

APPETIZERS

SPINACH AND ARTICHOKE DIP 12

McGill's style with bacon, served with tortilla chips

SMOKED SALMON MOUSSE 15

Creamy smoked salmon, boiled egg, capers, & crostini's

MUSHROOM CAPS 10

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

SHRIMP COCKTAIL 14

5 jumbo shrimp served with house made cocktail sauce

DEVILED EGGS 8

Traditionally Prepared

BAKED ESCARGOTS 13

Baked in garlic butter & finished with puff pastry

CRAB CAKES 14

McGill's special recipe, served with a mango puree and field greens

BRUSCHETTA 10

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

CHIMICHURRI LAMB CHOPS 16

New Zealand grilled chops & Chimichurri Sauce

CALAMARI 13

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

SOUPS AND SALADS

FRENCH ONION SOUP AU GRATIN 8

Melted Cheese, Parmesan Crostini & Onion Chips

SOUP DU JOUR 7

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
Chicken \$6 / Shrimp, Salmon or Tenderloin \$9*

SMALL CAESAR SALAD 6

DINNER SALAD 6

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

CASUAL FARE

LITE PLATE 18

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

***BUTCHER CUT CHEESEBURGER 14**

Fresh ground chuck with Monterey jack, cheddar cheese, sautéed onions, lettuce & tomato, served with hand cut fries

PRIME RIB QUESADILLAS 18

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

Consumption of uncooked or undercooked meat, eggs, milk products or shellfish may be harmful to your health

BEEF AND CHOPS

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

***PRIME RIB OF BEEF 27/36**

Slow Roasted Petite or Dinner cut

"Limited availability"

KANSAS CITY STRIP 36

Aged Hand-Cut beef

FILET MIGNON 28/34

"Center cut only"

7oz. or 10oz

RIBEYE 34

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

USDA PRIME BONE-IN COWBOY RIBEYE 56

16 oz. Prime Aged

BUTCHER'S BLOCK PRIME PORK RIBEYE 24

Grilled & finished with a peppercorn cream sauce

HOUSE SPECIALTIES

ALASKAN KING CRAB LEGS AQ

Served with drawn butter

COLD WATER LOBSTER TAIL AQ

Served with drawn butter

BLUE CHEESE CREAM SAUCE STRIP STEAK 38

Aged hand-cut beef with a peppered edge & our signature blue cheese cream sauce

PASTA LOBSTER 22

Lobster & mushrooms in a cream sauce

SEAFOOD AND FOWL

CHICKEN PICATTA 22

Flour dusted & Sautéed chicken breast finished with Lemon Caper Butter

CHICKEN ARTICHOKE 24

Pan Seared Chicken served with artichokes, asparagus, and jalapeno cream sauce

FILET OF ORANGE ROUGHY 22

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

BRONZED RAINBOW TROUT 27

Bronzed in house made blackening seasoning and Sautéed, served with Mango Chutney

JUMBO BUTTERFLIED SHRIMP 20

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

SALMON 29

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

PASTAS

FETTUCCINE ALFREDO 18

A rich Parmesan cream sauce

Grilled Chicken 6

Grilled Shrimp 9

Sautéed Mushrooms 6 Asparagus 7

Choice of Sauce 4

Bleu Cheese Cream, Chimichurri, or Mushroom Demi, Peppercorn Cream

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.