

MCKENNA'S

GRILLE

luncheon buffet 10

served Monday - Friday | 1:00 a.m. to 1:30 p.m.

FEATURING: fresh soup, specialty salads, breads and today's hot luncheon entrées and fare

Just the soup, salads and bread 8

starters

tomato bisque

cup 3 bowl 4

finished with creme fraiche and chives

soup of the day

cup 3 bowl 4

our specialty soup prepared each day by our chef

salads

caesar salad

crisp romaine lettuce, creamy caesar dressing, shredded parmesan and seasoned croutons 7

with grilled chicken 9

(blackened upon request)

blackened salmon salad

fresh atlantic salmon in cajun seasoning, pan seared, served over baby greens with dijon vinaigrette 10

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 10

with blackened grilled chicken 9

sandwiches

sandwiches include your selection of steak fries or kettle chips

mckenna's half and half sandwich

a cup of soup or a house salad with your choice of a california turkey, pulled pork, steak bistro or muffaletta sandwich 7

black angus burger®*

a juicy angus beef patty with lettuce, tomato and onion on a kaiser roll 8.5

with cheese and/or bacon 9

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

steak bistro*

beef tenderloin on sourdough with mesclun greens, caramelized onion and horseradish sauce 9

california turkey sandwich

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

entrées

add a house salad for 2

pan roasted salmon

atlantic king salmon served atop lobster and cheese ravioli with a lemon saffron sauce 14

wild mushroom orecchiette

sautéed portabella, shiitake and chanterelles in a cream sauce, tossed with orecchiette pasta and finished with sweet peas and tomatoes 10

desserts

chef's dessert selection

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

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*