

DINNER MENU

MCKINNEY'S

EST 1824

TAVERN

Restaurant Hours:
4:30pm to 8PM Tues-Thurs
4:30pm to 9pm Fri/Sat

Bar Hours:
4:30pm to 9PM Tues-Thurs
4:30pm to 10pm Fri/Sat

APPETIZERS

- AHI TUNA:** Marinated ahi steak grilled rare, served with a wasabi sauce 15.75
- BANG BANG SHRIMP TACOS (2) :** Crispy shrimp over a bed of sweet slaw, topped with a sweet & spicy sauce 12
- BACON BLEU CHEESE DIP:** Warm bacon bleu cheese dip with your choice of pork rinds or chips 10
- FRIED CRAWFISH TAILS:** Breaded & fried crawfish, served with a house-made tartar sauce 10
- FRIED CALAMARI:** Breaded & fried calamari, served with a house-made marinara sauce 11
- JALAPEÑO PIMENTO POPPERS (4) :** Hand breaded and deep fried jalapeño pimento cheese 8
- SPINACH ARTICHOKE DIP:** Served with chips 10

SALADS

- CAESAR:** Mixed greens, parmesan & croutons 6/9
- GARDEN:** Mixed greens, tomatoes, cucumbers, carrots, red onions & croutons 6/10
- STRAWBERRY:** Mixed greens, strawberries, walnuts, mandarin oranges & bleu cheese crumbles
Served with a strawberry basil vinaigrette 7/11
- WEDGE:** Iceberg wedge with a house-made bleu cheese dressing, tomatoes, bacon & fried onions 11
- DOWNTOWNER:** Scoop of chicken salad and pasta salad 11

DRESSINGS: 1,000 Island, Apple Cider Vinaigrette, Balsamic, Bleu Cheese, Caesar, French, Honey Mustard, Italian, Ranch, Strawberry Vinaigrette

ADD: Grilled Chicken 7 - Fried Chicken 7 - Pan Seared Salmon 10

20% Gratuity is added on all parties of 6 or more.
*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness, especially if you have a medical condition.
We are always happy to accommodate special dietary needs, please let your server know of any food allergies or if you would like a vegetarian, vegan or gluten free suggestion from our Chef.

General Manager: Jo Anderson

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ENTREES

GRILLED CHICKEN BREAST FILET: Marinated chicken breast filet, grilled to perfection with your choice of 2 sides **17**

MAKE IT EXTRA SPECIAL: + \$1.50

- >> Peach Bourbon Glaze
- >> Buffalo Sauce & Bleu Cheese
- >> Teriyaki Sauce & Pineapple

CHICKEN PICCATA: Hand-breaded chicken breast over angel-hair pasta with capers & a lemon cream sauce **18**

TUSCAN PASTA: Our creamy asiago tuscan sauce, loaded with flavor. Made with your choice of grilled chicken or sautéed shrimp with sundried tomatoes & spinach over angel hair pasta
With Chicken 17/ With Shrimp 19

FETTUCCHINE ALFREDO & BROCCOLI: Classic homemade fettuccine alfredo with fresh broccoli **16**
With Chicken 18 / With Shrimp 20

HONEY MAPLE-GLAZED SALMON: Each bite of this honey-maple glazed salmon is perfectly seasoned and bursting with flavor, served with jasmine rice & chef's choice vegetable **24**

BLACKENED MAHI-MAHI: Indulge in our Blackened Mahi Mahi—a flavor masterpiece. Mahi Mahi, perfectly seared with zesty blackened seasoning, meets a vibrant Apple Corn Salsa. Served with our house-made Chow Chow for dipping & 2 sides of your choice **23**

STIR-FRY WITH RICE: Mixed fresh vegetables in a honey-teriyaki sauce over jasmine rice **16**
With Chicken 18 / With Shrimp 20

CRAB-STUFFED ORANGE ROUGHY: A mixture of crab, herbs and bread crumbs inside a baked orange roughy, topped with a citrus butter sauce. Served with two sides of your choice **25**

SHRIMP & GRITS: Indulge in the warmth of Southern comfort with our Shrimp and Grits Delight – a dish that's not just a meal but a flavorful cajun journey. Made with shrimp, andouille sausage, peppers, onions & tomatoes over cheddar grits **20**

CRAWFISH MAC & CHEESE: Crawfish in a spicy, creamy & cheesy sauce with bowtie pasta **17**

FISH & CHIPS: Our hand-breaded cod, fried to perfection & served with french fries **14**

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ENTREES

CHICKEN TENDERS: Hand-cut & breaded chicken tenders served with french fries 15

HALE BURGER: Bacon, Colby Jack cheese, mayonnaise, lettuce, tomato, & pickle, served with french fries 14

(*Gluten-Free Buns available upon request*)

BUFFALO BLEU CHEESE FRIED CHICKEN SANDWICH: Bacon, Colby Jack, mayonnaise, lettuce, tomato, pickles, and buffalo-sauced chicken tenders topped with bleu cheese crumbles, served with french fries 15

BONELESS FRIED PORK CHOP: Fried pork tenderloin, served with a mushroom gravy & your choice of two sides 18

10oz CHOP STEAK: Served with a marsala gravy over mashed potatoes 16

add peppers, onions, and sautéed mushrooms for 0.50 each

VEAL CROQUETTE: A perfect blend of seasoned ground veal & pork, lightly sautéed & surrounded by duchess potatoes and broccoli drizzled with a rosemary beurre blanc sauce 22

RIBEYE: 14oz hand-cut, grilled to your liking & flavored with a rosemary butter, served with your choice of two sides 34

FILET MIGNON: 8oz hand-cut, grilled to your liking & served in a red wine reduction sauce, topped with bleu cheese crumbles—served with your choice of two sides 34

SIDES

SIDE SALAD 4
JASMINE RICE 4
MAC & CHEESE 4
CHEDDAR GRITS 4
CREAMED CORN 4

BACON BRUSSELS SPROUTS 4
SUMMER VEGETABLES 4
MASHED POTATOES 4
FRENCH FRIES 4
GARLIC PARMESAN FRIES 5

*****FRIDAYS & SATURDAYS ONLY*****
-BAKED POTATO or SWEET POTATO- 4

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KID'S MENU (10 & UNDER) *\$6.99 each*

MAC & CHEESE: Cheesy bowtie pasta & one side

CHICKEN TENDERS: Two hand-cut & breaded chicken tenders
with your choice of dipping sauce & one side

GRILLED CHEESE: Buttered, grilled cheese sandwich & one side

FETTUCCHINE ALFREDO: Fettuccine pasta, served with house-made alfredo & one side

SIDES

Cup of Fruit

Jasmine Rice

Mashed Potatoes

Bacon Brussels Sprouts

Cheddar Grits

French Fries

Garlic Parmesan Fries

Macaroni & Cheese

Creamed Corn

Summer Vegetables

Baked Potatoes & Sweet Potatoes—Fridays & Saturdays only

DESSERTS

Ask your server about our featured desserts

Jo's Choice Cheesecake \$6.99

Peanut Butter Pie \$6.99

Chocolate Chip Pie \$6.99

Apple Dumplings \$6.99

Coca-Cola Cake \$6.99

Add Vanilla Ice Cream to any dessert for \$1.50

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