



McKINNEY ROE

LUNCH MENU

APPETIZERS

Ahi Tuna Ginger and black pepper crust, currant and blood orange wasabi, watermelon radish, sprouts.	12
Calamari Fresh, hand cut, calabrese and lemon breaded, lemon garlic aioli, grilled crostini.	12
Croquettes Sartori MontAmoré, garlic, Yukon potatoes, pecorino, brie and bee pollen dip.	10
Charcuterie Molinari salami, Molinari pepperoni, goose and marrow pâté, array of dried fruits, nuts, crackers, jams and breads.	MP

East Town Wings 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>)	11
Seared Scallops ^{Gf} Grapefruit supreme, mandarin orange, savoy spinach blend.	14
Seafood Ceviche Avocado, ceviche fish, corn relish, tortillas, crème fraîche.	12
Foie Gras Mousse Sweetened white pullman and current jam.	18

SOUPS & SALADS

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

^{Gf} Gluten-Free - These menu items can be modified to be gluten-free

SANDWICHES & BURGERS

Big Stag Burger ^{Gf} Two quarter-pound CAB burgers, white American cheese, sliced dill pickles, maple peppered bacon, caramelized onions, frizzle onions, dijon aioli, pretzel roll.	15
Pork Belly Sliders ^{Gf} Braised belly, caramelized onion, burnt BBQ.	13
All American Cheeseburger ^{Gf} 8 oz. CAB, maple peppered bacon, baby bibb, hydro tomato, sweet red onion and choice of cheese.	14
Turkey and Brie Cranberry loaf, maple braised turkey breast, brie sauce, granny smith apples, frizzle onions, white cheddar, cranberry sauce.	15
The Linebacker ^{Gf} Rye loaf, corned beef, pastrami, salami, bacon, provolone, lettuce, tomato, onion, herb vinaigrette.	14
Sweet & Spicy Pork Pretzel roll, cilantro slaw, BBQ braised pork, sriracha, pickled vegetables.	13
4th Street BLT ^{Gf} Seven grain loaf, maple peppered bacon, baby bibb, hydro tomato, Tillamook smoked cheddar, dijon aioli.	12
Veggie Club Assorted squash, zucchini, onions, hydro tomato, feta tapenade, balsamic redux.	13
Roast Portabella and Gruyere ^{Gf} Roasted Portabella with seasoned arugula, sliced tomato and gruyere, on a toasted focaccia.	14
Grilled Chicken Club Marinated grilled chicken breast, provolone cheese, maple peppered bacon, baby bibb, sliced tomato, over easy egg, grilled garlic naan, chipotle aioli.	15

French Fries, Coleslaw, Potato Salad, Cottage Cheese

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 or by calling 612-227-8463. Cheers!

—Dermot Cowley, Proprietor

Christian Oxley, Culinary Director | Mike Jost, Chef de Cuisine | John Ziegler, General Manager