

Appetizers

- Fried Calamari & Hot Peppers 11
Pulled BBQ Pork 'Tatar Tots' 9
Sevendust BBQ Dip
Thai Chicken Mini Tacos 8.5
Flour Mini Tacos filled w/ Thai chicken, Wasabi and Bang Bang Sauce
Corn Meal Crusted Oysters 8.5
Fennel & Tarragon Aioli
Torn Buffalo Chicken 8.5
Black Bean Salad, Guacamole & Tortilla
Duck Meatballs 13
Creamy Polenta, Marsala Jus
Wild Turkey Chili & Cheddar Popcorn 8
Ground Wild Turkey, White Beans, Mushrooms, Thyme, Cheddar Popcorn
Spicy Tuna Crunch Roll 12
Cured & Smoked Meat Board 10
MTG Cheese board 9

Crostinis

3 for \$9.5 / 6 for \$18

- Artichoke, Garlic, Parmesan, Balsamic Reduction
Bell Peppers, Capers, Olives, Roasted Garlic
Fennel, Orange & Cilantro
Zucchini, Pesto, Ricotta, Toasted Pine Nut
Manchego, Fig, Marcona & Walnut
Prosciutto, Ricotta, Fig, Almond & Kalamata Olives
Coppa, Goat Cheese, Honey & Almond

Flatbreads

- Mushrooms, Truffled Artichoke, Parmesan 9.5
Gorgonzola, Onion, Cremini 9.5
Duck, Caramelized Onion, Cilantro 11.5
Sirloin, Asiago, Peppers, Horseradish mayo, Caramelized Onion & Balsamic Reduction 12.5
Lobster, Bacon, Mushrooms 14.5
Fresh Mozzarella, Tomato & Basil 10

Wings and Pork Ribers

6 for \$7 / 12 for \$12

Witbier Garlic + Buffalo + Sevendust + Voodoo or Ghost Pepper...if you dare

Ceviche & Tartars

- Salmon Ceviche w/ Orange, Grapefruit, Lemon & Cilantro 8.5
Sesame Tuna Tartare, Chive & Cucumber 9.5

Mason Jars

- Trio of Hummus w/ Crisps 9.5
Pork Pâté 8
Chicken Liver Parfait 7.5

Soups - 6

French Onion Vegan Animal

MORRIS

M

TAP & GRILL

Restaurant • Bar • Private Rooms

Land

Served with House Mashed Potato & Seasonal Vegetable

- Mini Lamb T- Bones 27
Pinotage Demi
14 oz Dry Aged Sirloin 29
MTG Steak Butter
Grilled Filet Mignon, 8 oz 29
MTG Steak Butter
Braised Short Ribs 23
Natural Braising Juices
BBQ Ribs Half or Full 15 / 26
Marinated Skirt Steak 25
Chimichurri Sauce
Tomahawk Chop Ribeye 38
MTG Steak Butter
Pork Chop 23
Rootbeer Reduction

Air

- Roasted Duck Breast 23
Salsify, Chipolinni Onion, Sliced Potato, French Beans, Pancetta Crisp, Thyme Demi
BBQ Grilled Quail 24
Corn Bread, Tomato Marmalade, Grilled Corn on Cob
Voodoo Chicken 11
Tempura Chicken, Voodoo Sauce, Brioche Bun
Rotisserie Free Range Chicken 18
Traditional + BBQ + Herb + Chili Glazed
Romano Crusted Chicken, 17.5
Buffalo Mozzarella, Prosciutto, Ratatouille, Gluten Free

Sea

- Grilled Shrimp 26
Feta, Chilies Brushetta & Israeli Cous Cous
Swordfish Loin & Seafood Sausage 25
Potato Garlic Puree, Broccoli & Garlic Chips
Sautéed Snapper 22.5
Crab & Sweet Pea Risotto, Tomato Confit
Chilean Sea Bass 29
Garlic Clam Chowder, Crispy Cous Cous, Curry Oil
Soy Honey Salmon 24
Crispy Baby Bok Choy, Stir-Fried Black Rice
MTG Fish & Chips 16
Fish Tacos of the Day 16.5

