI TUNA

Wasabi Sesame Seed Crusted, Grilled Asparagus, Wasabi Mashed Potatoes, and Honey Ginger Soy Sauce 26

### Poultry

#### CHICKEN PICCATA

Sautéed Chicken Breast with a Pan Sauce of Capers, Lemon, White Wine and Butter Served with Linguini 21

#### CHICKEN MARSALA

Sautéed Chicken Breast, Creamy Marsala Sauce, Served with Linguini 21

#### MEDITERRANEAN CHICKEN

Pan Seared Chicken, Garlic, Shallots, Kalamata Olives, Tomato, Sautéed Spinach, Feta Cheese, Linguini 21

#### MNTS HOUSE DUCK

Crispy Skin, Asian House Gravy, and Baby Bok Choy 28

### Pasta

#### TORTELLINI CARBONARA

Prosciutto, Mushrooms, Green Peas in a Creamy Carbonara Sauce 18

#### ASPARAGUS & PESTO RISOTTO

Mushrooms, Red Pepper, Basil Pesto, Garlic Confit, finished with Parmesan Cheese 18

#### LOBSTER RAVIOLI

Maine Lobster, Ricotta Cheese, Vodka Cream, Champagne Sauce, and Shaved Parmesan 20

#### CURRIED SHRIMP PASTA

Tiger Shrimp, Mild Yellow Curry, Spinach, Tomato, and Linguini 20

### Meats

Includes your choice of side dish

#### HERB CRUSTED RACK OF LAMB

28

#### FILET MIGNON

6 ounce 23 | 10 ounce 35

6 ounce with Gorgonzola, Bacon Cream Sauce, Asparagus, and Garlic Mashed 28

#### NEW YORK STRIP

14 ounce 30

#### RIBEYE

16 ounce 30

#### PRIME RIB AU JUS

12 ounce 18 | 18 ounce 27 | 24 ounce 35

#### PORK CHOP

14oz Bone-in Porterhouse Cut Served with Apple Brandy Cream Sauce and Dauphinoise Potatoes and Spinach 28

### Surf Sides

8 Oz Cold Water Lobster Tail 32

Grilled Shrimp (8) 14

24 Oz Alaskan King Crab – Market Price

We can Prepare your Steak: Grilled, Pan Roasted, Blackened, Au Poivre, or Garlic Crusted Gorgonzola Crusted 2

Sauces Available: Bordelaise, Au Jus, White

## *chef's prix fixe*

includes entrée and three (3) of the following:  
soup | salad | appetizer | glass of house wine | dessert  
30

### *appetizers*

ARUGULA AND WATERMELON SALAD  
Feta Cheese, Cherry Tomato, Balsamic Glaze

AHI POKE  
With Avocado and Garlic Toast Points

### *entrees*

SEAFOOD AND SAUSAGE STEW  
Clams, Shrimp, Andouille Sausage,  
Crushed Tomato, Chili Flake

MISO GLAZED TILAPIA  
Caramelized Carrots, Sesame Jasmine Rice

### *desserts*

PINEAPPLE CRÈME BRULEE  
Charred Pineapple Chunks,  
Served in a Pineapple "Cup"

or

CARAMELIZED APPLES EN CROUTE  
ALA MODE with CARAMEL SAUCE