



# McKINNEY ROE

## DINNER MENU

### APPETIZERS

<b>Ginger Tuna</b>	13
Ginger and black pepper crust, currant and savoy spinach, blood orange wasabi, grapefruit supreme, watermelon radish, sprouts.	
<b>Breaded Jumbo Prawns</b>	18
Buttermilk marinated, cajun flour, dill cucumber salad, blood orange reduction.	
<b>Calamari</b>	12
Fresh, hand cut, calabrese and lemon breaded, lemon garlic aioli.	
<b>Croquettes</b>	10
Sartori MontAmoré, garlic, yukon potatoes, pecorino, brie and honey dip.	
<b>Charcuterie</b>	MP
Molinari salami, Molinari pepperoni, array of dried fruits, nuts, crackers, jams and breads.	
<b>East Town Wings</b>	11
Thai Braised ( <i>radish sprouts</i> ) Traditional ( <i>bleu cheese</i> ) Slashed BBQ ( <i>crushed red pepper, black pepper, sriracha</i> )	
<b>Scallops and Citrus</b> <sup>Gf</sup>	18
Seared diver scallops, navel and grapefruit supremes, pancetta and pearl onion, citrus thyme fond blanc.	
<b>Crispy Spiced Chicken Tenders</b>	11
Hand cut chicken breast, house breading, chipotle ranch.	
<b>Shrimp and Corn Salsa Ceviche</b>	12
Ceviche shrimp, grilled corn salsa, mint crème fraiche, house tortilla chips and avocado.	

### SOUPS & SALADS

Tomato Basil Soup with Marble Rye Grilled Cheese

or

Soup of the Day

Cup 4 Bowl 6

<b>Beet Salad</b> <sup>Gf</sup>	12
Red and golden roasted and marinated beets, mesclun greens, shallot and lemon vinaigrette, Donnay Farms chèvre, candy cashew, mandarin orange, cherry glazed onions.	
<b>Downtown Caesar</b>	10
Anchovy vinaigrette, baby romaine, croutons, shaved romano, cracked pepper.	
<b>Crisp Citrus Halibut Salad</b>	17
Breaded and pan seared halibut, grapefruit supreme, avocado, mesclun greens in citrus vinaigrette, pico de gallo, fresh lemon juice and cilantro.	
<b>Maple Pear Salad</b> <sup>Gf</sup>	10
Maple vinaigrette, poached raisins, baby romaine, Amablu, candy cashew, Asian pear.	
<b>Bacon &amp; Blu Chopped</b> <sup>Gf</sup>	11
Shaved iceberg and romaine, whole grain vinaigrette, Amablu, maple peppered bacon, shaved red onion, cherry tomatoes.	
<b>Balsamic Salmon Salad</b> <sup>Gf</sup>	16
Balsamic marinated Scottish salmon, mesclun greens, heirloom tomatoes and seared asparagus.	
<b>Ahi Tuna Salad</b>	16
Soba salad, napa cabbage slaw, wasabi, blood orange reduction, sweet spiced soy vinaigrette.	
<b>Burrata Salad</b>	12
Fresh Burrata mozzarella, foccacia toast points, olive oil and sea salt arugula, sliced tomato, avocado and balsamic reduction.	
<b>Salmon Lox Salad</b> <sup>Gf</sup>	17
Cured Salmon, roast golden beets, red endive, shaved celery, watermelon radish, lemon vinaigrette, yuzu tobiko and fresh dill.	

