

~ SHOW OPENERS ~

Jumbo Crab Cake 10

Pan-seared Jumbo Crab Cake Offered with a Citrus Aioli, and Topped with Fresh Field Greens

Antipasti Bruschetta 8

Salad Made with Smoked Gouda, Genoa Salami, Artichokes, Gourmet Peppers, and Basil, Served on Garlic Crisps with Sundried Tomato Spread

Melting Point Dip Trio 8 Vegetarian

Trio of Hummus, Pimento Cheese, and Black Bean Dip, Kalamata Olives, Roasted Red & Banana Peppers and Lavash Chips

Fried Calamari Tenders 9

Marinated, Lightly Dusted in Cornmeal with Seasonings, Flash-Fried, and Served with Banana Peppers & Basil Tomato Sauce

Fried Oysters 10

Dusted in a Local Farm Cornmeal and Deep-fried, Presented on a Grilled Toast, with Lemons and Smokey Cajun Aioli

Ahi Tuna Petit BLTs 11

Three Pan-seared Ahi Tuna Medallions on a Mini Bun, with a Wasabi Aioli, Bacon, Lettuce, Tomato

Chef's Cheese Pick 12 Vegetarian

Chef's Weekly Pick of Artisanal Cheese Presented with Marinated Greek Olives and Freshly Fried Lavash Crackers

Shrimp & Italian Grits 9

Order as an Entrée 16

White Shrimp Sautéed with Bacon, Tomatoes, Mushrooms, Garlic, Shallots, Served Over a Slow Cooked Local Polenta

Drunken Chicken Tenders 7

Beer Marinated, Then Beer Battered and Deep-fried Golden Brown, Served with Our Signature Barbecue Dipping Sauce

Ivey's Terrapin Tempura Pickles 6 Vegetarian

In-House-made Pickles, Cut into a Spears, Dipped in Terrapin Beer Batter and Deep-fried, Offered with a Spicy Horseradish Remoulade

Gourmet Caesar Salad 6 Vegetarian

Freshly Cut Romaine Lettuce with a Garlic Crouton, Boiled Egg, Shredded Parmesan, Red Cabbage and Our Own Caesar Vinaigrette

Melting Point Salad 6 Vegetarian

Fresh Organic Garden Greens with Shaved Onion, Feta, Tomato, Carrots, all Tossed in our Delicious House-made Apple Cider Vinaigrette

Add Protein to Salad and Make it Entrée - Sautéed Shrimp 11, Pan-seared Salmon 15, Grilled Chicken Breast 10, Chicken Fingers 10

~ THE MAIN STAGE ~

Garden Veggie & Tofu Burger 10

Made Fresh Daily with a Selection of Vegetables and Soft Tofu. Offered with Side of Organic Salad with Apple Cider Vinaigrette and Avocado

MP Center Stage Burger 11 Burger of the Month

10oz Certified Black Angus Beef Burger Served on a Butter-toasted Kaiser Roll with Tomato, Shaved Red Onion, and Citrus Aioli Dip
Served with a Side of Your Choice

Slow-Braised BBQ Pork 11

Piled High on a Butter-toasted Bun, Topped with Our Signature Smoky BBQ and Sweet Apple Coleslaw, Served with a Side of Your Choice

Potato Crusted Atlantic Salmon 18

Pan-Seared Atlantic Salmon with Seasonal Steamed Vegetables, Red Pepper Coulis. Chef's Wine Pick - Babich Sauvignon Blanc

Seafood Penne 17

Shrimp, Calamari, Shallots, Garlic, Penne, Basil, Tomatoes, and Tomato Vodka Cream Sauce. Chef's Wine Pick - NO Sauvignon Blanc

Black Forest Rib Eye 18

Seasoned with Our MP Seasoning Blend, and Grilled, Red Wine Demi-Glace, Onion Crisps, Roasted Garlic Whipped Potatoes
Chef's wine pick - Dynamite Cabernet Sauvignon

Sides: Brew City Fries, Sweet Potato Fries, Whipped Potatoes, Lavash Toasts, Chef Salad, Caesar Salad, Steamed Vegetables

Advisory: The consumption of raw or undercooked foods such as meat, poultry, fish, shellfish or eggs which may contain harmful bacteria and cause serious illness.