

McKinley's

G r i l l e d i n n e r

Soup & Salad

soup of the day
cup 3 bowl 5

caesar salad 5
focaccia crouton, caesar dressing

market greens 5
choice of dressing

Small Plates

crispy fried plantains 7
avocado pomegranate dip

pan roasted diver scallops 9
acorn squash, maple ginger vinaigrette

crisp calamari batons 9
chili heirloom tomato confit, meyer lemon miso aioli

blue crab cakes 12
shaved fennel, jewel box tomatoes

pork potstickers 7
kumquat dipping sauce

trio of sliders 9
aged cheddar-angus beef, garlic turkey, blue crab-chipotle

Large Plates

ricotta agnolotti 14
chestnuts, savory tahitian squash

pacific shrimp 19
garlic fried yaki soba, shiitake

grilled "white tuna" 18
cilantro walnut pesto

cedar planked arctic char 19
chanterelle mushroom, pistachio oil

seared halibut 18
pumelo ice wine vinaigrette

organic chicken "wellington" 15
foie gras buddha's hand marmalade

14 oz. porterhouse cut pork 16
smoky bacon sherry vinaigrette

char grilled 10 oz. ny strip 24
aged stilton pomegranate

veal osso bucco 15
balsamic roasted persimmon, rosemary

wagyu beef stew 12
root, barley

Sides

sweet potato fries 4
asiago cheese bread 4
beer battered onion rings 4
fork mashed crème fraîche potatoes 4
lemongrass scented jasmine rice 4

**We will gladly prepare your menu selection to your liking.*

Please be advised that, consuming raw or undercooked items may increase your risk of food borne illness

For your convenience an 18% gratuity will be added to parties of six or more.