



MacGregor Downs

Starters

Soup Du Jour 6

Please ask your server

Soft King Pretzel 10

Brew Pub Mustard, Beer Cheese

Crispy Buffalo Cauliflower 10

Crispy Fried Cauliflower tossed in Buffalo Sauce. House Ranch or Blue Cheese

Fried Calamari 14

Crispy Fried Calamari, House-Made Harissa Aioli

Sesame Seared Ahi Tuna 14

Seaweed Salad, Pickled Ginger, Soy Sauce (GF)

Vegetable Spring Rolls 14

Fresh-made, Red Cabbage, Carrots, Rice Noodles, Cucumbers, Green Onions, Bell Peppers, Pea Shoots rolled in Rice Paper. Peanut Sauce for dipping (GF)

Club Wings 16

Bourbon BBQ, Honey Chipotle, Hot, Mild, or Mango Habanero. Ranch or Blue Cheese Dressing (GF available)

House Specialties

Served after 5PM

Char-Grilled Filet 39

Creamy Mashed Potatoes, Roasted Asparagus, Rosemary Demi (GF)

Southern Brine Pork Tenderloin 24

Cheerwine Brined Pork Tenderloin, Roasted Asparagus, Lemon Herbed Fingerling Potatoes, Roasted Tomatillo Salsa (GF)

Quinoa Crusted Salmon 25

Pan Seared Salmon, Roasted Vegetables, Fingerling Potatoes, Zucchini Squash, Cherry Tomatoes, Spicy Orange Miso Sauce (GF)

Vegetable Stack 18

Mushroom, Roasted Red Pepper, Zucchini, Squash, Red Onions, Mozzarella Cheese, Eggplant, Sundried Tomato Pesto (GF) (V avail)

Shrimp and Scallops

Spinach Fettuccine 32

Spinach Fettuccine, Scallops, Shrimp, Kalamata Olives, Artichokes, Cherry Tomato, Garlic, Seafood Wine Sauce

Bacon Wrapped

Jalapeno Popper Chicken 23

Chicken, Jalapeno, Cream Cheese, Cheddar Cheese, Bacon, Parmesan Risotto, and Garlic Buttered Broccoli (GF)

Dinner Feature of the Week

Market Price

Please ask your server

**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

Chicken Breast 8 / Shrimp 9 / Salmon 11 / Beef Tips 12 (All Proteins GF)

Classic Caesar Salad or Mixed Green Salad (GF)

Small 6 / Large 9

Wedge Salad Small 9 / Large 12

Crispy Iceberg Lettuce, Crumbled Bleu Cheese, Crispy Pork Belly, Tri-Color Tomatoes (GF)

Asian Salad Small 9 / Large 12

Mixed Greens, Red Cabbage, Carrots, Bell Peppers, Red Onions, Crispy Rice Noodles, Wasabi Peas, Sesame Dressing

Burrata Citrus Salad Small 9 / Large 12

Oranges, Grapefruit, Burrata Cheese, Blood Orange Dressing, Fennel (GF)

Watermelon Salad Small 9 / Large 12

Arugula, Watermelon, Feta Cheese, Red Onions, Champagne Vinaigrette Dressing (GF)

Healthy Bowl

Hawaiian Marinated Tuna or Shrimp Poke Bowl 18

Sushi Rice, Edamame, Cilantro, Mango, Cucumber, Avocado, Roe, Seaweed Salad, Sweet Chili, Sriracha Aioli, Sesame Seeds, Pickled Ginger (GF)

Handhelds

Includes Choice of One Side

19th Hole Burger or Beyond Burger 14 / Add Bacon for \$1

*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 with a Gluten Free Bun)
(V option Beyond Burger without Cheese)*

Chicken or Beef Quesadilla 14

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

MacGregor Club 14

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

Brisket Melt 14

Texas Toast Sourdough, Sauteed Onions, Cheddar

Grilled Chicken Caprese Avocado Wrap 14

Grilled Chicken, fresh Mozzarella, Tomatoes, Avocado, Lettuce, Balsamic Glaze

Blackened Mahi Mahi Tacos 18

*Flour Tortilla, Citrus Jalapeno Slaw, Avocado Crema
(GF Corn tortillas available)*

The Southern BBQ Burger 18

½ lb Burger, Pulled Pork, Bacon BBQ Sauce, Pimento Cheese, Crispy Jalapeno Rings. Add a fried egg \$2.00. (GF bun available)

Sides

Fries (V)

Tater Tots (V)

Ranch Chips (V)

Sweet Potato Fries (V)

Fresh Fruit (V) (GF)

Tomato-Cucumber Salad (V) (GF)

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

*(V) Vegan
(GF) Gluten Free*

Desserts

Reese's Peanut Butter Pie 9

House Made Peach Carlota 9

Cheesecake of the Week 9

Please ask your server

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
Porverb 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	10	38
Mer Soleil Chardonnay, CA	13	50
Mezzacorona Pinot Grigio, Italy	9.5	36
Houge Reisling, CA	12	46
Kim Crawford Sauvignon Blanc, New Zealand	11	42
Emmolo Sauvignon Blanc, CA	13	50

Rose

Stemmari Rose, Italy	9	34
Terra Santa Rose, France	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	12	46
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		55
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