



APPETIZERS

Low Country Mussels & Clams ^{GF}	16
Smoked Sausage, chiles, shrimp and charred tomato in a sweet corn broth with pickled corn relish.	
Griddle Rice Cakes ^{GF}	12
Smoked ham, poblano and MontAmoré cheese with corn relish fresh herbs and smoked pepper aioli.	
Calamari	12
Fresh, hand cut, calabrese and lemon breaded, lemon garlic aioli.	
Croquettes	10
Sartori MontAmoré, garlic, yukon potatoes, pecorino, brie and honey dip.	
Charcuterie	MP
Molinari salami, Molinari pepperoni, array of dried fruits, nuts, crackers, jams and breads.	
East Town Wings	11
Thai Braised (<i>radish sprouts</i>) Traditional (<i>bleu cheese</i>) Slashed BBQ (<i>crushed red pepper, black pepper, sriracha</i>)	
Mojo de Ajo Shrimp ^{GF}	19
Sauteed shrimp in our house mojo de ajo, served over baby arugula and grilled fococcia toast points, finished with micro cilantro.	
Crispy Spiced Chicken Tenders	11
Hand cut chicken breast, house breading, chipotle ranch.	

Shrimp and Corn Salsa Ceviche	12
Ceviche shrimp, grilled corn salsa, mint crème fraiche, house tortilla chips and avocado.	
Hamachi Sashimi ^{GF}	16
Coconut-Ponzu, Shishito and fresh herbs.	
Pork Belly ^{GF}	15
Roasted apple sauce, fresh herbs and jalapeño.	

SOUPS & SALADS

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

Beet Salad ^{GF}	12
Red and golden roasted and marinated beets, mesclun greens, shallot and lemon vinaigrette, Donnay Farms chèvre, candy cashew, mandarin orange, cherry glazed onions.	
Downtown Caesar	10
Anchovy vinaigrette, baby romaine, croutons, shaved romano, cracked pepper.	

Shaved Broccoli Panzanella ^{GF}	12
Cornbread, kale, snap peas, carrot and radicchio dressed in lavender-champagne vinaigrette.	

Local Wild Grains Salad ^{GF}	11
Wild Harvested Southern Minnesota rice and field peas, spiced pecans, smoked Amablu, and fresh herbs tossed with raw honey vinaigrette.	

Bacon & Blu Chopped ^{GF}	11
Shaved iceberg and romaine, whole grain vinaigrette, Amablu, maple peppered bacon, shaved red onion, cherry tomatoes.	

Balsamic Salmon Salad ^{GF}	16
Balsamic marinated Scottish salmon, mesclun greens, heirloom tomatoes and seared asparagus.	

Ahi Tuna Salad	16
Soba salad, nappa cabbage slaw, wasabi, blood orange reduction, sweet spiced soy vinaigrette.	

Burrata Salad	12
Fresh Burrata mozzarella, foccacia toast points, olive oil and sea salt arugula, sliced tomato, avocado and balsamic reduction.	

Steak Salad	16
Grilled Romaine heart, Donnay Farms Chevre, multi-colored grapes, tart green apple, spiced bleu cheese dressing and grilled teres major.	



SANDWICHES & BURGERS

Big Stag Burger	16
Two quarter-pound CAB burgers, white American cheese, sliced dill pickles, maple peppered bacon, caramelized onions, frizzle onions, dijon aioli, pretzel roll.	
All American Cheeseburger^{Gf}	14
8 oz. CAB, maple peppered bacon, baby bibb, hydro tomato, sweet red onion and choice of cheese.	
Tofu and Buttercup Squash Sandwich^{Gf}	14
Maple roast buttercup squash, marinated tofu, candy pecans, cherry glazed onions and arugula on toasted focaccia.	
Crab Cake BLT	17
House Lump Blue Crab cake, pan seared, topped with baby bibb, hydro tomato, maple peppered bacon and a spiced guacamole spread.	
Grilled Chicken Club^{Gf}	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)	

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 or by calling 612-227-8463. Cheers!

—Dermot Cowley, Proprietor

FRESH FISH & SEAFOOD

Pan Roasted Snapper^{Gf}	28
Red beans and rice, minted dill crema, grilled lemon.	
Shrimp and Grits^{Gf}	22
Large, sweet gulf prawns, green chile cheddar grits, pan jus.	
Grilled Scottish Salmon^{Gf}	26
Skin-on Scottish Salmon, smoked tomato polenta cake, grilled asparagus and tomato agro dolce.	
Chilean Seabass^{Gf}	36
Sweet pea puree, charred tomatoes, smash and fried Yukon golds, sorghum with a clean lime finish.	
Shrimp Risotto^{Gf}	25
Grilled sweet corn, shrimp, cherry tomatoes, English peas, truffle essence.	
Fresh Seared Tuna	28
Sesame seared ahi tuna, nappa cabbage slaw, roasted red peppers, tahini, pickled ginger and English cucumber.	
Seared Scallops	36
Crispy Pancetta, asparagus, grapefruit, roast buttercup squash, pearl onions and citrus beurre.	

QUALITY MEATS

French Lake Farms (MN) Prime Ribeye^{Gf}	45
Seared to perfection with house vegetable du jour and loaded yukon sautee (chives, maple peppered bacon, parmesan cheese and sour cream).	
Beef Wellington	40
Classic Wellington wrapped with foie gras, served with sauce Marchand de Vin, vegetable du jour and loaded yukon sautee.	
Steak Frites Royale^{Gf}	36
Center cut filet, marrow, pickled shallot, roasted garlic.	
Fried Chicken	26
Local young Amish hen, shells n'cheese, house coleslaw and finished with raw honey and our sweet and spicy yardbird shake.	
Crackling Pork Shank	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.	
Rigatoni Bolognese	21
Prime beef and high marbled pork, San Marzano tomatoes, burrata, fresh basil.	
French Lake Farms (MN) Pork Chop^{Gf}	28
16 Oz. brined and grilled cajun chop, chipotle cornbread pudding, saffron roasted cauliflower and pork jus.	