

The Manhattan Country Club



HAPPY HOUR SPECIALS

Tue- Fri 2pm - 5 pm

1/2 off select appetizers
\$3 summer beers
\$3 transfusions
\$2 well drinks

WINE
\$2 off glasses
\$5 off bottles

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APPETIZERS

Machos / 12

Flour tortilla chips with house seasoning, creamy guacamole, flame-roasted salsa, queso blanco.

Fried Shrimp / 10

Butterfly shrimp, lightly breaded with coconut flakes, fried crispy, and served with Mai Poy and house-made cocktail sauce.

Southwest Egg Rolls / 10

Chicken, black bean, and corn egg rolls served with chipolte ranch.

Breadsticks with Marinara / 6

Four bread sticks served hot with house-made marinara sauce.

Gourmet Cheese Board / 12

A variety of gourmet cheeses, along with fresh strawberries, grapes, cucumbers, and accompanied with fig preserves, and a variety of crackers

Shrimp Cocktail / 10

Six tail-on shrimp served with our house-made cocktail sauce and a lemon wedge.

MC Chicken Wings

House-rubbed wings, fried crispy, and tossed in your choice of BBQ, garlic parmesan, buffalo, or Thai chili. **Six Wings / 8 Ten Wings / 12**

SALADS

Small / 7 Regular / 10

Add chicken, salmon, mahi, shrimp, or steak / 4

House Salad

Mixed greens lettuce blend with cheddar cheese, onion, tomato, and croutons. Served with your choice of dressing.

Summer Salad

Mixed greens lettuce blend, sliced strawberries, halved grapes, diced red onion, topped with crumbled Gorgonzola cheese and toasted chopped walnuts. Served with raspberry vinaigrette.

Sunflower Salad

Mixed greens lettuce blend, cucumber, tomato, Gorgonzola cheese, salted sunflower seeds, and croutons. Served with house-made sunflower vinaigrette.

Country Cobb Salad

Mixed greens, bacon, tomato, cucumber, avocado, egg, and Gorgonzola cheese. Served with dressing of your choice.

Thunderbird Salad

Mixed greens lettuce blend, Parmesan cheese, bacon bits, tomato, cucumber, and croutons. Served with ranch dressing.

Caesar Salad

Romaine lettuce, Parmesan cheese, and garlic croutons with house-made Caesar dressing.

SPECIALTY COCKTAILS

The Manhattan / 8

George Dickel rye stirred with Dolin sweet vermouth and aromatic bitters. Garnished with a cherry.

MCC Summer Beer / 7

Smirnoff Citrus Bud Light topped off with our famous lemon slurry mixture.

Clevelander / 7

Aperol liqueur served on the rocks with house gin and triple sec.

Transfusion / 7

House vodka mixed with ginger ale and a splash of grape juice.

Lemon Drop Martini / 9

House vodka shaken with triple sec, topped with fresh lemon zest and homemade sour mix served up.

BURGERS & HANDHELDS

Served with your choice of side

The Wild Burger / 18

An equal 8oz blend of Elk, Bison, Wild boar, and Wagyu. Served straight up, on a brioche bun.

Bogie Burger / 12

A 6oz CAB beef patty with lettuce, tomato, pickle, onion, and American cheese, on a brioche bun.

Colee Burger / 15

A 6oz CAB beef patty topped with avocado, a fried egg, and bacon on a brioche bun.

Classic Patty Melt / 14

A 6oz CAB beef patty with sautéed mushrooms, onions, swiss cheese, on sourdough bread.

Classic Bacon Cheeseburger / 14

A 6oz CAB beef patty topped with cheddar cheese and bacon on a brioche bun.

Jack's Chicken Sandwich / 12

crispy fried chicken, with pepper jack cheese, lettuce, tomato, and chipotle mayo served on ciabatta bread.

Street Tacos / 12

Three corn tortillas with our house cheese blend, caramelized peppers and onions, avocado, Pico de Gallo, and your choice of either chicken, steak or mahi.

Southwest Chicken Sandwich / 12

Chipotle marinated chicken, smoked bacon, avocado, pico de gallo, pepper jack, and chipotle aioli, on toasted ciabatta bread.

Mahi Fish Sandwich / 15

Tequila-glazed Mahi with pineapple, avocado, and bell pepper pico de gallo on ciabatta bread.

Pork Tenderloin Sandwich / 12

Breaded pork tenderloin on with tomatoes, lettuce, and chipotle mayo on a brioche bun.

The Country Club / 12

Turkey, ham, lettuce, tomato, American cheese, and mayo on your bread of choice.

Grilled Chicken Ranch Wrap / 12

Tomato tortilla, chicken breast, with lettuce, tomato, cheddar cheese, and drizzled ranch.

Chicken Tenders / 10

Four strips of all-white meat chicken, breaded and fried.

Camaron Torta / 14

Flame Grilled Shrimp, shredded lettuce, tomatoes, avocado, with zesty lemon remoulade on toasted ciabatta bread.

SIDES

Select from Fries, Tater Tots, Onion Rings, Sweet Potato Fries, Fresh Fruit, Cottage Cheese, House or Caesar Salad.

Add an additional Side / 3.

ENTREES

Served after 5:00pm

All dinner selections include choice of House, Sunflower or Caesar Salad

10oz Ribeye / 28

Thick cut ribeye with our classic house blend seasoning served with Chef's choice vegetable and baked potato.

8oz Fillet / 28

Hand-cut choice fillet cooked to perfection served with a baked potato and Chef's choice vegetable.

Chicken Fried Steak / 16

Ribeye pounded thin and tender, breaded and dredged in batter and a seasoned bread crumb mix. Served with mashed potatoes, white gravy, and Chef's choice vegetable.

Spaghetti Bolognese / 14

House-made marinara sauce with ground beef served over spaghetti noodles. Served with breadsticks.

Chef's Alfredo / 14

Parmesan cream sauce with garlic, onions, and tomatoes served over spaghetti noodles. Served with breadsticks.

Add chicken, steak, or shrimp / 4

Meatloaf / 15

House-made meatloaf with garlic, onions, and bell peppers topped with a smoked tomato sauce. Slow-cooked and served with mashed potatoes, Chef's choice vegetable, and brown gravy.

Dijon Tarragon Salmon / 18

Sweet and Tangy Salmon seared to perfection and served over white rice and Chef's vegetable

Grilled Mahi / 20

Sweet and smoky grilled Mahi served with our pineapple avocado salsa over toasted coconut rice.