



Where friends and neighbors come to gather and dine

DINNER MENU

4:00pm-7:00pm, Monday-Saturday

Last seating at 6:15pm

Delivery & Pick-up orders taken until 4:30pm

Dine-In for coffee & dessert until 6:30pm

Items that express no substitution or changed come as is and cannot be altered
All menu items include a choice of non-alcoholic beverage
Complimentary refills provided on select beverage items
Guests will be charged an additional \$2.00

HOUSE MADE SOUP - cup or bowl

Vegetable ◦ Tomato Basil ◦ Chicken Orzo ◦ Beef & Bean Chili ◦ Soup of the Week

SOUP COMBO

Choose a bowl of soup from above with a side salad or choice of half of a cold sandwich
No other sides included



SALADS: starter or entree



Cranberry & Goat Cheese

Mixed greens with dried cranberries, goat cheese, chopped walnuts, diced tomato, croutons and raspberry vinaigrette dressing

Caesar



Chopped romaine, croutons, parmesan cheese and classic caesar dressing

Chopped Wedge

Chopped iceberg lettuce with bleu cheese dressing, diced tomatoes, crumbled bacon and crumbled bleu cheese

Greek

Mixed greens with black olives, feta cheese, red onions, diced tomatoes, sliced cucumber, oregano and balsamic dressing

300 MVT Cobb

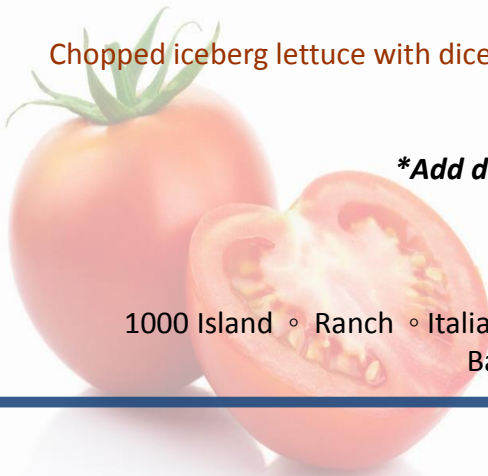


Chopped iceberg lettuce with diced tomato, hard boiled egg, bacon crumbles, bleu cheese crumbles and choice of dressing

***Add diced chicken to any entrée salad - \$1.00**

Dressings

1000 Island ◦ Ranch ◦ Italian ◦ Bleu Cheese ◦ French ◦ Caesar ◦ Raspberry Vinaigrette
Balsamic Vinaigrette ◦ Oil & Vinegar



COLD SANDWICHES

Includes (1) regular side item



MVT Club Sandwich



Toasted layered sandwich with mayo cut into quarters. The first layer being sliced roast turkey with bacon, tomato & american cheese. The second layer being slice ham, swiss cheese & lettuce

Chicken Salad Club



Our house made chicken salad on a large croissant with lettuce & tomato

Caprese Sandwich



Sliced tomatoes with fresh mozzarella, basil leaves, drizzled with balsamic glaze on sun dried tomato focaccia bread



Nuts



Heart Smart



Eggs



Gluten Free



Gluten



Lactose



Vegetarian



HOT SANDWICHES

Includes (1) regular side item



Philly Steak Sandwich



Grilled & chopped steak, served on a hoagie roll with mayo, sautéed onion, peppers & mushrooms with melted provolone cheese

Hamburger or Cheeseburger



Includes lettuce, tomato, onion, pickle & condiment, served on flour or wheat bun.

