

DINNER MENU

APPETIZERS

GF SEARED TUNA | 18

Ahi Tuna seared with sesame seeds, mango & avocado salsa, wakame salad, & cucumber wasabi sauce

D NEW ORLEANS STYLE SHRIMP | 18

Served with grilled bread

V D FRIED GREEN TOMATOES | 16

Topped with pimento cheese & onion jam

SOUPS

CLASSIC FRENCH ONION | 7 BOWL

SOUP DU JOUR | 5 CUP/ 8 BOWL

Ask Staff for Daily Selection

**Consuming Raw or undercooked seafood or meat greatly increases your chances for foodborne illness*



GLUTEN FRIENDLY



VEGAN



VEGETARIAN



CONTAINS DAIRY



CONTAINS NUTS



MCCONNELL SIGNATURE

SALADS

- (V) (M) McCONNELL HOUSE SALAD | 12 FULL/7 HALF**
(D) Four Oaks Farms Organic Greens, Carrot, Tomatoes, Cucumber, Red Onion, Radish, Croutons

- (V) (D) CAESAR SALAD | 12 FULL/7 HALF**
Four Oaks Farms Crisp Romaine, Shredded Parmesan, Tomatoes, House Made Herb Croutons & House Caesar

- (D) (N) KALE BISTRO SALAD | 12 FULL/7 HALF**
(V) (GF) Four Oaks Farms Kale, Blue Cheese, Dried Cranberries, English Cucumbers, Red Onion, & Toasted Almonds

SALAD ENHANCEMENTS

Joyce Farms Grilled Chicken Breast 9 | Scottish Salmon 18
Meyers Beef Tips 16 | Grilled US Gulf Shrimp 14

DRESSINGS

McConnell House | White Balsamic Honey Vinaigrette | Honey Mustard | Buttermilk Ranch
Cucumber Wasabi | Thousand Island | Blue Cheese | House Caesar

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ENTREES

(D) MARYLAND STYLE CRABCAKE | 28

Made with jumbo lump crabmeat, very little filler, and Old bay seasoning, served with glazed carrots & grilled asparagus

(D) PORK LOIN | 24

Boneless pork chop grilled and brushed with a Jamaican jerk sauce, served with glazed carrots & green beans

(D) DUCK BREAST | 30

Seared and topped with a cherry port sauce, served with mashed potatoes & grilled asparagus

(N)(D) PISTACHIO CRUSTED SALMON | 30

Baked with a crust of pistachio, honey, & garlic, served with rice pilaf & green beans

(D) SEARED SCALLOPS | 35

Served with mushrooms risotto & grilled asparagus

(D) CHICKEN PICCATA | 27

Pan fried chicken cutlet in a lemon butter caper sauce over angel hair pasta served with grilled asparagus

(D)(M) MEYERS RANCH BEEF TENDERLOIN | 6oz 42 | 8oz 52

Grilled 6oz. McConnell signature Meyers beef tenderloin topped with demi-glace served with Boursin whipped potatoes & grilled asparagus

(D) RIBEYE | 40

14oz. grilled ribeye topped with a veal demi served with Boursin whipped potatoes & grilled asparagus

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