

MCKAY'S

SOUPS & STARTERS

GARDEN VEGETABLE TORTILLA SOUP 7

ADD CHICKEN, OR STEAK 2

SOUP OF THE DAY 7

CALAMARI FRITTI

THICK CUT CALAMARI FRIES, SOAKED IN BUTTERMILK & FRIED UNTIL GOLDEN & CRISPY, SERVED WITH HOUSE REMOULADE & LEMON 13

SHRIMP WITH ROASTED TOMATO & FETA*

ROCK SHRIMP, CHILE FLAKES, ROASTED TOMATO, BASIL, LEMON, FETA & ASIAGO CROSTINI 17

MUSHROOM FLATBREAD

CRIMINI, SHIITAKE & BUTTON MUSHROOMS, GARLIC BUTTER SAUCE, PARMESAN & MOZZARELLA 12

POLLO ASADO TOTS

POLLO ASADO, SPICY CHEESE SAUCE, PICO DE GALLO, SOUR CREAM & COTIJA 14

MEATLOAF SLIDERS

APPLE WOOD BACON, SMOKED TOMATO JAM, JALAPENO RANCH & ARUGULA ON BRIOCHE 14

PANELA CHEESE & PASILLA TACOS (3)*

QUESO PANELA, PASILLA PEPPER, PICO DE GALLO & CHIPOTLE AIOLI 10

SALADS

SEARED AHI TUNA SALAD*

PEA TENDRILS, TEACHING GARDEN GREENS, AHI TUNA, PRESERVED PINEAPPLE, EDAMAME, RADISH, CUCUMBER, GREEN ONION & SWEET CHILE VINAIGRETTE 17

COBB SALAD*

CHOPPED BACON, GRILLED CHICKEN, BLUE CHEESE CRUMBLES, AVOCADO, GREEN ONION, HARD-COOKED EGG, TOMATOES, TOSSED WITH HOUSE MADE RANCH DRESSING & TOPPED WITH ONION STRAWS 16

VEGGIES ONLY
14

SUB SHRIMP
18

SOUTHWEST SALMON SALAD*

HEARTS OF ROMAINE, SWEET ROASTED CORN, DICED TOMATO, BLACK BEANS, PEPPERS, RED ONION, AVOCADO & CHIPOTLE DRESSING WITH BLACKENED SALMON 17

KALE SALAD*

CRISP TUSCAN KALE, RADICCHIO, SHAVED ASIAGO, SLIVERED ALMONDS & PLUM DRESSING 15


WITH GRILLED SALMON
18

WITH GRILLED CHICKEN
17

CRAB, MANGO & AVOCADO SALAD*

TEACHING GARDEN GREENS ARUGULA, FRISEE, CUCUMBER, TOMATO, ONION, CILANTRO LIME VINAIGRETTE & TOASTED BAGUETTE 17

* CAN BE PREPARED GLUTEN FREE

 DENOTES RECIPES THAT INCLUDE INGREDIENTS FROM THE USC TEACHING GARDEN, A HYDROPONIC URBAN FARM LOCATED AT THE HOTEL

ALL MENU ITEMS AVAILABLE FOR TAKE OUT
TAKE MCKAY'S HOME TODAY!

MCKAY'S

MCKAY'S BURGERS & SANDWICHES

CHOICE OF KENNEBEC FRIES, SWEET POTATO FRIES,
OR MIXED GREEN SALAD

MCKAY'S BURGER*

WITH SMOKED CHEDDAR CHEESE ON BRIOCHE 14

GRILLED CHICKEN SANDWICH

MARINATED CHICKEN BREAST, AVOCADO AIOLI, APPLE WOOD SMOKED BACON, PROVOLONE &
FRIED ONIONS ON POTATO FOCACCIA 13

18 HOUR WHITE OAK SMOKED BRISKET SANDWICH

THINLY SLICED, SMOKED BRISKET, NAPA SLAW, FRIED ONIONS, PICKLES &
HOUSE MADE BARBEQUE SAUCE ON PRETZEL ROLL 16

PATTY MELT*

HOUSE BLEND BEEF PATTY, BALSAMIC ONIONS, MUENSTER, GIARDINERA &
SPECIAL SAUCE ON ASIAGO BUTTERED MARBLE RYE 15

TUNA MELT

ALBACORE TUNA SALAD WITH SWISS CHEESE & TOMATO COMPOTE ON GRILLED ASIAGO BREAD 15

GRILLED TURKEY & AVOCADO SANDWICH

SMOKED TURKEY & JACK CHEESE, APPLE WOOD SMOKED BACON, AVOCADO, ROASTED GARLIC
AIOLI, TOMATO COMPOTE ON TOASTED ASIAGO BREAD 16

GRILLED THREE CHEESE PANINI

SMOKED CHEDDAR, PROVOLONE, & JACK ON TOASTED ASIAGO-SOURDOUGH
WITH YOUR CHOICE OF SOUP OR SIDE 13

ENTREES

GRILLED 8 OZ. FILET MIGNON*

WITH HERB BUTTER, ROASTED GARLIC MASHED POTATOES & GRILLED ASPARAGUS 29

CHIPOTLE ROASTED SALMON*

PINEAPPLE-AVOCADO SALSA, GRILLED ASPARAGUS & RICE PILAF 24

CLASSIC FISH & CHIPS

BEER BATTERED COD, REMOULADE, SEA SALT POTATO WEDGES 17

RIGATONI & ITALIAN SAUSAGE POMODORO

RIGATONI PASTA, ITALIAN SAUSAGE, RUSTIC POMODORO SAUCE & ASIAGO CROSTINI 16

VEGETARIAN (NO SAUSAGE)
16

WITH GRILLED CHICKEN
18

WITH GRILLED SHRIMP
20

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 DENOTES RECIPES THAT INCLUDE INGREDIENTS FROM THE USC TEACHING GARDEN, A HYDROPONIC URBAN FARM AT THE HOTEL