

MCKENNA'S

GRILLE

starters

tomato bisque

cup 3 bowl 4

finished with creme fraiche and chives

spanish calamari

lightly breaded and fried calamari tossed with pepperoncini rings, dusted with spanish paprika and served with saffron aioli 6

duck spring roll

confit of duck leg with shiitake mushrooms, leeks and carrots, served with chinese peppercorn mustard and paprika and charred scallion oils 9

arancini

risotto croquettes stuffed with fresh mozzarella and pesto, served in a parmesan cup with tomato basil sauce 8

mini bistro sandwich*

beef tenderloin on mini sourdough rolls with mesclun greens, caramelized onion and horseradish sauce 6

soup of the day

cup 3 bowl 4

our specialty soup prepared each day by our chef

antipasto

our chef's selection of imported and domestic cheeses and cured meats, marinated artichoke hearts and olives 12

root vegetable fries

hand cut pomme frites of sweet potato, yuca and russet potato, served with housemade sweet chili ketchup 7

empanda

spicy chicken with smoked cheddar and roasted red peppers, baked in a flaky pastry dough and served with fresh guacamole 8

pizza margherita

grilled flatbread topped with slow simmered marinara, fresh mozzarella and basil, finished to perfection in the oven 8

salads

caesar salad

crisp romaine lettuce, creamy caesar dressing, shredded parmesan and seasoned croutons 8

with grilled chicken 10

(blackened upon request)

goat cheese salad

field greens tossed with toasted almonds, red onion, a raspberry vinaigrette and topped with warm panko encrusted goat cheese 8

steak and bleu cheese salad*

romaine lettuce, creamy caesar dressing, blackened sirloin, bacon, crumbled bleu cheese, egg and roma tomatoes 11

with blackened chicken 10**blackened salmon salad**

fresh atlantic salmon in cajun seasoning, pan seared, served over baby greens with dijon vinaigrette 9

sandwiches

sandwiches include your selection of steak fries or kettle chips

california turkey sandwich

thin sliced turkey breast, avocado, applewood bacon and provolone cheese on focaccia bread with chipotle mayo and toasted to perfection 8

muffaletta

new orleans style sandwich with cappicola ham, genoa salami, provolone cheese and olive tapenade 8

pulled pork

slow roasted pork shoulder smothered in house bbq sauce, topped with creamy cole slaw and served on an onion roll 8

black angus burger**

a juicy angus beef patty with lettuce, tomato and onion on a kaiser roll 9.5

with cheese and/or bacon 10

for the convenience of all our guests, smoking is strictly prohibited

SPECIAL REQUESTS!

we'll do our best to accommodate your request

**This item is cooked to order. Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness*

MCKENNA'S

G R I L L E

main plates

*all of our main plates are served with our house salad and fresh bread
soup can be substituted for a house salad for an additional 1.00*

braised short ribs*

tender, slow cooked beef in red wine and natural jus, paired with parsnips, baby carrots and fingerling potatoes 22
small plate 13

filet au poivre*

classic peppercorn encrusted 8 oz. filet mignon served over white cheese potato gratin with sauteed leeks and a cognac pan sauce 28
small plate 15

n. y. strip*

grilled 12 oz. strip steak served with a twice baked chive and creme fraiche potato and blood orange glazed baby carrots 26
small plate 14

roast duck*

pan roasted maple leaf farms duck breast served with mushroom risotto, orange jus, fried leeks and a blood orange gastric 20
small plate 11

citrus pork chops*

twin 6 oz. marinated and grilled chops paired with a crispy chipotle sweet potato cake, grilled corn and a honey bacon beurre blanc 19
small plate 12

pesto chicken

pan seared chicken breast served on a bed of gnocchi with mozzarella, grape tomatoes, swiss chard, pesto cream sauce and paprika oil 18
small plate 10

saffron salmon*

pan roasted atlantic king salmon served with lobster and cheese ravioli in a lemon and saffron sauce 21
small plate 12

pasta

penne al'arrabiata

fresh chopped tomatoes, garlic, crushed red pepper and olive oil tossed with penne pasta and topped with a chiffonade of basil 15
small plate 8

wild mushroom orecchiette

sautéed portabella, shiitake and chanterelles in a cream sauce, tossed with orecchiette pasta and finished with sweet peas and tomatoes 16
small plate 9

the **MCKENNA'S** feature—priced daily
G R I L L E

desserts

chef's selection of desserts

your server will be happy to describe today's selection
priced daily