



# MacGregor Downs

## Starters

### Soup Du Jour 8

Please ask your server

### Soft King Pretzel 10

Brew Pub Mustard, Beer Cheese

### Club Wings 16

Homemade Sweet & Spicy Glaze & Pickled Vegetables / Flavors: Bourbon BBQ, Honey Chipotle, Hot, Mild, or Habanero. Ranch or Blue Cheese Dressing (GF Available)

### Crispy Crabcake 18

Homemade Crabcake with Green Apple-Jicama Slaw, Cucumber Relish & Chipotle Aioli

### Sesame Seared Ahi Tuna 20

Wasabi Peas, Fried Wonton Chips, Wakame Seaweed Salad, Pickled Ginger, Cilantro-Infused Soy (GF)

### Thai Lettuce Wrap 14

Thai Marinated Chicken Tenderloin, Butter Lettuce, Cucumber & Avocado Salad, Fresh Cilantro, Toasted Sesame, Shredded Carrots, Toasted Peanuts & Spicy Peanut Dressing

### Short Rib Tater Tots 16

House Braised Short Rib, Crispy Fried Tater Tots, Short Rib Gravy, Caramelized Onion, Cheese Curds, Truffle Aioli

### Ham Croquetas 14

Crispy Fried Homemade Ham Croquetas with Aged Manchego Cheese, Stone Ground Mustard & Crispy Plantains

## House Specialties Served after 5PM

### FROM THE GRILL

8 oz Char-Grilled Filet 45

12 oz Char-Grilled Bone-in Pork Chop 40

16 oz Char-Grilled Bone-in Ribeye Steak 60

### Your Choice of Two Sides

Truffled Garlic Mashed Potatoes, Creamy Spinach, Parmesan Crusted Twice Baked Potatoes, Blistered Asparagus, Braised Cippolini Onions, Sweet Potato Purée, Garlic Broccoli

### Your Choice of One Sauce

Red Wine Peppered Demi, Bearnaise Sauce or Roasted Tomato Chimichurri

### Pastrami Salmon 25

Arugula Salad, Sautéed Sauerkraut, Rosemary Potato Cake, Pickled Kohlrabi, Smoked Honey Mustard Sauce (GF)

### Grilled Jumbo Shrimp 25

Grilled Herb-Marinaded 16/20 Shrimp, Red Quinoa Pilaf, Roasted Baby Heirloom Tomatoes, Pickled Red Onion, Lemon Vinaigrette (GF)

### Lobster Pappardelle 30

Sautéed Butter Poached Lobster Meat with Asparagus Tips, Pappardelle in Cognac-Cream Sauce

### Southern Style Shrimp & Cheesy Grits 28

Creamy Grits, Corn Relish, Sautéed Jumbo Shrimp & Garlic Infused Arugula Salad (GF)

### Stuffed Airline Chicken Breast 23

Airline Chicken Breast Stuffed with Baby Spinach, Sautéed Leeks, Mushrooms & Goat Cheese. Served with Parsnip Purée, Baby Vegetables, & White Wine Demi Sauce (GF)

### ½ Rack Spiced BBQ Pork Baby Back Ribs 28

Truffled Garlic Potato Purée, Collard Greens, Onion Straws, Coleslaw, Sweet Creamy Corn

\*Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illness. Additionally, some items may contain nuts. Please alert your server of any special dietary requirements you have.

## Salads

Add Protein to any Salad (All Proteins GF)

Chicken Breast 8 / Shrimp 9 / Salmon 11

Classic Caesar Salad or Mixed Green Salad (GF)

Small 9 / Large 9

Wedge Salad Small 9 / Large 12

Baby Iceberg Lettuce, Stilton Blue Cheese, Pecanwood Smoked Bacon, Baby Heirloom Tomatoes, Pickled Onion, Hard Boiled Egg, Fresh Avocado, Green Goddess Dressing

Caramelized Quail Salad Small 9 / Large 12

Quail Breast, Baby Spinach, Arugula, Caramelized Onion, Fried Goat Cheese, Snow Peas, Radicchio, Candied Walnuts, Raspberry Vinaigrette

Burrata Salad Small 10 / Large 14

Burrata, Baby Spinach, Sliced Prosciutto, Sliced Green Apples, Baby Heirloom Tomatoes, Sliced Cantaloupe, Shaved Fennel & Olive Tapenade, Balsamic Glaze

Arugula Quinoa Salad Small 9 / Large 12

Arugula, Candied Walnut, Roasted Butternut Squash, Feta Cheese, Baked Quinoa, Dried Cherries, Lemon Chia Vinaigrette

## Healthy Bowl

Poke Bowl 19

Diced Ahi Tuna, Coconut Rice, Edamame, Fresh Cilantro, Diced Mango, Diced Cucumber, Diced Avocado, Seaweed Salad, Pickled Peppers, Yum Yum Sauce, Poke Sauce, Sesame Seed & Pickled Ginger (GF)

## Handhelds

Includes Choice of One Side

19th Hole Burger 14 / Add Bacon for 2

½ LB Burger, Lettuce, Tomato, Red Onion, Toasted Brioche Bun  
Choice of Cheese: American, Blue Cheese, Cheddar, Provolone or Swiss  
(GF option without a Bun or a Gluten Free Bun) (V option Beyond Burger without Cheese)

