



McGlades
Bistro & WineBar

Starters

5:00 to 6:00 all starters are \$2.00 off

Clams or Mussels 10

Clams or Mussels in the shell, with Brochette. Sautéed with garlic, butter and white wine

Hummus 10

Chickpea and sesame hummus served with cucumber, red onion, fresh tomato, feta cheese, and pita bread

Sweet Potato Fries 7

Golden brown sweet potato fries served with feta cheese cream sauce and balsamic reduction

Three Cheese Garlic Bread 8

Blue Cheese, Cheddar and Provolone melted on top of Roasted Garlic Bread

Assorted Cheeses 9

Served with crackers and fresh fruit

From the Garden

Add grilled Chicken breast 4,
or Grilled Pacific Salmon 6

Lemon Poppy Seed Salad 9

Crisp greens, feta cheese, red onion, sliced almonds and Craisins tossed with our house made lemon poppy seed dressing

Raspberry Salad 9

Crisp greens, bleu cheese crumbles, candied pecans, Craisins tossed with our house made raspberry vinaigrette

Caesar Salad 8

Romaine lettuce, parmesan cheese and herb croutons tossed with a classic Caesar dressing

McGlades House Salad 8

Crisp greens, cucumbers, fresh tomato and cheddar cheese. Served with your choice of dressing on the side

Quiche of the Day 7

Served with a side salad

Bowl of Soup and Bread 6

Dinner Entrees

Dinner starts at 5 pm

Side house salad, side Caesar salad or cup of soup may be added to any entrée for \$4

From The Farm

Choose the way you like it

Pepper Encrusted, Pan Seared, or Off the Grill
Farm entrees served with today's market vegetable and starch

12 ounce

Rib Eye Steak *22

10 ounce Top Sirloin *19

6oz. Elk Sirloin *18

Northwest Favorites

Chicken Piccata 16

Pan seared and oven roasted. Topped with caper, fresh tomato and white wine butter sauce over fresh pasta

Tandoori Grilled Chicken 16

Chicken breast grilled with Tandoori spices. Served with Basmati rice, herbed yogurt and grilled tomato and chili relish.

Lamb Chops 18

Pan seared and placed on top of market vegetables, with honey chili sauce. Served with market starch

St. Louis Style Ribs 16

Pork ribs grilled with Huckleberry BBQ sauce. Served with french fries and coleslaw

Grilled Pacific Salmon 18

Grilled Pacific salmon topped with apricot mustard sauce. Served with rice pilaf and market vegetable

Shrimp Pasta 17

Shrimp with Alfredo sauce, chopped tomato, and fresh pasta. Topped with Parmesan cheese

Chipotle Grilled Flank Steak* 17

Grilled Flank Steak with chipotle glaze. Served with roasted corn succotash, jack cheddar quesadilla and strawberry salsa

Any item may be split with an additional side for \$4.00

*Consuming raw or undercooked meat may increase your risk of foodborne illness, especially if you have a medical condition

18% Gratuity added for parties of 8 or more