

SEPT
2020

BRUNCH MENU

MIXED MACERATED FRUIT MARTINI 5

SEASONAL BERRIES 5

WHIPPED CREAM | MINT

OATMEAL 6

DRIED FRUITS | APPLES | BROWN SUGAR |
WALNUTS

BELGIAN WAFFLE 9

SEASONAL BERRIES | WHIPPED CREAM

CHICKEN & WAFFLES 12

FRIED CHICKEN | BELGIAN WAFFLE | MAPLE SYRUP
DRIZZLE

CLASSIC CAESAR SALAD 8

ROMAINE | PARMESAN TUILE | CLASSIC DRESSING
ADD CHICKEN 5 | ADD GRILLED SHRIMP 10

CLASSIC MHYC SKIPPER BURGER 12

SAUTEED MUSHROOMS & ONIONS | CHOICE CHEESE |
BRIOCHE BUN

ONE EYED JACK BURGER 13

CAGE FREE OVER EASY EGG | BACON | SWISS & AMERICAN
CHEESE | BRIOCHE BUN

STEAK N' EGGS 17

GRILLED SIRLOIN | CAGE FREE EGGS

CHEF'S SKILLET 12

CHEF'S CHOICE | CAGE FREE SCRAMBLED EGGS | HOME
FRIED POTATOES | MELTED CHEESE

EGGS BENEDICT 13

POACHED EGG | CLASSIC HOLLANDAISE | ENGLISH
MUFFIN | CANADIAN BACON

EGGS TO ORDER 12

APPLE WOOD SMOKED BACON OR SAUSAGE | HOME
FRIED POTATOES OR CHEDDAR CHEESE GRITS |
CHOICE OF TOAST

KIDS

SILVER DOLLAR PANCAKES 6

PLAIN | BLUEBERRY | CHOCOLATE CHIP

CHEESY SCRAMBLED 6

EGGS & BACON

MINI CHEESE OMELET 6

SERVED WITH HOME FRIES OR FRUIT

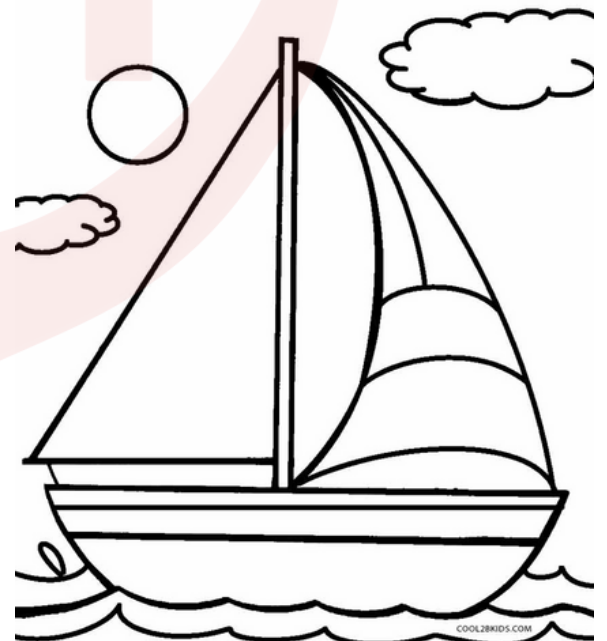
FRENCH TOAST STICKS 6

CHICKEN TENDERS & FRIES 6

GRILLED PITA BREAD PIZZA 6

CHEESE OR PEPPERONI

COLOR A SAIL BOAT



COOL2BKIDS.COM

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LUNCH MENU

HANDLERS

MAINE LOBSTER ROLL 20

Warm with Lemon Beurre Blanc | Cold with Chef's Boston Style Mayo

FRIED COD SANDWICH 14

Atlantic Cod | Classic Tartar Sauce | Cracker Crusted

CHICKEN CORDON BLUE SANDWICH 13

Ham | Red Dragon Cheese | Dijon Aioli

CHICKEN SALAD CROISSANT 13

Apple & Cranberry | Lettuce & Tomato

SKIPPER BURGER 13

Sautéed Onions & Mushrooms | Choice of Cheese

ONE EYE JACK 14

Over Easy Egg | Bacon | American & Swiss Cheese

BLACK BEAN BURGER 13

Vegan "Mac" Sauce

BLT 12

Heirloom Tomatoes | Thick Applewood Smoked Bacon | Pesto Mayo | Sourdough Bread

MAINS

OPEN FACED SIRLOIN SANDWICH 17