Black Bean Burger



Grilled bean patty, served with avocado cream spread on a wheat bun with sliced cucumbers, lettuce, tomato & red onions

Chicken Quesadilla



Grilled tortilla with cheddar cheese & chicken, served with salsa & sour cream. **Add spinach**



VEGETARIAN ENTRÉE'S

Does not include side items



Vegetable Stir Fry



Brown rice topped with soy & ginger wok fried vegetables & sesame seeds

Pasta Primavera



Tri-colored cheese filled tortellini with broccoli, cauliflower, zucchini, squash, carrots, mushrooms and asparagus in a pesto sauce

Eggplant & Mushrooms Baked in Marinara Sauce



Breaded eggplant & mushrooms baked in marinara sauce and topped with fresh mozzarella, served over spaghetti; served with garlic toast

Roasted Brussel Sprouts & Sweet Potato Bowl

Served over wilted spinach with a Honey Dijon & Sesame

Vegetable Plate



Choose (4) vegetable side items & (1) starch item

Add Chicken to any of the above - \$1.00



AFFORDABLE ENTRÉE'S

Includes (2) regular or (1) premium side item



Create Your Own Pasta

Choose your pasta, sauce and protein:

Pasta – Spaghetti ◦ Fettuccini ◦ Tri-colored Tortellini

Sauce – Marinara ◦ Bolognese ◦ Alfredo

Protein – Chicken ◦ Sweet Italian Sausage ◦ Meatballs ◦ Eggplant

Lasagna

Layers of ground beef & pork sausage, layered between lasagna noodles with ricotta, parmesan & marinara sauce; served with garlic toast

Shepherd's Pie

Seasoned ground beef with peas, carrots, celery, topped with mashed potatoes and melted cheddar cheese

Battered or Broiled Cod Basket

Battered or broiled cod fish with hush puppies, lemon & tartar sauce

Meatloaf

Made with ground beef & pork sausage, cream of mushroom soup, served with mushroom gravy on the side

Frenched Chicken Breast

Roasted chicken comprised of the first joint of the drummette and breast with skin on, served with pan sauce

Country Fried Chicken

Choose white (breast) or dark meat (drums & thighs) only - (no wings), served with sausage gravy on the side

Baked Pork Chop

Seasoned, bone-in pork chop with mushroom gravy

DELUXE ENTRÉE'S: Add \$2.00

Includes (2) regular or (1) premium side item

Fried Seafood Platter

A piece of fried cod, fried clam strips, (3) fried shrimp, hushpuppies, tartar & cocktail sauce

Mojo Marinated Pork Loin

Pork loin marinated in citrus & honey

Chicken Cordon Bleu

Baked chicken breast stuffed with swiss cheese & ham

Artichoke Crusted White Fish

Market white fish baked with a mayo & artichoke crust.

Pot Roast

Chunks of beef slowly roasted with carrots & potatoes

PREMIUM ENTRÉE'S: \$3.00

Includes (2) regular or (1) premium side item

Filet Mignon

6oz Tenderloin cooked to order with herb butter

Shrimp Scampi

Jumbo shrimp (tail on), sautéed in garlic, butter & herbs and served over pasta

Honey BBQ Roast Salmon

Roast salmon brushed with a honey BBQ sauce

NY Strip Steak

6oz NY Strip, pan seared in rosemary & butter

REGULAR SIDE ITEMS

French Fries ◦ Potato Chips ◦ Mashed Potatoes
White Rice ◦ Brown Rice ◦ Baked Potato ◦
Baked Sweet Potato

Green Beans ◦ Wax Beans ◦ Spinach ◦
Turnip Greens Creamed Corn

Steamed Broccoli ◦ Roasted Carrots
Lima Beans ◦ Black Eyed Peas ◦ Roasted Beets

Fruit Salad Cup

PREMIUM SIDE ITEMS: add \$1.00

Mac-n-cheese ◦ au Gratin Potatoes

Sautéed Asparagus ◦
Roasted Brussel Sprouts w. Bacon ◦
Broccoli Casserole

Berry Bowl (seasonal)



JAVA



THE SWEET SPOT

(included with meals, free refills & complimentary all-day)

Espresso ◦ Cappuccino ◦ Latte ◦ Hot Tea

decaffeinated available

BEVERAGES

(included with meals with free refills)

Coffee ◦ Hot Tea ◦ Iced Tea (sweet or unsweet) ◦ Soda (coke, diet coke, sprite, lemonade)

(charged after first glass - \$1.00)

