



## **APPETIZERS**

**MYC Chowder** 6 cup / 8 bowl  
*New England-style chock full of clams and potatoes*

**Tuna Wonton Nachos** 17  
*Fried wontons topped with seared rare tuna, pineapple pico and Wasabi cream*

**Fort Trumbull Wings** 8 half dozen / 14 dozen  
*Buffalo-style chicken wings served with celery and blue cheese dressing*

**Fried Calamari** 12  
*with cherry peppers and marinara sauce*

**Chili Nachos** 12  
*Fresh tri-color tortilla chips, salsa, cheddar and jack cheeses, jalapenos and beef chili*

**Fried Brussels Sprouts (V)** 11  
*Deep fried, topped with grated Pecorino Romano cheese and squeeze of fresh lemon*

**Clubhouse Quesadilla** 9  
*Soft tortilla filled with cheddar and jack cheeses, onions and peppers. Served with sour cream (V)*

Add Chicken – 6

Add Salmon – 7

Add Steak – 10

**Jumbo Shrimp Cocktail** 14  
*Iced jumbo shrimp (4) served with tangy cocktail sauce and lemon*

## **PIZZA**

**Cauliflower Crust Pizza (GF, V)** 16  
*Ricotta, mozzarella, roasted tomatoes and arugula with a balsamic drizzle*

**The 131 (V)** 12  
*Grilled crust Margherita pizza, fresh tomato, mozzarella and Romano cheeses (V)  
Add toppings for \$1 each: Peppers, Onions, Mushrooms, Olives*

**Classic Meat Pie** 16  
*House marinara, mozzarella, sausage, bacon and pepperoni*

**White Clam Flatbread** 14  
*White clam and bacon with mozzarella*

GF – Gluten free    DF – Dairy free    V – Vegetarian

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## **SALADS**

<b>MYC House Salad</b> (DF, V)	8
<i>Mixed greens, tomatoes, cucumbers, onions and house croutons</i>	
<b>Caesar Salad</b> (V)	8
<i>Torn Romaine lettuce, house croutons and Pecorino Romano cheese</i>	
<b>Carmela Salad</b> (V)	11
<i>Mixed greens, walnuts, feta cheese, raisins, red onions and house-made balsamic</i>	
<b>Beet and Goat Cheese Salad</b> (V)	11
<i>Roasted beets, mixed greens, goat cheese and sherry vinaigrette</i>	
<b>Scallop and Strawberry Salad</b>	21
<i>Seared scallops, fresh strawberries, arugula, Cojito cheese with prickly pear vinaigrette</i>	
Add: Chicken – 6 Salmon – 7 Shrimp – 8 Steak – 10 Blue cheese/gorgonzola – 1	

## **SANDWICHES**

<b>MYC Burger</b>	13
<i>Half-pound of certified angus beef, melted cheese, caramelized onions, lettuce and tomato on a Kaiser roll</i>	
<b>Rib-Eye Steak</b>	13
<i>Grilled, Balsamic-marinated rib eye with American cheese, lettuce and tomato on a sub roll</i>	
<b>Ciabatta Florentine</b> (V)	12
<i>Grilled Ciabatta sandwich with mozzarella, tomatoes, spinach and pesto</i>	
<b>Soft Shell Crab</b>	14
<i>Fresh soft shell crab with shredded lettuce, tomato and tartar sauce on a soft roll</i>	
<b>Chicken Caprese Wrap</b>	13
<i>Grilled breast, tomatoes, basil, mozzarella and pesto mayonnaise</i>	
<b>Blackened Tuna Tacos (3)</b>	18
<i>Blackened tuna, fennel slaw and pico de gallo in a soft flour tortilla</i>	

All served with your choice of house fries, sweet potato fries, onion rings or small salad

## **SIDES**

Onion Rings – 6	House Fries – 4	Sweet Potato Fries – 4
Small House Salad – 4	Small Fruit Salad – 4	Today's Vegetable – 4
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## **MAIN COURSE**

<b>Chicken Francaise</b>	20
<i>Boneless chicken breast, lightly egg-battered and served with rice and house vegetable</i>	
<b>Steak Frites</b>	25
<i>Char-grilled 12oz, New York Strip steak with house-cut fries</i>	
<b>Feta-Stuffed Eggplant (V)</b>	18
<i>Served over red pepper-herb couscous</i>	
<b>Goat Cheese and Lemon Ravioli</b>	19
<i>with wild mushrooms and walnut-parsley sauce</i>	
<b>Clams and Mussels</b>	20
<i>Littleneck clams and black mussels in a garlic butter wine sauce</i>	
<b>Pan-Roasted Salmon with Orange Ginger Glaze</b>	22
<i>Served with sautéed spinach and riced vegetable</i>	

*David Bridgforth, Executive Chef*

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