

## — 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

**DEVILED EGGS 9**  
traditionally prepared

**BAKED ESCARGOTS 16**  
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 9**

**SAUTÉED MUSHROOMS 6**

**BROCCOLI FLORETS 6**

**3 JUMBO GRILLED SHRIMP 9**

**SIGNATURE STEAK SAUCE 6**  
Blue cheese cream, Mushroom demi, Gerard, Peppercorn cream

## — SOUPS & SALADS —

**FRENCH ONION SOUP AU GRATIN 10**  
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 22**  
a rich parmesan cream sauce  
+Chicken 7 | +Shrimp 12

**PRIME RIB QUESADILLA 22**  
cheddar, monterey jack, onions, peppers, mushrooms, served with salsa

**LITE PLATE 24**  
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 38 | Dinner 45

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

**RIBEYE**    42

*hand-carved beef. Served with seasoned vegetables and fresh baked potato. Blackened upon request*

**KANSAS CITY STRIP**    42

*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 40 | 10oz 48

*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*

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## — SEAFOOD & FOWL —

**CHICKEN PICATTA**    28

*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**    28

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

**SALMON**    32

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

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## — HOUSE SPECIALTIES —

**PASTA LOBSTER**    32

*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*