Mixed Grill

For 2 or more people... \$26 per person
Choose 3

- Shrimp + Salmon + Seabass + Swordfish + Chicken + Quail + Porkchop + Lamb T-Bone + Skirt Steak
Accompanied with Shrimp Mac 'n' Cheese, Creamed Spinach, Mushroom Hash, Crispy Onion

Pasta

- ^{VEGAN} Penne Primavera 12.5
Zucchini, Portabello Mushroom, Fresh Tomato, Roasted Garlic & Oil
Wild Mushroom Tortelloni 14.5
Bacon Parmesan Dust, Truffle Sauce
Rigatoni w/ Chef's Sunday Gravy 14.5
Pappardelle w/ Tender Beef Short Rib in Red Wine Sauce 15

Mac 'n' Cheese

- Gluten Free Macaroni Available
Rotisserie Chicken 12.5 + Lobster 14.5 + Vegetable 11.5 + Lemon Garlic Shrimp 13.5

Hand-Crafted "Burger Bash"

- MTG Burger 10.5
w/lettuce, tomato, onion & pickle
MTG Baconeator 14.5
Ground Triple Grind Burger, Applewood Bacon, Cipollini Onion Marmalade, Crumbled Blue Cheese, Brioche
Short Rib Burger 12.5
Red Onion, Bacon Marmalade, Fontina Cheese, Radish Sprouts
Black Truffle Burger 12.5
Brie, Crispy Pancetta, Romaine
Frita Cubana 12.5
Latin Spiced Ground Chuck, El Mojo Sauce
The BLT 12.5
Chuck Hanger Blend, Thick Applewood Bacon, Frisse, Crumbled Blue Cheese
Waygu Blend 12.5
Kimchee, Ginger Ketchup, Tempura Fried Pickles
BBQ Burger 12.5
Chuck Brisket Loin Tail Blend, Caramelized Onion, Sharp Cheddar
Vegetarian 12.5
Our Housemade Classic... It's a Secret
^{VEGAN} Black Bean Burger 12.5
Brown Rice, Ferro, Fresh Beets, Black Beans, Onion, Marinated Tomato
Crab Cake 14.5
Fresh Crab "Burger", Frisse, Pickled Onion, Old Bay Aioli, Battered Pickled Green Beans on Pretzel Roll
Fresh Turkey Burger 12.5
Avocado, Chili Lime Aioli, Grain Roll

Salads

- Cobb Salad 12.5
Mixed Greens, Turkey, Smoked Bacon, Avocado, Tomato, Roasted Beets, Sliced Egg w/ Ranch Dressing
MTG Chicken 12.5
Romaine, Grilled Chicken, Feta, Avocado, Dried Cranberries, Pears, Oranges & Pecans
MTG Steak 14.5
Grilled Steak Salad, Goat Cheese, Candied Pecans, Marinated Sliced Potatoes, Crispy Onions, Steak Sauce Vinaigrette
Asian Chicken Salad 12.5
Sliced Chicken, Rice Noodles, Green Onion, Almonds, Crispy Wontons, Bean Sprouts, Orange & Sesame Ginger Dressing
South West Salad 12.5
Lime-marinated Chicken, Fresh Corn, Black Beans, Tortilla Strips, Tomato & Mixed Green w/ Spicy Peanut-Cilantro Vinaigrette
Field Greens 7
Chef Selection of Garden Vegetables, Balsamic Vinaigrette
Classic Wedge 9
Applewood Smoked Bacon, Cherry Tomatoes, Red Onion, Gorgonzola
Classic Caesar 8
Romaine Hearts, House-Made Caesar Dressing, Parmesan Crisps
ADD: Chicken 6 / Steak 8 / Shrimp 10

Garden

- Grilled Bok Choy, Portabello, French Beans, Lentils, Garlic Vinaigrette \$16.5
Rice Noodle, Seasonal Vegetable, Ponzu Ginger Sauce \$15
Grilled Seasonal Vegetable Plate - Ask Server for Selections 14

Noodle Bar - 13

3 Broths + 6 Noodles + 6 Garden + 4 Protein