

— APPETIZERS —

SPINACH & ARTICHOKE 12
traditional mix of spinach, artichoke hearts, bacon
and mixed cheese served with tortilla chips

SESAME ENCRUSTED AHI TUNA 18
seared and 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

DEVEILED EGGS 9
traditionally prepared

BAKED ESCARGOTS 14
baked in garlic butter and finished with puff pastry

CRAB CAKES 22
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 —

McGILL'S "OSCAR STYLE" 15

GRILLED ASPARAGUS 7

SAUTÉED MUSHROOMS 6

BROCCOLI FLORETS 6

3 JUMBO GRILLED SHRIMP 9

SIGNATURE STEAK SAUCE 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

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 14 | Salmon 14

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, provolone & cheddar cheese, grilled onions, on a
kaiser bun, and served with hand cut potatoes

FETTUCCINE 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
sherbet
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

A suggested gratuity of 18% will be added to parties of 7 or more.

It's company policy that guests have the unrestricted right to determine the final amount of gratuity free from compulsion negotiation.

We do not guarantee steak temps medium well or above.

— 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 beef. Served with seasoned vegetables and fresh baked potato. Blackened upon request

KANSAS CITY STRIP 38

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

FILET MIGNON 7oz 38 | 10oz 42

center cut only. Served with seasoned 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

flour dusted chicken breast topped with McGill's signature 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

BLACKENED RAINBOW TROUT 32

blackened and served with mango chutney. 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 & seasoned rice

SALMON 29

fresh Atlantic salmon. Served with McGill's cucumber dill coulis, vegetables & 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 LEGS GF MARKET

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