Sauteed Onions & Mushrooms | Garlic Baguette

SWEET CORN CACIO E PEPE 19

Local Corn | Fresh Garganelli | Pepper | Parmesan

Add Chicken 5 | Shrimp 8 | Tuna 10 | Steak 10 | Lobster 12

AHI TUNA 20

Pickled Daikon Radish | Seaweed Salad | Miso Sauce | Squid Ink Rice / Wonton Crisps / Wasabi

DESSERT

MHYC CLASSIC PECAN BALL 🌰

CHOCOLATE MOUSSE CAKE

GRANDMOTHERS CAKE (CONTAINS NUTS)

APPLE PIE A LA MODE

PUMPKIN GELATO 🍂

SOUPS & SALADS

FRENCH ONION 🌿 No Croutons 6/8
Sherry | Aged Provolone | Herbs

SOUP DU JOUR 6/8
Chef's Creation of the day

CLASSIC CAESAR 🌿 No Croutons 6/9
Crisp Romaine | Basil Croutons |
Parmesan Tuile Creamy Caesar Dressing

HOUSE SALAD 🌿 6/9
Local Field Greens | Heirloom Tomatoes |
Crispy Carrots | Balsamic Vinaigrette
Add Chicken 5 | Add Shrimp 8 | Add Steak 10

FALL COBB 🌿 14
Roasted Butternut | Toasted Pecans | Bacon |
White Cheddar Curds | Hard Boil Egg | Apples |
Cranberries | Maple Vinaigrette

WARM HARVEST SALAD 14
Mixed Greens | Grilled Seasonal Vegetables |
Candied Pepitas | Warm Vinaigrette
Add Chicken 5 | Shrimp 8 | Steak 10

APPETIZERS

CHARCUTERIE BOARD 21
Artisanal Cheeses | Dry Cured Meats |
Chef's Choice Accoutrements

MUSSELS FRATELLO 13
White Wine | Garlic | Butter | Chillies |
Grilled Bread

MHYC CRAB CAKES 16
Jumbo Lump Crab | Dressed Greens |
Lemon Aioli

PIZZA- TUSCAN 9"

CHEESE 9

PESTO 10

PEPPERONI 10

VEGGIE 10

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DINNER MENU

**DINING BY
RESERVATION ONLY**

**WWW.MEMBERS.MHYC.US
OR
RESERVATIONS@MHYC.US**



HANDLERS

- MAINE LOBSTER ROLL** 20
Warm with Lemon Beurre Blanc | Cold with Chef's Boston Style Mayo
- FRIED COD SANDWICH** 14
Atlantic Cod | Classic Tartar Sauce | Cracker Crusted
- CHICKEN CORDON BLUE SANDWICH** 13
Ham | Red Dragon Cheese | Dijon Aioli
- SKIPPER BURGER** 13
Sautéed Onions & Mushrooms | Choice of Cheese
- ONE EYE JACK** 14
Over Easy Egg | Bacon | American & Swiss Cheese
- BLACK BEAN BURGER** 13
Vegan "Mac" Sauce

