

~ McGill's Café Menu ~

Bistro Fare

Quiche

Created daily by our culinary team, your server will share today's offering. To complement your quiche a choice of soup, fries or salad. 15

Bacon and Egg Jammer

Searched egg, house made bacon jam, slow roasted ham, tomato & Emmental cheese with side dressed greens. 12

Crab & Potato Cakes

Yukon gold potatoes, celery, garlic, Spanish onion, and crab meat presented with onion relish and sweet Thai chili sauce. 1 crab cake 11 2 crab cakes 15 3 crab cakes 18

McGill's Stir Fry GF

Sautéed bell peppers, onions, carrots, Napa cabbage & broccoli tossed with hoisin, soya & sweet garlic sauce. Served on a bed of romaine & topped with puffed vermicelli. Veg 12 Chicken 14 Shrimp 17 Beef 17

Turkey Chili GF

Our culinary team's favorite on the go lunch! Served with corn chips & sour cream. 15

McGill's Pad Thai GF

Rice noodles, stir fried with chicken or shrimp, cashews, Napa cabbage, peppers, onions, carrots and sprouts. Finished with mild tamarind, sambal oelek, lime, ginger & coconut milk. Veg 12 Chicken 14 Shrimp 17

Salads

Chocolate & Passion Fruit Salad GF

Tender baby arugula, toasted almonds, fresh field berries & shaved white chocolate tossed with a dark chocolate & passion fruit vinaigrette. 9/14

Twisted Greek Salad GF

Hand torn romaine hearts, kale, lemon quinoa, cucumber, tomato, red onion, Holmstead feta cheese, pine nuts & kalamata olives. Tossed in a herb garden vinaigrette & served with pita. 9/12

McGill's Caesar Salad GF

Crisp romaine, double smoked bacon, garlic croutons, house dressing, parmesan & lemon. 9/12

Cobb Salad GF

Crisp ribbons of lettuce with tomatoes, cucumber, double smoked bacon, slow roasted ham, turkey breast, blue Cheese crumble, avocado, pecans, hard-boiled egg and a grainy mustard vinaigrette. 17

Asian Salad GF

Tossed garden fresh Julienne vegetables, sesame ginger dressing, fried rice noodles & cracked roasted peanuts. 9/14

Add to salad

3 Shrimp or 3 Digby Scallops 9 ~ Chicken Breast 6

**Inform your server if you have food allergies or intolerances **

Sandwiches

Turkey BLT

In house roasted turkey breast, pancetta, Roma tomatoes, iceberg lettuce, lemon aioli and Emmental cheese on fresh French bread. 14

Grilled Reuben

Montreal smoked meat with sauerkraut, Emmental cheese & house made Thousand Island dressing. Grilled on marble rye bread & garnished with a spiced carrot. 14

Montreal Smoked Meat

Emmental cheese, dill pickle & spiced carrot on rye bread. Choice of Dijon or Keen's hot mustard. 14

Ham & Swiss

In house slow roasted ham, topped with Swiss cheese, sliced tomato on a house baked croissant. Choice of dijonaise or Dijon mustard. 14

Western Sandwich

Sautéed bell peppers, onion & ham folded with scrambled egg and cheddar cheese on toasted bread. 12

Grilled Turkey Burger

Curry marinated turkey burger topped with lettuce, tomato & avocado aioli. Served on a toasted brioche bun. 15

Veggie Burger

House made black bean & quinoa patty, seasoned with soya sauce & smoked paprika. Served on a brioche bun & garnished with a spiced carrot. 14

Add double smoked bacon or Monterey Jack. 2

Sandwiches served with soup, salad or fries. Choose sweet potato fries or onion rings. 3

Seafood

McGill's Seafood Chowder GF

Creamy rich broth with a gathering of carrots, potatoes, celery, onions & finished with a seared scallop, prawn, halibut & crab. 16

McGill's Fish & Chips

Halibut with a beer batter, served with hand cut house fries, Napa slaw & house made tartar sauce. 1pc 18 2pc 27

Atlantic Lobster Roll

Lobster, onions, celery & lemon aioli on a fresh baked hoagie bun. Accompanied with house cut sweet & spicy chips. 16

Substitute salad. 2

~ McGill's Cellar Room Menu ~

Oceans

Shrimp Cocktail

Jumbo tiger shrimp poached in white wine, citrus and herbs. Chilled with cocktail sauce and accompanied with dressed greens. 16

Lobster Ravioli

Hand made ravioli filled with butter poached Atlantic lobster, fresh chives & ricotta. Served in tomato water. 1 Ravioli 14 2 Ravioli 19 3 Ravioli 22

