

WINTER DINNER

Menu

Starter

FRENCH ONION SOUP 10

Topped with a toasted crouton, melted gruyere and parmesan Cheese

CALAMARI 16

Buttermilk soaked and fried, tossed in house-seasoning, served with cherry and banana peppers, arugula and marinara sauce

SHRIMP COCKTAIL 20

Served with fiery cocktail sauce, lemon wedges, and fresh herbs

TOMATO BURRATA CAPRESE

Fresh and Roasted Tomatoes with Castelvetrano olives, crostini, arugula, pesto and a balsamic fig reduction \$16

MOHAWK ANTIPASTO

Cured Meats and a Variety of Cheeses with Dried Fruits, Olives, Crackers, and Crostini's \$20 (shared for two) \$38 (shared for 4)

Salad

HOUSE SALAD 10

Mixed greens, cucumbers, grape tomatoes, red onions, and shaved carrots \$10

CAESAR SALAD 14

Crisp Romaine hearts with creamy housemade dressing, grated parmesan, shaved asiago and house made ciabatta croutons \$14

MGC CHOPPED SALAD 15

Romaine, cucumbers, tomatoes, red onions, ciabatta croutons, gorgonzola, lemon oregano vinaigrette, topped with house fried onion straws and a balsamic glaze

FALL CHOPPED SALAD 16

Mix of chopped romaine and kale, roasted sweet potatoes, apples, pears, pumpkin seeds, bleu cheese crumbles and apple cider vinaigrette

BUTTERNUT SQUASH & SPINACH SALAD 18

With cipollini onions, brie, candied pecans and a dijon vinaigrette

ADD ANY OF THE FOLLOWING

TO YOUR SALAD:

Grilled Chicken 8

Seared Salmon 12

Grilled Shrimp(5) 14

Pasta

BUTTERNUT SQUASH RAVIOLI 26

Served with a Sage cream sauce and an oven roasted butternut hash

TUSCAN RIGATONI 24

With pan seared vegetables, spinach, heirloom tomatoes, and a creamy sun-dried tomato pesto



Mains

MGC BURGER 18

10 oz all beef patty served on a toasted brioche roll with cheddar cheese, leaf lettuce, tomato, applewood smoked bacon, signature MGC sauce, and your choice of side

MOHAWK EGGPLANT STACK 20

Stack of fried eggplant with heirloom tomatoes and ricotta cheese, served over linguine with marinara and a pesto drizzle

FISH AND CHIPS 26

Beer battered and fried haddock served with French fries, coleslaw, cocktail sauce, and tartare sauce

PAN SEARED SALMON 32

Served over wild rice pilaf with broccolini, sauteed spinach, pickled fennel salad and an apple cider glaze

AIRLINE CHICKEN 28

Served with creamy mashed potatoes, asparagus, carrots and pan thyme jus

CHICKEN PARMESAN 28

Breaded and pan fried chicken served with house made pomodoro sauce, fresh mozzarella, an angel hair twist and a side of garlic green beans

CHICKEN MILANESE 30

Panko breaded and pan-fried chicken cutlet served in a garlic butter broth with parmesan risotto and an arugula balsamic salad

CHIANTI BRAISED SHORT RIB 32

Slow cooked boneless short rib served with roasted sweet potato mash, demi-glaze, charred broccolini, house fried shallots and a red wine glaze

FILET MIGNON 50

*8 oz house cut filet topped with caramelized onions and gorgonzola with a creamy tomato risotto, brussel sprouts, cider demi and a red wine glaze
add frites 5*