Vaca Frita Burger 19

Ground Beef Patty with Braised Short Rib, Grilled Onions, Fontina & Grilled Tomato on Toasted Kaiser Roll with Special Sauce  
Add Fried Egg 2 | Add Bacon 2

MacGregor Club 14

Ham, Turkey, Bacon, Swiss Cheese, Lettuce, Tomato, Toasted Bread (White, Wheat or Sourdough), Mayonnaise

Chicken or Beef Quesadilla 14

Grilled Chicken Breast or Grilled Beef, Caramelized Onions, Peppers, Cheddar Cheese, Salsa & Sour Cream

Lobster Roll 24

Chilled Butter Poached Lobster Tossed in Homemade Garlic Aioli on Toasted Brioche

Shrimp Soft Tacos 18

Fried Shrimp, Guacamole, Cilantro Pineapple Slaw, Corn Salsa, Spicy Aioli, on White Corn Tortillas (GF)

Grilled Salmon Burger 17

Brioche Burger Bun, Arugula Salad, Cucumber Relish, Rita Sauce (GF Bun Available)

Roasted Chicken Sandwich 15

Grilled Chicken Tenderloin, Fontina Cheese, Peppered Bacon, Apple Butter, Herb Mayo & Granny Smith Apples on a Cornmeal Dusted Roll (GF Bun Available)

Classic Ruben 14

Five Spiced Sliced Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing on Toasted Rye Bread

Homemade Veggie Burger (GF) 16

Brown Rice, Lentils, and Black Beans with Melted Swiss, Special Sauce, Shredded Lettuce, Tomatoes, Pickles & Onion (GF Bun Available)

Philly Cheesesteak Sandwich 14

Sautéed Peppers & Onions with Spicy Cheese Sauce Served on a Hoagie Roll

Flatbread Caprese 15

Sliced Tomatoes, Fresh Mozzarella, Pesto Sauce, Fresh Basil & Garlic Marinated Arugula

(V) Vegan (GF) Gluten Free

## Sides

Fries (V)

Sweet Potato Fries (V)

Tater Tots (V)

Ranch Chips (V)

Tomato-Cucumber Salad (V) (GF)

Fresh Fruit (V) (GF)

Upgrade to a Cup of Soup for \$1 or a Side Salad for \$3

## Desserts

Caramelized Banana Cheesecake 12

Homemade Cheesecake with Caramelized Fresh Banana, Dulce De Leche Cinnamon Cream

Deconstructed Tiramisu 12

Layers of Mascarpone Cheese & Lady Fingers, Macerated with Coffee Amaretto

Dessert of the Week 9

Please ask your server



## *Wines*

### *House Wine Selection*

Sycamore Lane Chardonnay, CA	9	30
Sycamore Lane Pinot Grigio, CA	9	30
CK Mondavi Sauvignon Blanc, CA	9	30
Sycamore Lane Cabernet, CA	9	30
Sycamore Lane Merlot, CA	9	30
Proverb Pinot Noir, CA	9	30
Sangria White, Spain	9	34
Sangria Red, Spain	9	34

### *Bubbly*

Val d' Oca Prosecco, (187ml) SPLIT, Italy		12
Rotari Brut Rose, (187ml) SPLIT, Italy		15
Chandon Brut, (187ml) SPLIT, CA		15
Chandon Brut, CA		55
Chandon Rose, CA		55
Veuve Clicquot, France		95
Veuve Clicquot Rose, France		100

### *Whites*

Kendall Jackson Chardonnay, CA	12	46
Mer Soleil Chardonnay, CA	13	50
Mezzacorona Pinot Grigio, Italy	10	38
Houge Reisling, CA	12	46
Kim Crawford Sauvignon Blanc, New Zealand	12	46
Emmolo Sauvignon Blanc, CA	13	50

### *Rose*

Stemmari Rose, Italy	9	34
Domaine Casa Rossa,	12	46

### *Reds*

Joel Gott Cabernet, CA	13	50
Ely Cabernet, CA	15	55
Sea Sun Pinot Noir, CA	12	46
Meiomi Pinot Noir, CA	13	50
Conundrum Red Blend, CA	15	55
Pessimist Red Blend, CA	15	55

### *Reserve List — Bottle only*

Josh Cellars Chardonnay, CA		34
Josh Cellars Cabernet, CA		34
Sea Glass Unoaked Chardonnay, CA		37
Talbott Chardonnay, CA		80
Schlumberger Pinot Gris, France		65
Whispering Angel Rose, France		70
The Scooter Merlot, AU		80
Bravium Pinot Noir, CA		65
The Red Schnooer Malbec, CA		85
Querceto Tuscan Red Blend, Italy		38
Taken Red Blend, CA		65
Orin "8 Years in Dessert" Red, CA		85
Daou Cabernet, CA		55
Iron and Sands Cabernet, CA		70
Caymus Suisun "Grand Durif", CA		75
Caymus Sui Sun "The Walking Fool" Red Blend, CA		85
Paradux "The Duckhorn" Red, CA		95
Silver Oak, Cabernet CA		95
Caymus Cabernet, CA		128