Gluten-Free - These menu items can be modified to be gluten-free

### SANDWICHES & BURGERS

<b>Big Stag Burger</b>	15
Two quarter-pound CAB burgers, white American cheese, sliced dill pickles, maple peppered bacon, caramelized onions, frizzle onions, dijon aioli, pretzel roll.	
<b>All American Cheeseburger</b> <sup>Gf</sup>	14
8 oz. CAB, maple peppered bacon, baby bibb, hydro tomato, sweet red onion and choice of cheese.	
<b>Citrus Tuna Salad Sandwich</b> <sup>Gf</sup>	16
Albacore Tuna, celery, onions and pickles in a citrus mayo, topped with gruyere cheese, baby bibb, sliced cooked egg and tomato on a soft pretzel hoagie.	
<b>Grilled Asian Tofu</b>	14
Miso and mirin marinated tofu, grilled and seared with teriyaki, served on vegan focaccia with dill cucumber and arugula salad.	
<b>Grilled Chicken Club</b> <sup>Gf</sup>	15
Marinated and grilled chicken breast topped with provolone cheese, maple peppered bacon, baby bibb and sliced tomato, finished with an over easy egg on top, grilled garlic naan with chipotle aioli.	
French Fries, Coleslaw, Potato Salad, Cottage Cheese	
Fruit (4) Gluten Free Bun (2)	

### FRESH FISH & SEAFOOD

<b>Seared Scottish Salmon</b> <sup>Gf</sup>	28
Pan seared Scottish salmon, citrus basmati rice with tomatoes, seared asparagus and a mango corn salsa with micro cilantro.	
<b>Seafood Angel Hair</b>	35
Shrimp, salmon, monkfish and halibut, tomatoes, scallions, angel hair pasta, fresh basil and focaccia crostini in a white wine and shallot butter sauce.	
<b>Citrus Scallops</b> <sup>Gf</sup>	36
Pan seared diver scallops, fresh mango and pineapple with English cucumber, mint and savoy spinach with citrus vinaigrette and blood orange reduction.	
<b>Five Spice Monkfish</b> <sup>Gf</sup>	34
Marinated and seared monkfish, heirloom tomatoes and Granny Smith apples, tossed in a tarragon and champagne vinaigrette.	
<b>Shrimp Risotto</b> <sup>Gf</sup>	25
Grilled sweet corn, shrimp, cherry tomatoes, English peas, truffle essence.	
<b>Fresh Seared Tuna</b> <sup>Gf</sup>	28
Sesame seared ahi tuna, braised bok choy, roasted red peppers, tahini, pickled ginger and English cucumber.	

### QUALITY MEATS

<b>French Lake Farms (MN) Prime Cut Ribeye</b>	40
16 oz center cut ribeye, grilled broccolini and roast red pepper, de-constructed hasselback potato.	
<b>Filet Mignon</b> <sup>Gf</sup>	36
8 oz CAB center cut, house seasoned and rested in whole butter, grilled broccolini and roast red pepper, de-constructed hasselback potato.	
<b>New York Strip</b> <sup>Gf</sup>	35
14 oz CAB, center cut, grilled broccolini and roast red pepper, de-constructed hasselback potato.	
<b>Braised Lamb Shank</b> <sup>Gf</sup>	28
16 oz domestic lamb shank, braised with balsamic essence, yukon, artichokes and Montamore cheese, fresh basil and parsley in lamb jus.	
<b>Crackling Pork Shank</b>	35
16 oz pork shank, con fit braised, wrapped in bacon, smashed yukon potatoes and maple bacon, grilled broccolini and roast red pepper, seasoned beurre monte.	
<b>Chicken and Corn Farfalle</b>	22
Grilled chicken breast, sweet corn puree, pearl onions, heirloom tomatoes, scallions and farfalle pasta finished with fresh mint.	
<b>French Lake Farms (MN) Pork Chop</b> <sup>Gf</sup>	28
14 oz chop, butter roasted yukon potato, seared asparagus, seasoned beurre monte.	

We go the extra mile for all our guests, all the time. It's the philosophy at all of our restaurants, but here in McKinney Roe's massive dining room, it's never been more fitting. I sincerely hope we're exceeding your expectations today, and if I happen to miss you on this visit, I encourage you to contact me personally via email at [dermot@ibhmn.com](mailto:dermot@ibhmn.com) or by calling 612-227-8463. Cheers!

—Dermot Cowley, Proprietor

| Christian Oxley, Culinary Director |