**GAME DAY MENU**

**STARTERS**

**CAJUN CALAMARI**
Thick Cut Buttermilk Soaked Calamari Fries Served With House Remoulade & Lemon 12

**CHICKEN POT STICKERS**
Frisee Lettuce, Mandarin Orange, Crispy Wontons, Toasted Almonds, Calabrian Chili Aioli, Sweet Soy 12

**TOMMY WINGS**
Jumbo Wings Tossed In Our House Made Habanero-Citrus Glaze 10

**SHARABLE BITES**

**LOADED KENNEBECs**
Garlic Aioli, Feta, Onions, Peppers, Tomatoes, Olives & Pepperoncini 12

**SEARED AHI TUNA**
Wasabi Aioli, House candied Ginger, Sesame Rice & Soy-Pomegranate Glaze 16

**BBQ CHICKEN FLATBREAD**
BBQ Chicken, Red Onions, Barbeque Sauce, Mozzarella & Cilantro 12

**SALADS**

**GREEK STEAK SALAD**
Tender-Marinated Sirloin Tossed with Crisp Romaine, Oregano Vinaigrette, Grape Tomatoes, Red Onions, Cucumber, Kalamata Olives, Feta & Lavash Crisp 16

**SOUTHWEST SALMON SALAD**
Hearts of Romaine, Sweet Roasted Corn, Diced Tomato, Black Beans, Peppers, Red Onion, Avocado & Chipotle Dressing with Blackened Salmon 17

**MCKAY’S BURGERS & SANDWICHES**
Choice of Kennebec Fries, Sweet Potato Fries, or Mixed Green Salad

**SEASONED BEEF SIRLOIN BURGER**
with Smoked Cheddar Cheese 14

**GRILLED CHICKEN SANDWICH**
Marinated Chicken Breast, Avocado Aioli, Apple Wood Smoked bacon, Provolone & Fried Onions on Potato Focaccia 15

**SMOKED TURKEY AND AVOCADO SANDWICH**
Shaved Turkey & Jack Cheese on Toasted Asiago-Sourdough with Bacon, Avocado, Roasted garlic Aioli & Tomato Compote 15

**18-HOUR HICKORY SMOKED BRISKET SANDWICH**
Beef Brisket, Roasted garlic Aioli, Sweet & Spicy Slaw & Fried Shallots on a Pretzel Roll 16

**MAIN IDEAS**

**GRILLED 8 OZ. FILET MIGNON**
Peppercorn Butter, Roasted garlic Mashed Potatoes, Grilled asparagus & Fried Leeks 28

**GINGER MIRIN GLAZED SALMON**
Fresh Atlantic Salmon Glazed with Ginger & Mirin, Stir-Fried Vegetables & Jasmine Rice 24

**FRESH PESTO Linguine**
Roasted Tomatoes, Bitter Greens, Toasted Almonds, Parmigiano Reggiano & Fresh Basil 17
With Grilled Chicken 22 With Grilled Shrimp 24

*Can be prepared Gluten Free