



# McKINNEY ROE

## APPETIZERS

<b>Ahi Tuna</b>	13
Ginger and black pepper crust, currant and blood orange wasabi, grapefruit supreme, watermelon radish, sprouts.	
<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 bee pollen 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, brined horseradish, cilantro micro</i> ) Traditional ( <i>bleu cheese</i> ) Slashed BBQ ( <i>crushed red pepper, black pepper, sriracha</i> )	
<b>Seared Scallops</b> <sup>Gf</sup>	14
Grapefruit supreme, mandarin orange, savoy spinach blend, evoo, sea salt, cracked pepper, grapefruit citrus.	
<b>Seafood Ceviche</b>	12
Avocado, ceviche fish, corn relish, tortillas, crème fraîche.	
<b>Foie Gras Mousse</b>	18
Sweetened white pullman and current jam.	

## SANDWICHES & BURGERS

<b>Big Stag Burger</b> <sup>Gf</sup>	15
Two quarter-pound CAB burgers, white American cheese, sliced dill pickles, maple peppered bacon, caramelized onions, frizzle onions, dijon aioli, pretzel roll.	
<b>Pork Belly Sliders</b> <sup>Gf</sup>	13
Braised belly, caramelized onion, burnt BBQ.	
<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>Turkey and Brie</b>	15
Cranberry loaf, maple braised turkey breast, brie sauce, granny smith apples, frizzle onions, white cheddar, cranberry sauce.	
<b>The Linebacker</b> <sup>Gf</sup>	14
Rye loaf, corned beef, pastrami, salami, bacon, provolone, lettuce, tomato, onion, herb vinaigrette.	
<b>Sweet &amp; Spicy Pork</b>	13
Pretzel roll, cilantro slaw, BBQ braised pork, sriracha, pickled vegetables.	
<b>4th Street BLT</b> <sup>Gf</sup>	12
Seven grain loaf, maple peppered bacon, baby bibb, hydro tomato, Tillamook smoked cheddar, dijon aioli.	
<b>Veggie Club</b>	13
Assorted squash, zucchini, onions, hydro tomato, feta tapenade, balsamic redux.	
<b>Roast Portabella and Gruyere Sandwich</b> <sup>Gf</sup>	14
Roasted Portabella with seasoned arugula, sliced tomato and gruyere, on a toasted focaccia.	
<b>Grilled Chicken Club</b>	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, all inside grilled garlic naan with chipotle aioli.	

French Fries, Coleslaw, Potato Salad, Cottage Cheese

## SALADS & SOUPS

<b>Tomato Basil Soup w/ Marble Rye Grilled Cheese</b> <sup>Gf</sup>	
or	
<b>Soup of the Day</b>	Cup 4 Bowl 6
<b>Beet Salad</b> <sup>Gf</sup>	12
Red and golden roasted and marinated, mesclun greens, shallot and lemon vinaigrette, Donnay Farms chèvre, candy cashew, mandarin orange, cherry glazed onions.	
<b>Downtown Caesar</b>	9
Anchovy vinaigrette, baby romaine, croutons, shaved romano, cracked pepper.	
<b>Maple Pear Salad</b> <sup>Gf</sup>	10
Maple vinaigrette, poached craisins, baby romaine, Amablu, candy cashew, Asian pear.	
<b>Bacon &amp; Blu Chopped</b>	11
Shaved iceberg and romaine, whole grain vinaigrette, Amablu, maple peppered bacon, shaved red onion, heirloom cherry tomatoes.	
<b>Burrata Salad</b> <sup>Gf</sup>	12
Fresh burrata, romaine, honey vinaigrette, candy cashew, balsamic redux, evoo.	
<b>Ahi Tuna Salad</b>	16
Soba salad, napa cabbage slaw, wasabi, blood orange reduction, sweet spiced soy vinaigrette.	
<b>Butternut Squash and Wild Rice Salad</b> <sup>Gf</sup>	13
Roasted butternut squash, marinated Minnesota wild rice, poached craisins and candied pecans all tossed with mesclun greens and a white balsamic vinaigrette.	
<b>Apple and Farro Salad</b>	11
Tart granny smith apples tossed with arugula, red onions, farro and candied pecans in an apple grappa vinaigrette on a bed of radicchio.	

## ENTRÉES

<b>Teriyaki Chilean Sea Bass</b>	35
Fresh Chilean sea bass, sautéed bok choy, shiitake mushroom, sweet red pepper, daikon sprouts.	
<b>Seafood Cioppino</b>	26
Array of fresh seafood, saffron tomato broth, cilantro, crostini.	
<b>Balsamic Lamb Shank</b>	22
Braised shank, whipped potatoes, roasted root vegetables.	
<b>Pistachio Pesto Salmon</b>	24
Roasted yukon, sautéed artichokes, pecan smoked bacon, heirloom tomatoes, savoy spinach blend.	
<b>Filet au Poivre</b>	36
Seared filet, demi-glace, Amablu mousse, roasted root vegetables, whipped potatoes.	
<b>Shrimp Risotto</b>	25
Grilled sweet corn, shrimp, heirloom cherry tomatoes, English peas, truffle essence.	

<b>Crackling Pork Shank</b>	35
<i>Enough for two, but any stag could eat a whole one.</i>	
Slow braised, thyme crusted shank, roasted root vegetables, granny smith apples, cider demi-glace.	

<b>Cajun Duroc Pork Chops</b>	28
Red wine gelée, maple peppered bacon, cornbread pudding.	
<b>Certified Angus Center Cut Ribeye</b>	39
Whipped potatoes, asparagus, clarified butter.	

<sup>Gf</sup> Gluten-Free - These menu items can be modified to be gluten-free

*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 | Mike Jost, Chef de Cuisine | John Ziegler, General Manager