

APPETIZERS

SPINACH AND ARTICHOKE DIP 10

McGill's style with bacon, served with picante sauce, sour cream & tortilla chips

MUSHROOM CAPS 10

Filled with our special herb mixture, topped with cheese and lightly broiled

FRIED OYSTERS 12

Hand breaded gulf oysters mirrored in a creole dijon mustard

SHRIMP COCKTAIL 14

5 jumbo shrimp served with house made cocktail sauce

COCONUT SHRIMP 14

Butterfly jumbo shrimp rolled in coconut, served with orange marmalade

BAKED ESCARGOTS 13

Baked in garlic butter & finished with puff pastry

CRAB CAKES 14

McGill's special recipe, served with roasted red pepper aioli

BRUSCHETTA 10

Crostini topped with fresh roma tomatoes, garlic, basil, olive oil, & feta, drizzled with balsamic glaze

FRIED ONION CHIPS 7

Thinly sliced, seasoned & hand breaded

CALAMARI 12

Fresh cut & hand tossed, served with roasted red pepper aioli

SOUPS AND SALADS

FRENCH ONION SOUP AU GRATIN 7

Topped with melted cheese

SOUP DU JOUR 6

Chef's selection

CAPRESE SALAD 9

Thick sliced tomatoes & fresh mozzarella finished with balsamic glaze & basil

ICEBERG WEDGE SALAD 9

With house made bleu cheese dressing, bleu cheese crumbles, bacon bits & tomato

SPINACH SALAD 9

Fresh baby spinach, mushrooms, red onion, bacon, hard-boiled egg & raspberry vinaigrette

CAESAR SALAD 8

*Crisp romaine, tossed with our own Caesar dressing
You may add chicken, shrimp, salmon or tenderloin*

SMALL CAESAR SALAD 6

DINNER SALAD 6

Crisp greens with grape tomato, red onion, & sunflower seeds, your choice of dressing

CASUAL FARE

LITE PLATE 16

Grilled breast of chicken or ground chuck, fresh fruits, yogurt, cottage cheese & rainbow sherbet

TUSCAN BURGER 14

Fresh ground chuck with Monterey jack, cheddar cheese, sautéed onions, lettuce & tomato

PRIME RIB QUESADILLAS 16

Thin sliced Prime Rib, bell peppers, onions, mushrooms & mixed cheeses. Served with picante & sour cream

STIR FRY 16

Chicken, mushrooms, bell peppers & onion sautéed in our special Asian Sauce over seasoned rice

BEEF AND CHOPS

(We do not guarantee steak temperatures medium-well or above)

PRIME RIB OF BEEF 26/33

*"Limited availability"
Slow Roasted Petite or Dinner cut*

KANSAS CITY STRIP 34

Aged Hand-Cut beef

FILET MIGNON 29/33

*Most tender of our steaks "Center cut only"
Petite or Dinner*

RIBEYE 32

Hand-carved from the Rib Loin. Blackened on request.

RACK OF LAMB 36

New Zealand Lamb served with house made mint jelly

PORTER HOUSE PORK CHOP 22

Grilled & finished homemade applesauce

Sautéed mushrooms 6

Choice of Sauce 4

Bleu Cheese Cream, Béarnaise, or Mushroom Demi

HOUSE SPECIALTIES

ALASKAN KING CRAB LEGS MARKET

Served with drawn butter

COLD WATER LOBSTER TAIL MARKET

8 or 14 oz served with drawn butter

STEAK GERARD 33

Pepper encrusted Filet mirrored in Dijon Crema

MCGILL'S SIGNATURE DISH

PASTA LOBSTER 20

Lobster & mushrooms in a cream sauce

SEAFOOD AND FOWL

CHICKEN PICATTA 19

Flour dusted & Sautéed chicken breast finished with Lemon Caper Butter

CHICKEN MARSALA 19

Pan Seared chicken breast, thinly sliced mushrooms & Marsala Wine

FILET OF ORANGE ROUGHY 22

Lightly dusted with seasoned flour, sautéed & deglazed with white wine (Broiled on request)

COCONUT SHRIMP 20

Butterflied jumbo shrimp rolled in grated coconut & deep fried. Served with an Orange Marmalade.

JUMBO BUTTERFLIED SHRIMP 20

Hand breaded and deep fried, with house made Remoulade or cocktail sauce

SALMON MARKET

Fresh Atlantic salmon grilled, served with McGill's Cucumber Dill Coulis

PASTAS

FETTUCCINE ALFREDO 16

A rich Parmesan cream sauce

Grilled Chicken 6

Grilled Shrimp 9

All entrees served with fresh vegetables and choice of starch:

Baked Potato, Garlic Mashed Potatoes, Roasted Red New Potatoes, Seasoned Rice

A suggested gratuity of 18% will be added to parties of 7 or more. It is company policy that Guests have the unrestricted right to determine the final amount of gratuity free from compulsion or negotiation.