Starters

Smoky Tomato ^{GF} Soup Du Jour

Cup - \$5 Bowl - \$6 Tureen - \$7.50

Side House Salad - \$4.50

Side Caesar Salad - \$6.50

Shrimp Cocktail - \$15.00

Sandwiches

All sandwiches served with choice of french fries, fruit, kettle chips or herb vinaigrette tossed house greens. May substitute cup of soup for additional \$2.00

Rueben - \$16

Corned beef, house made sauerkraut, 1000 island dressing & Swiss cheese on toasted rye

Fried Cod - \$17

Fried Atlantic cod on a toasted hoagie with lettuce, tartar sauce, sliced pickles and American cheese

Grilled Chicken Bahn Mi - \$16

Grilled chicken breast, pickled vegetables, cucumber, cilantro, sriracha mayo & fresh jalapeno on a hoagie roll

Classic Burger* - \$17

8 oz Black Angus burger with cheddar cheese, lettuce, tomato & red onion on a toasted brioche bun *Substitute a Beyond Meat patty

Mr. T's Grilled Cheese - \$16

Smashed avocado, tomato & cheddar on grilled multigrain

*Add bacon for additional cost

Tuna Salad Sandwich - \$16

Lettuce & tomato on multigrain bread

MC "Club" Sandwich - \$16

Roasted turkey, smoked ham, lettuce, tomato, cheddar, bacon & mayo on toasted white bread

Upcoming Events at The Club

Sunday, December 3- Children's Holiday Luncheon

Monday, January 1- Father & Son New Years Brunch

Salads

Add the following to any of the salads below:

Grilled chicken* - \$4

Grilled salmon* - \$10

Grilled shrimp* - \$12

Cobb - \$16GF

Romaine, tomatoes, bacon, avocado, hardboiled eggs, bleu cheese & scallions with a side of ranch dressing

The Milwaukee Club Caesar - \$12

Romaine, grape tomatoes, kalamata olives, house-made caesar dressing, croutons & parmesan cheese

Green Seeded Salad - \$15 GF

Mixed greens, english peas, sunflower seeds, chia seeds, flax seeds, hemp hearts, french beans, avocado & herb vinaigrette

The Milwaukee Club Fruit Plate GF

Fresh fruit & berries with your choice of cottage cheese, tuna salad or chicken salad

Large \$16 or Small \$14

Mediterranean Salad -\$16 GF

Romaine, artichoke hearts, olives, chickpeas, croutons, pepperoncini, tomato, feta cheese, cucumber, pickled red onion & Italian dressing

Fall Harvest Salad - \$16

Mixed greens, sliced pears, shaved apple, dried cranberries, toasted pumpkin seeds, roasted sweet potato & goat cheese tossed in balsamic vinaigrette

Southwest Salad - \$16

Romaine, tomato, grilled corn, black beans, peppers, avocado, pickled red onion, cilantro, fried tortilla & chipotle ranch dressing

Entrees

Steak & Frites*- \$25

Grilled 6 oz. Black Angus filet of beef, pomme frites, mushroom ragout & seasonal vegetables

Grilled Salmon*-\$26

Butternut squash, zucchini noodles, wilted spinach, fennel & green rice