

- APPETIZERS -

SPINACH & ARTICHOKE DIP 12

traditional mix of spinach, artichoke hearts, bacon and mixed cheeses served with tortilla chips

SESAME ENCRUSTED AHI TUNA 18

seared & sliced thin served with house made ponzu sauce and avocado

MUSHROOM CAPS 10

filled with our special herb mixture, served with cheese and lightly broiled

SHRIMP COCKTAIL 16

five jumbo shrimp served with our house made cocktail sauce

DEVILED EGGS 9

traditionally prepared

BAKED ESCARGOTS 14

baked in garlic butter and finished with puff pastry

CRAB CAKES 18

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

BRUSCHETTA 13

grilled baguettes served with fresh roma tomatoes, garlic, basil, olive oil and feta, drizzled with balsamic glaze

CALAMARI 16

freshly cut and hand tossed, served with a roasted red pepper aioli

- COMPLIMENTS -

Mc GILLS "OSCAR STYLE" 15

GRILLED ASPARAGUS 7

SAUTEED MUSHROOMS 6

BROCCOLI FLORETS 6

3 JUMBO GRILLED SHRIMP 9

SIGNATURE STEAK SAUCES 4

Blue cheese cream, Mushroom demi, Gerard, Peppercorn cream

- SOUPS & SALADS -

FRENCH ONION SOUP AU GRATIN 9

melted cheese, parmesan crostini and onion chips

SOUP DU JOUR 8

chef's selection

SPINACH SALAD 10

baby spinach, mushrooms, red onion, bacon, hard-boiled egg and raspberry vinaigrette GF

ICEBERG WEDGE SALAD 12

heirloom tomatoes, bacon, and blue cheese crumbles served with house made blue cheese dressing GF

CAESAR SALAD SM 8 LG 10

McGill's version of the classic Caesar salad

Chicken \$7 Shrimp \$12 Tenderloin \$13

HOUSE SALAD 8

mixed greens, heirloom tomatoes, sunflower seeds and choice of dressing

Choice of Dressing: Honey Mustard, *Ranch, *Blue Cheese, *Thousand Island, *Champagne Vinaigrette, *Balsamic Vinaigrette, Raspberry Vinaigrette, *Caesar, Asian Sesame

*Made on Premise

- CASUAL FARE -

BUTCHER CUT CHEESEBURGER 16

fresh ground chuck, monterey jack & cheddar cheese served with grilled onions, on a kaiser bun and served with hand cut potatoes

FETTUCCHINE ALFREDO 18

a rich parmesan cream sauce

+ Chicken \$7 + Shrimp \$12

PRIME RIB QUESADILLA 19

cheddar, monterey jack, onions, peppers, mushrooms, served with salsa

LITE PLATE 22

a grilled chicken breast or ground sirloin served with fresh fruit, yogurt and sherbert
GF SD

GF - Gluten-Free/Can be made Gluten-Free SD - Signature Dish

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

**Alert your server if you have special dietary needs

- BEEF -

***PRIME RIB OF BEEF** Petite 36 Dinner 42

slow roasted (limited availability). Served with seasonal vegetables and fresh baked potato

RIBEYE 38

hand-carved from a Ribeye loin. Served with seasonal vegetables and fresh baked potato. Blackened upon request

KANSAS CITY STRIP 38

aged hand-cut beef. Served with seasonal vegetables and fresh baked potato

BLUE CHEESE CREAM SAUCE STRIP STEAK 42 SD

aged hand-cut beef with a peppered edge & our signature blue cheese cream sauce. Served with seasonal vegetables and fresh baked potato

FILET MIGNON 7oz 38 10 oz 42

center cut only. Served with seasonal vegetables and fresh baked potato

STEAK GERARD 42

filet mignon coated in black pepper and mirrored with Dijon mustard sauce. Served with seasoned vegetables and fresh baked potato

- SEAFOOD & FOWL -

CHICKEN PICATTA 26

flour dusted and sautéed chicken breast finished with lemon caper butter. Served over angel hair pasta and grilled asparagus

CHICKEN DIJON 24

pan seared chicken breast topped with McGill's signature Dijon cream sauce. Served with roasted new potatoes and seasonal vegetables

FILET OF ORANGE ROUGHY 28

lightly dusted with seasoned flour, sautéed and deglazed with white wine. Served with vegetables and seasoned rice

TROUT ALMONDINE 28

almond encrusted and browned with a deglazed Amaretto Butter. Served with vegetables and seasoned rice

JUMBO BUTTERFLY SHRIMP 25

hand breaded and deep fried, served with house made remoulade or cocktail sauce. Served with vegetables and seasoned rice

SALMON 29

fresh Atlantic salmon. Served with McGill's cucumber dill coulis, vegetables and seasoned rice

- HOUSE SPECIALTIES -

PASTA LOBSTER 29

a signature dish. Lobster and mushrooms in a bed of cream sauce SD

COLD WATER LOBSTER TAIL GF MARKET

served with seasonal vegetables, roasted red new potatoes and drawn butter

ALASKAN KING CRAB LEGS GF MARKET

served with seasonal vegetables, roasted red new potatoes and drawn butter