Digby Scallops with Bacon Jam GF

Pan seared Digby scallops presented on house made bacon jam, topped with parmesan petals with a draw of roasted red pepper puree. 15

Mains

Mushroom Ravioli

Porcini, ricotta, green peppercorns & truffles in tender house made ravioli finished with wild mushroom & brandy cream sauce. Accompanied by Kate's grilled focaccia. 26

Wild Mushroom Risotto

Creamy Arborio rice with sautéed wild mushrooms and black beans. Finished with white wine and parmesan. 18
Add 4 Digby scallops or 4 tiger shrimp 12

Chicken Marsala

Roasted chicken supreme topped with a marsala mushroom sauce. Complemented with a duchess potato and roasted baby carrots. 24

Blackened Halibut

Cast iron seared halibut filet and mango salsa. Accompanied by coconut basmati rice and seasonal vegetables. 30

Glazed Free Range Duck Breast

Apricot & wild flower honey glazed duck breast, finished with spiced rum & brown butter. Accompanied by wild rice pilaf & seasonal vegetables. 28

Cocoa and Espresso Rubbed Beef

Grilled teres major served with garlic mashed potatoes, seasonal vegetables and blueberry jus. 28

House Smoked Beef Ribs

Mango and cayenne dusted beef ribs, glazed with black currant and pomegranate sauce. Accompanied with pommes frites. 1 bone 27 2 bone 36

Fondue For Two

Cheese & Bread – Gruyère, Emmental, white wine, garlic & kirsch. Served with a selection of fresh bread. 26

Salads

Twisted Greek Salad GF

Hand torn romaine hearts, kale, lemon quinoa, cucumber, tomato, red onion, Holmstead feta cheese, pine nuts & kalamata olives. Tossed in a herb garden vinaigrette & served with pita. 9/12

McGill's Caesar Salad GF

Crisp romaine, double smoked bacon, garlic croutons, house dressing, parmesan & lemon. 9/12

Chocolate & Passion Fruit Salad GF

Tender baby arugula, toasted almonds, fresh field berries & shaved white chocolate tossed with a dark chocolate & passion fruit vinaigrette. 9/14

****Gastronomic Menu****

pre-order 48hrs in advance

Roasted Rack of Lamb

Australian lamb roasted with a pistachio crust. Served with rosemary roasted baby potatoes, sautéed mushrooms, shallots, roasted carrots, red wine gastrique and demi glaze. ½ rack 34 full crown 48

Smoked 10oz Berkshire Pork T-Bone

Charbroiled medium with olive oil, cracked pepper, red wine infused sea salt and thyme. Accompanied by roasted new potatoes and seasonal vegetables. 36

Elk Osso Buco

Slow roasted marinated Elk. Complemented with a peppercorn demi glaze, seasonal vegetables & roasted fingerling potatoes. 75

Bison Tenderloin

Pan seared & roasted to medium. Complimented with braised carrots, wilted greens, rosemary Parisian potatoes & red wine jus. 75

Cowboy bone in Rib Eye

Grilled to perfection & topped with foie gras butter, butter poached asparagus & sautéed shitake mushrooms. Complemented with roasted baby potatoes, Yorkshire pudding & Madagascar peppercorn sauce. 75

Dinner for two 32oz Tomahawk

Charbroiled to your liking. Accompanied by roasted new potatoes, seasonal vegetables & a variety of sauces. 150

*Winner of the Wine Spectator
Award of Excellence
2016, 2017 & 2018*

Patio Menu

Mon-Fri 11 - 3:30

Fri Night 5-9

Roasted Artichoke & Balsamic Dip

Oven roasted artichoke hearts, sour cream, scallions, cream cheese & drizzled with sweet balsamic vinegar. Served with pita & artisan bread. 12

Featured Flatbread

Made fresh daily using only the finest local & imported ingredients. 15

Trio of Fries

Choose three of the following:

Crisp sweet potato fries, kettle chips, pommes frites, house fries, house cut sweet & spicy chips, hand cut fries or befeater onion rings. 14

1lb Chicken Wings

Choice of sauce: mild, medium, hot, suicide or kamikaze.
Served with broccoli slaw or veggies & dip. 16

Memphis Ribs

1lb of dry rubbed & house smoked baby back ribs.
Served Memphis style with bourbon BBQ dip. 16

BBQ Menu

Wed - Fri 11 - 3:30

Baby Back Pork Ribs

Slow roasted & house smoked. Finished on the grill with your choice of sauce.
House made dry rub, bourbon bbq, chipotle bbq or honey garlic.
Accompanied with salad or fries.
½ rack 17 Full rack 28

McGill's Feature Burger

Utilizing a selection of local ingredients
our culinary team will create a daily treat for the grill.
Accompanied with salad or fries. 16