Juice (orange, cranberry, apple, V8 low sodium) ◦ Milk ◦ Hot Cocoa



2 cookies - \$1.00

Chocolate Chip ◦ Peanut Butter ◦ Macadamia ◦ Double Chocolate
Carnival M&M ◦ Oatmeal Raisin ◦ Chocolate Chunk Double Fudge Brownies



CONE OR BOWL - \$2

High Fat Content

Chocolate ◦ Vanilla ◦ Strawberry ◦ Rocky Road ◦ Black Cherry ◦ Butter Pecan ◦
Moose Tracks ◦ Salted Caramel Truffle

Sugar Free

Chocolate ◦ Vanilla ◦ Butter Pecan

Sherbet

Orange Sherbet ◦ Rainbow Sherbet

Banana Split - \$4

Chocolate, Vanilla & Strawberry with sliced bananas, chocolate syrup,
walnuts, cherry & whipped cream

Specialty Desserts - \$2.50

Double Fudge Cake ◦ Classic Apple Pie ◦ Sugar Free Apple Pie

Tiramisu ◦ Eclairs ◦ Cannoli

New York Style Cheesecake

add Strawberry or Blueberry topping



Ask about our dessert of the week

BEER & WINE

BEER - \$1.00

budweiser bud light heineken o'doules (non-alcoholic)

WINES BY GLASS & BOTTLE

House - \$2.00/glass \$8.00/bottle

chardonnay merlot pinot grigio

Premium - \$3.00/glass \$12.00/bottle

chardonnay sauvignon blanc cabernet

House & Premium Alcohol

HOUSE - \$2.00

Lukusowa Vodka

Seagram's Gin

El Jimador Silver Tequila

Bacardi Silver Rum

Duggan's Dew Scotch

Evan Williams Black Bourbon

PREMIUM - \$4.00

Grey Goose Vodka

Beefeater's Gin

Jose Cuervo Gold Tequila

Captain Morgan's Spiced Rum

Dewar's Scotch

Maker's Mark Bourbon

Libations

VODKA or GIN MARTINI

3oz of alcohol, dry vermouth, olives,
served up or on the rocks

\$3.00 / \$6.00

TOM COLLINS

1.5oz gin, .5oz lemon juice, simple syrup on the
rocks, topped with club soda,

lemon & cherry

\$2.00 / \$4.00

MANHATTEN

3oz bourbon whiskey, muddled cherries, sweet
vermouth & bitters,
served on the rocks

\$3.00 / \$6.00

MARGARITA

1.5oz tequila, shaken with sweet-n-sour, triple sec
& lime juice on the rocks.

\$2.00 / \$4.00

BLOODY MARY

1.5oz vodka, bloody mary mix, A-1 sauce, dash of
tabasco with olives. On the rocks.

\$2.00 / \$4.00 / \$1.00 Sunday Brunch

MIMOSA

Equal parts Champagne & orange juice, served in a
wine glass

\$2.00 / \$1.00 Sunday Brunch

COSMOPOLITAN

3oz vodka, splash of cranberry, dash of triple sec,
lime squeeze, lemon twist, up.

\$3.00 / \$6.00

GIMLET

1.5oz gin, sweetened lime juice on the rocks with a
lime

\$2.00 / \$4.00

OLD FASHIONED

3oz bourbon whiskey muddled cherries & orange
rind, bitters, simple syrup with orange garnish.

Served on the rock.

\$3.00 / \$6.00

WHISKEY SOUR

1.5oz bourbon, sweet-n-sour, garnished with cherry
& lemon, served on the rocks.

\$2.00 / \$4.00

KIR / KIR ROYAL

.5oz crème de cassis, 3oz white wine or
champagne, served in wine glass

\$3.00

CUBRE LIBRE

1.5oz rum, .5oz lime juice, finish with coke and lime
wedge garnish

\$2.00 / \$4.00

CORDIALS

\$2.00 – 1.5oz

Bailey's Irish Cream / Frangelico / Amaretto / Kahlua / Grand Marnier