

Starters

Smoky Tomato Soup ^{GF}

Soup Du Jour

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

Side House Salad - \$4.50 ^{GF-V}

Side Caesar Salad - \$6.50

Shrimp Cocktail - \$15

MC Classic Lunch

Includes ½ sandwich & choice of cup of soup or ½ salad - **\$12**

ϕ Indicates items that are not available for this combo.

Sandwiches

All sandwiches are served with choice of french fries, fruit, kettle chips or herb vinaigrette tossed house greens.

Soup may be substituted for an additional charge

Sandwiches can be made with gluten free bread at an additional charge

Rachel - \$16

Roasted turkey, 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 & American cheese

Grilled Chicken Bánh Mi - \$16

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

Bacon Burger ϕ * - \$17

8 oz. Black Angus burger with bacon, cheddar cheese, caramelized onion, & stone ground dijonaise on a toasted brioche bun

*Substitute a Beyond Meat patty ^V

Mr. T's Grilled Cheese - \$16 ^V

Smashed avocado, tomato & cheddar on grilled multigrain

*Add bacon for additional cost

Hot Ham & Gruyere - \$16

Hot ham with gruyere cheese, honey mustard & caramelized onions on grilled white bread

Southwest Chicken Wrap ϕ - \$16

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

Salads

Add the following to any of the salads below:

Grilled chicken* - \$4

Grilled salmon* - \$10

Grilled shrimp* - \$12

Cobb Salad - \$16 ^{GF}

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

Milwaukee Club Caesar Salad - \$12

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

Green Seeded Salad - \$15 ^{GF-V}

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

The Milwaukee Club Fruit Plate ϕ - \$15 ^{GF}

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

Mediterranean Salad - \$16 ^{GF-V}

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

Fall Harvest Salad - \$16 ^{GF-V}

Mixed greens, toasted pumpkin seeds, roasted sweet potato, dried cranberry, goat cheese, sliced apple & cider vinaigrette

Chef Salad - \$16 ^{GF-V}

Romaine lettuce, ham, turkey, Swiss, cheddar, cucumber, tomato, croutons & choice of dressing

Entrees

Chicken Tikka Masala - \$25 ^{GF}

Grilled chicken, turmeric rice, curry roasted cauliflower, seasonal vegetables in house made masala sauce

*Substitute Tofu ^V

Organic Wisconsin Salmon* - \$26 ^{GF}

Toasted grains, sweet potato, brussels sprouts pomegranate & balsamic glaze

Upcoming Events at The Club

Lent Fish Fry

Wednesday & Friday, March 5th-April 18th

Guest Speaker Christie Melby Luncheon

Wednesday, April 2nd, 2025

Administrative Professional Day

Wednesday, April 23rd, 2025