



A Family Owned
Eating and Drinking
Establishment Since 2014


 Signature Dishes

SOUPS


Cup 3.95 Bowl 6.95

- **Soup of the Day**
- **French Onion**

APPETIZERS


Margherita Flatbread with pesto, tomato, provolone, parmesan and balsamic glaze - 9.95 

Cajun Tempura Shrimp with sirarcha aioli - 10.95

Fried Calamari with Asian dipping sauce - 12.95 

Peanut Chicken Satay with ginger soy dipping sauce - 9.95

Fried Brie Wontons with strawberry balsamic glaze - 9.95 

Sesame Crusted Ahi Tuna with wasabi slaw and crispy wontons - 13.95 

Jalapeno Popper Dip with tortilla chips - 7.95

Smoky Pulled Pork Tacos with Southwest slaw and queso blanco - 10.95

Mussels with white wine, shallot and garlic - 10.95

Fried Feta with fresh Mediterranean salad - 8.95

Thai Sesame Chicken Lettuce Wraps with crispy wontons - 9.95


SALADS

Dressings - Champagne Lemon Vinaigrette, Sweet & Sour Bacon Vinaigrette, White Balsamic, French, Ranch, Creamy Blue Cheese, Caesar

Add a protein to any salad:

- **Grilled Chicken Breast** - 3.95
- **4 oz Salmon** - 6.95
- **4 oz Seared Ahi Tuna** - 10.95*
- **Shrimp** - 7.95
- **5 oz Sirloin** - 8.95*

Salad of the Day - Quoted Daily

Roasted Beets, with spiced walnuts, orange sections, seasonal lettuces, feta cheese and champagne lemon vinaigrette - 9.95 

Crispy Fried Tomatoes with feta, red onion, baby spinach and sweet & sour bacon vinaigrette - 8.95 

Iceberg Wedge with baby spinach, cherry tomato, red onion, bacon, gorgonzola and creamy blue cheese dressing - 8.95

CHILDREN

Choice of shoestring fries or applesauce

Noodles with Butter or Marinara - 5.95

Mac & Cheese - 5.95

Chicken Fingers - 6.95

Hot Dog - 3.95


Grilled Chicken Breast - 5.95


ENTREES

Side house or caesar salad - 3.95

Catch of the Week - Quoted Daily

Pasta of the Week - Quoted Daily


M's Chicken Parm and house-made gnocchi with pesto cream - 16.95 


Sesame Crusted Ahi Tuna with spicy wild rice and sautéed kale - 23.95 


Shrimp Linguini with sautéed kale, cherry tomato, red pepper, and roasted artichoke in garlic white wine cream - 19.95

Beef Bourginoun with mashed sweet potatoes and braised vegetables - 18.95


Grilled Spiced Lamb Loins with mushroom & kale Israeli couscous, grilled asparagus and fresh mint pesto - 24.95

Dad's Pound Chicken with dry sherry sauce and provolone, parmesan cottage fries and grilled zucchini - 16.95 

Seared Scallops with Mediterranean Israeli couscous, grilled asparagus and sweet jalapeno curry cream - 28.95 

Peppercorn Crusted 10oz Sirloin with roasted sweet potato, grilled zucchini and mushroom brandy cream - 22.95 

Grilled Sirloin of Pork with mashed sweet potatoes, vegetable of the day and roasted tomato demi-glace - 18.95

House-made Gnocchi with pesto cream - 13.95 

Bronzed Salmon with spicy wild rice, grilled asparagus and roasted red pepper beurre blanc - 23.95


Vegetable Enchiladas with spicy wild rice and vegetable of the day - 12.95

Angus Reserve Steaks with choice of baked potato, roasted sweet potato, shoestring fries or sweet potato fries and vegetable of the day:

Filet 8oz - 30.95* Strip Steak 12oz - 33.95*

SANDWICHES

Choice of shoestring fries, sweet potato fries or side house salad

M Burger with lettuce, tomato and onion - 9.95 add cheese +1.00 add bacon +1.00 

Roasted Beef & Swiss with caramelized onion and mushrooms on sourdough - 12.95

Black Bean & Chickpea Burger with lettuce, tomato and onion - 8.95

Fried Chicken Sandwich, lettuce, tomato, onion and zesty aioli - 10.95

SIDES

Baked Potato - 2.95

Shoestring Fries - 2.95

Sweet Potato Fries - 2.95

Roasted Sweet Potato - 2.95

Spicy Wild Rice - 3.95

Vegetable of the Day - 3.95

Grilled Asparagus - 4.95

Grilled Zucchini - 4.95

DESSERTS

Ask about our dessert specials

Kyle's Cheesecake of the Day - Quoted Daily

Chocolate Hazelnut Flan - 7.95

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* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. If you have certain food allergies, gluten free, vegan or other dietary needs, please ask to see a manager.



