

McGill's – Lunch

- APPETIZERS -

- SHRIMP COCKTAIL 15
DEVILED EGGS 8
BRUSCHETTA 12
SPINACH ARTICHOKE DIP 13
CRAB CAKES 20
CALAMARI 14

- SOUPS -

- FRENCH ONION 9
SOUP DU JOUR 8

- SALADS -

- CALIFORNIA COBB SALAD 18 GF
grilled chicken breast, bacon, heirloom tomatoes, egg, feta cheese and avocado

- TRIPLE CROWN SALAD 20
chicken salad, tuna salad, and crab salad served with fresh fruit and crostinis SD

- GRILLED CHICKEN SALAD 16
grilled chicken laid over mixed greens, feta, red onion and heirloom tomatoes GF

- CAESAR SALAD 10
crisp romaine, freshly grated parmesan cheese and house made croutons
+ chicken 7 + shrimp 12 + tenderloin 14 + salmon 14

- SEARED AHI TUNA SALAD 22
seared ahi tuna over mixed greens, mandarin oranges, red bell peppers and chow mein noodles & Asian sesame dressing

- ICEBERG WEDGE SALAD 12
heirloom tomatoes, bacon, and blue cheese crumbles served with blue cheese dressing over an iceberg wedge GF

- SOUP + SALAD 14
house salad and your choice of a cup of soup GF

Choice of Dressings: honey mustard, *ranch, *blue cheese, *thousand island, champagne vinaigrette, *balsamic vinaigrette, *raspberry vinaigrette, *Caesar

- SANDWICHES -

- WEST COAST TURKEY 14
sliced turkey, bacon, avocado, lettuce, tomato and monterey jack cheese on toasted wheat berry and served with hand cut potatoes

- THE '21' CLUB 15
named after the famous '21 Club' in NYC, this sandwich is a classic, served with hand cut potatoes

- BUTCHER CUT CHEESEBURGER 16
fresh ground chuck, monterey jack & cheddar cheese served with grilled onions, on a kaiser bun, served with hand cut potatoes

- *PRIME RIB 22
aged and open face, prepared to your specification and served with hand cut potatoes

- SAINT MARTHA CHICKEN SALAD 14
named after the patron saint of service, our chicken salad is on toasted wheat berry, with lettuce, tomato, bacon and served with hand cut potatoes

- SOUP DU JOUR + ½ SAINT MARTHA CHICKEN SALAD 15

- ENTREES -

- LUNCHEON FILET 30
center cut & bacon wrapped served with roasted new potatoes and seasonal vegetables GF

- BLACKENED RAINBOW TROUT 23
blackened and served with mango chutney, served with rice and seasonal vegetables

- PASTA LOBSTER 22
a signature dish, enjoy lobster and mushrooms served in a bed of cream sauce SD

- BLACKENED FISH TACOS 15
pan seared tilapia, cabbage, pico and jalapeno ranch served with a Caesar salad GF

- LITE PLATE 18
a grilled chicken breast or ground sirloin served with fresh fruit, cottage cheese, yogurt and sherbet GF SD

- SANTA FE CHICKEN ENCHILADA 18
grilled chicken, housemade enchilada sauce, shredded lettuce, tomatoes, and sour cream. Served open face on blue corn tortillas

- CHARBROILED SALMON 24
side of McGill's cucumber dill coulis, served with rice and seasonal vegetables GF

- JUMBO FRIED SHRIMP 18
hand breaded and served with cocktail or remoulade sauce, rice and seasonal vegetables

- FILET OF ORANGE ROUGHY 20
lightly dusted and sautéed in white wine, served with rice and seasonal vegetables

- PRIME RIB QUESADILLA 20
cheddar, monterey jack, onions, peppers mushrooms, served with salsa

- FETTUCCINE ALFREDO 14
served with Caesar salad
+ chicken 7 + shrimp 12

GF - Gluten-Free/Can be made Gluten-Free

SD - Signature Dish

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

** Alert your server if you have special dietary needs.

*Made on Premise

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 negotiation.

We do not guarantee steak temps med well or above