SOUPS & SALADS

- FRENCH ONION** 🌱 No Croutons 6/8
Sherry | Aged Provolone | Herbs
- SOUP DU JOUR** 6/8
Chef's Creation of the day
- CLASSIC CAESAR** 🌱 No Croutons 6/9
*Crisp Romaine | Basil Croutons |
Parmesan Tuile Creamy Caesar Dressing*
- HOUSE SALAD** 🌱 6/9
*Local Field Greens | Heirloom Tomatoes |
Crispy Carrots | Balsamic Vinaigrette
Add Chicken 5 | Add Shrimp 8 | Add Steak 10*
- FALL COBB** 🌱 14
*Roasted Butternut | Toasted Pecans | Bacon |
White Cheddar Curds | Hard Boil Egg | Apples |
Cranberries | Maple Vinaigrette*
- WARM HARVEST SALAD** 14
*Mixed Greens | Grilled Seasonal Vegetables |
Candied Pepitas | Warm Vinaigrette
Add Chicken 5 | Shrimp 8 | Steak 10*

APPETIZERS

- CHARCUTERIE BOARD** 21
*Artisanal Cheeses | Dry Cured Meats |
Chef's Choice Accoutrements*
- MUSSELS FRATELLO** 13
*White Wine | Garlic | Butter | Chillies |
Grilled Bread*
- MHYC CRAB CAKES** 16
*Jumbo Lump Crab | Dressed Greens |
Lemon Aioli*
- CARPACCIO FLATBREAD** 14
*Roasted Garlic Oil | Shaved Rare Beef
Tenderloin | Lemon Aioli | Capers |
Arugula*
- BBQ CHICKEN FLATBREAD** 12
Apples | Bacon | BBQ | Cheddar Curds

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DINNER MENU

LIGHT ENTREES

- OPEN FACED SIRLOIN SANDWICH** 19
Sauteed Onions & Mushrooms | Garlic Baguette
- SWEET CORN CAGIO E PEPE** 19
Local Corn | Fresh Garganelli | Pepper | Parmesan
Add Chicken 5 | Shrimp 8 | Tuna 10 | Steak 10 | Lobster 12
- AHI TUNA** 20
Pickled Daikon Radish | Seaweed Salad | Miso Sauce | Squid Ink Rice | Wonton Crisps | Wasabi

MHYC ENTREES

- LAKE ERIE WALLEYE** 25
Puff Battered | Seasoned Potato Wedges
- GRILLED CHICKEN PICATTA** 24 
Airliner Chicken Breast | Chef's Choice Potato | Chef's Choice Fresh Vegetable
- WILD GAME "BANGERS & MASHED"** 30
Elk Sausage | Apples | Pears | Cabernet Gastrique
- RACK OF LAMB** 45
Seared | Cardamom | Mint Chimichurri
- "RAMEN" NOODLES (VEGAN)** 20 
Garlic | Coconut Lime Broth | Sautéed Vegetables | Rice Noodles
(Add Chicken 5 | Shrimp 8 | Tuna 10 | Steak 10 | Lobster 12)

DESSERT

- MHYC CLASSIC PECAN BALL** 
CHOCOLATE MOUSSE CAKE
GRANDMOTHERS CAKE (CONTAINS NUTS)
APPLE PIE A LA MODE
PUMPKIN GELATO 

DINNER COCKTAILS

- DARK & STORMY**
Gosling Dark Rum | Ginger Beer
- MHYC BLOODY MARY**
Choice of Vodka | Pope's Bloody Mary Mix (Traditional or Hot and Spicy Mix) | Olives | Pickles | Lime
- LAKE ERIE WATER**
Western Reserve Vodka | Blue Curacao | Lemonade | Splash of 7up
- RUM RUNNER**
Captain Morgans | Bacardi | Crème de Banana | Blackberry Liqueur | OJ | Pineapple Juice | Lime Juice | Splash of Grenadine
- CAPTAIN HOOK**
Western Reserve Rum | Blue Curacao | Pineapple Juice | Lemonade | 7up
- SAILOR'S DELIGHT**
Benhams Dry Gin | Peach Schnapps | OJ | 7up | Splash of Grenadine
- WATERMELON RITA**
Cantera Negra Repo Tequila | Watermelon Liquor | Limes | Sweet & Sour Mix | Splash of Soda
- HARBOR CUP**
Tito's Vodka | Soda | Lemonade | Cranberry Juice | Lime Wedge