WINES

WHITES

	glass	bottle
Stone Cellar by Beringer, Pinot Grigio	6.00	
Stone Cellar by Beringer, Chardonnay	6.00	
Beringer, White Zinfandel	6.00	
Kendall Jackson Chardonnay	8.00	30.00
Chateau Ste Michelle, Rose, Columbia Valley	8.00	30.00
Villa Pozzi, Moscato, Sicily	7.00	26.00
Dr. Pauly-Bergweiler, Riesling, Mosel, Germany	7.50	28.00
Danzante, Pinot Grigio, Delle Venezie IGT, Italy	11.00	44.00
Les Allies, Sauvignon Blanc, Southern France	8.00	30.00
Chateau Lamothe, White Bordeaux, France		35.00
Mer Soleil, Chardonnay, Santa Barbara County	8.50	32.00
Hope Estate, Chardonnay, New South Wales, Australia	9.00	34.00
Bocelli, Prosecco, Italy - Split	8.00	
Korbell, Champagne, California - Split	7.00	26.00
Tattinger, Brut Prestique Cuvee Champagne, France		78.00

REDS

	glass	bottle
Fox Brook, Merlot	6.00	
Fox Brook, Shiraz	6.00	
Coastal Ridge, Cabernet Sauvignon	6.00	
Kendall Jackson, Pinot Noir	8.00	30.00
Kendall Jackson, Cabernet Sauvignon	8.00	30.00
Santa Carolina, Pinot Noir, Chile	7.50	28.00
Davis Bynum Jane's Vineyard, Pinot Noir, Russian River Valley		58.00
Mendoza Vineyards, 1907 Malbec, Argentina	8.50	32.00
Peter Lehmann, Barossa Clancy's Red Blend, Australia	8.00	30.00
Pasqua, Passimento Rosso Blend, Italy	9.50	36.00
The Federalist, Bourbon Aged Zinfandel, Mendocino County, California		45.00
Chateau Le Roc, Bordeaux Rouge, France	7.50	28.00
Josh Cellars, Cabernet Sauvignon Craftsman's Collection, California	7.50	28.00
The Counselor River Pass Vineyard, Alexander Valley Cabernet Sauvignon, Sonoma County		50.00

BEER

DRAFT

Ask about our 4 rotating drafts

Michelob Ultra	14oz 3.00
	22oz 4.00
Stella Artois	carafe only 5.00

BOTTLES

Bud Light	3.00
Budweiser	3.25
Miller Lite	3.00
Corona Light	3.25
Yuengling	3.25
Labatt Blue Light	3.25
Labatt Blue	3.25
Labatt Non-Alcoholic	3.25
Heineken	4.00

NON-ALCOHOLIC

Coca-Cola Products	2.25
S. Pellegrino Sparking Water 1 Liter	3.95
Espresso	2.25
Cappuccino	3.25
Latte	3.25
Coffee/Tea	2.25

HANDCRAFTED COCKTAILS

Shawshank Redemption - 8.50

Our twist on a traditional Old Fashioned with Redemption rye whiskey and orange bitters

The Liz - 6.50

Vodka, club soda, splash of cranberry juice and fresh lime

The Good, the Bad and the Buff - 8.50

Buffalo Trace bourbon, simple syrup, sweet vermouth and bitters

Serendipity - 7.25

Raspberry vodka, RumChata, raspberry liqueur and cream

Hook - 7.25

Captain Morgan rum, ginger ale and fresh lemon

From Russia with Love - 7.25

Kahlua, Stoli salted caramel vodka and cream

Bridesmaids - 7.25

Vodka, orange juice, cranberry and sprite

Release the Kraken - 7.25

Kraken rum, fresh lime juice, sprite and orange juice

Wild Wild Honey - 7.25

Wild Turkey American Honey whiskey, iced tea and fresh lemon

ROCKS & MARTINI'S

Long Hot Summer - 8.50

Hendricks gin, dry vermouth, fresh cucumber and elderflower liqueur

The Jackitini - 8.50

Vodka, elderflower liqueur, fresh ginger and Key West lime juice

St. Elder's Fire - 8.00

Tequila, elderflower liqueur, fresh lime juice, simple syrup and fresh jalapeno

Lady Bird - 8.00

Pear vodka, triple sec, simple syrup white cranberry

Cider House Rules - 8.00

Apple cider, bourbon, simple syrup and fresh lemon

Chocolat - 8.50

Godiva chocolate liqueur, espresso vodka, Bailey's Irish cream, vanilla vodka and cream

Pineapple Express - 8.00

Vodka, prosecco, pineapple juice and blue curacao

- Ask about our cocktail specials