

The Maub-Nah-Tee-See Club

Appetizers

SHRIMP COCKTAIL

Six Fresh Tiger Shrimp, Cocktail Sauce,
Lemon 10

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

PROSCIUTTO GOAT CHEESE FLATBREAD

Creamy Garlic Basil Spread, Goat Cheese,
Arugula, and Truffle Oil 10 add Shrimp 2.5

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

ROASTED BEET SALAD

Spring Mix, Roasted Beets, Goat Cheese,
Spiced Pecans, Citrus Vinaigrette 7

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

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 3

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

BLACKENED COD

Sautéed Spinach, Tomato, Asparagus, Red Pepper Risotto, Sautéed Spinach, Tomato, Asparagus, Red Pepper 23

COLD WATER LOBSTER TAIL

(1) or (2) 8 Oz Cold Water Lobster Tails served with Lemon and Drawn Butter – Market Price

BALSAMIC GLAZED SALMON

Norwegian Salmon, Garlic Asparagus, and Wild Rice 27

AHI TUNA

Wasabi Sesame Seed Crusted, Asian Cucumber Cabbage Slaw, 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

ASIAGO SHRIMP RISOTTO

Sautéed Shrimp, Asparagus, Cherry Tomato, Asiago Cheese, Fried Asparagus 20

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

Grilled Shrimp (8) 14

8 Oz Cold Water Lobster Tail - Market Price

24 Oz Alaskan King Crab - Market Price

We can Prepare your Steak: Grilled, Pan Roasted,

chef's prix fixe

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

appetizers

WONTON SHRIMP

Garlic Chili Sauce

THREE CHEESE ARANCINI

Fried Risotto, Vodka Cream

entrees

BLACKENED AHI TUNA PROVENÇAL

White Wine, Tomato, Basil, Garlic, Kalamata
Olives, Goat Cheese Mashed, Grilled Asparagus

AUTUMN GNOCCHI

Caramelized Brussel Sprouts, Prosciutto,
Sage, Brown Butter, Parmesan Cheese

desserts

PUMPKIN CRÈME BRULÉE

PECAN PIE ala MODE with CARAMEL SAUCE