



# McKINNEY ROE

## LUNCH

### APPETIZERS & SOUPS

- Calamari** 12  
Fresh hand cut, calabrese and lemon breaded, lemon garlic aioli.
- Croquettes** 10  
Sartori MontAmoré, garlic, Yukon potatoes, pecorino, brie and honey dip.
- Crispy Spiced Chicken Tenders** 11  
Hand cut chicken breast, house breading, chipotle ranch.
- Low Country Mussels & Clams<sup>Gf</sup>** 16  
Smoked Sausage, chiles, shrimp and charred tomato in a sweet corn broth with pickled corn relish.
- Mojo de Ajo Shrimp<sup>Gf</sup>** 19  
Sauteed shrimp in our house mojo de ajo, served over baby arugula and grilled focaccia toast points, finished with micro cilantro.
- Griddle Rice Cakes<sup>Gf</sup>** 12  
Smoked ham, poblano and MontAmoré cheese with corn relish fresh herbs and smoked pepper aioli.

- East Town Wings<sup>Gf</sup>** 11  
Thai Braised (radish sprouts)  
Traditional (bleu cheese)  
Slashed BBQ (crushed red pepper, black pepper, sriracha)
- Shrimp and Corn Salsa Ceviche** 12  
Ceviche shrimp, grilled corn salsa, mint crème fraiche, house tortilla chips and avocado.
- Hamachi Sashimi<sup>Gf</sup>** 16  
Coconut-Ponzu, Shishito and fresh herbs.
- Pork Belly<sup>Gf</sup>** 15  
Roasted apple sauce, fresh herbs and jalapeño.

Tomato Basil Soup  
with Marble Rye Grilled Cheese  
or  
Soup of the Day  
Cup 4 Bowl 6

### SALADS

- Downtown Caesar** 10  
Anchovy vinaigrette, baby romaine, croutons, shaved romano, cracked pepper.
- Burrata Salad** 12  
Fresh burrata mozzarella, focaccia toast points, olive oil and sea salt arugula, sliced tomato, avocado and balsamic reduction.
- Ahi Tuna Salad** 16  
Soba salad, nappa cabbage slaw, wasabi, blood orange reduction, sweet spiced soy vinaigrette.
- Bacon & Blu Chopped<sup>Gf</sup>** 11  
Shaved iceberg and romaine, whole grain vinaigrette, Amablu, maple peppered bacon, shaved red onion, cherry tomatoes.
- Steak Salad** 16  
Grilled Romaine heart, Donnay Farms Chevre, multi-colored grapes, tart green apple, spiced bleu cheese dressing and grilled teres major.

- Balsamic Salmon Salad<sup>Gf</sup>** 16  
Balsamic marinated Scottish salmon, mesclun greens, tomatoes and seared asparagus.
- Shaved Broccoli Panzanella<sup>Gf</sup>** 12  
Cornbread, kale, snap peas, carrot and radicchio dressed in lavender-champagne vinaigrette.
- Beet Salad<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.
- Local Wild Grains Salad<sup>Gf</sup>** 11  
Wild Harvested Southern Minnesota rice and field peas, spiced pecans, smoked Amablu, and fresh herbs tossed with raw honey vinaigrette.

<sup>Gf</sup> Gluten-Free - These menu items are or 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



# McKINNEY ROE

## LUNCH

### BURGERS & SANDWICHES

<b>Big Stag Burger</b>	16	<b>Crab Cake BLT</b>	17
Two quarter-pound CAB burgers, white American cheese, sliced dill pickles, maple peppered bacon, caramelized onions, frizzle onions, dijon aioli, pretzel roll.		House Lump Blue Crab cake, pan seared, topped with baby bibb, hydro tomato, maple peppered bacon and a spiced guacamole spread.	
<b>All American Cheeseburger <sup>Gf</sup></b>	14	<b>Tuna Salad <sup>Gf</sup></b>	16
8 oz. CAB, maple peppered bacon, baby bibb, hydro tomato, sweet red onion and choice of cheese.		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>Prosciutto and Fig</b>	16	<b>Steak Sandwich</b>	14
Shaved Prosciutto with fig jam, roasted roma tomato, tart green apple, arugula and melted fresh mozzarella, finished with olive oil, sea salt and balsamic reduction on schiacciata.		Grilled Teres Major, caramelized onions and wild mushroom blend, oven roasted tomatoes, donnay farms chevre, arugula and garlic naan bread.	
<b>Chipotle Turkey Club</b>	15	<b>Tofu and Buttercup Squash Sandwich <sup>Gf</sup></b>	14
Griddled Chipotle brioche with braised turkey breast, sundried tomato pesto, baby bibb, hydro tomato, maple peppered bacon and smoked provolone cheese.		Maple roast buttercup squash, marinated tofu, candy pecans, cherry glazed onions and arugula on toasted focaccia.	
<b>Grilled Chicken Club <sup>Gf</sup></b>	15	<b>Crispy Teriyaki Beef</b>	18
Marinated grilled chicken breast, provolone cheese, maple peppered bacon, baby bibb, sliced tomato, over easy egg, grilled garlic naan, chipotle aioli.		Teriyaki Braised beef tenderloin, onions and peppers in a wonton crisp, finished with a smoked gouda cream sauce.	
		<b>McKinney Roe Cuban Sandwich</b>	15
		Slow Braised Pork Shoulder, spicy giardenera mix, pecan smoked ham, gruyere cheese, pickle relish and dijon aioli on griddled schiacciata.	

French Fries, Coleslaw, Potato Salad, Cottage Cheese  
Add Fruit (4) Gluten Free Bun (2)

½ Chipotle Turkey Club	w/a cup of soup	10	w/salad	12
½ McKinney Roe Cuban	w/a cup of soup	10	w/salad	12
½ Tuna Salad <sup>Gf</sup>	w/a cup of soup	11	w/salad	13

Choice of : Soup of the day or tomato basil.  
Choice of salad: Small maple pear, small caesar or small bacon & blu chopped.

### ENTREES

**Rigatoni Bolognese**  
Prime beef and high marbled pork, San Marzano tomatoes, burrata, fresh basil.

17

**Smoked Gouda Risotto**  
Grilled sweet corn, English peas, arborio risotto with smoked gouda and parmesan cheeses, finished with a truffle essence.

16

Add choice of Chicken (5), Shrimp (7), Salmon (7), Ahi Tuna(9) or Steak (8) to any entree.