

Inveraray Castle, Argyll,  
West Coast of Scotland

## MacAllisters Grill & Tavern

# DINNER MENU

## PRACTICE RANGE

### Ahi Tuna

Sesame encrusted carpaccio of tuna sliced thin. Served with sides of wakame, pickled ginger, wontons, wasabi and finished with a sesame vinaigrette - 8.99

### Crab & Spinach Melt

Flour tortillas filled with baby spinach, crabmeat and melted cheddar and Monterey jack cheeses. Served with sides of guacamole, jalapeño crème fraîche and black bean salsa - 9.99

### MacAllisters Crab Cakes

Pan seared homemade crab cakes, served with a spicy caper mayo - 9.99

### Baby Spinach & Mushroom Dip

A blend of mushrooms, spinach and caramelized onions in a creamy burgundy cheese sauce. Served with grilled crostinis - 7.99

### ☒ Smoked Salmon

Thin slices of cold smoked salmon, drizzled with dill crème fraîche on top of grilled crostinis. Served with sides of Bermuda onions, capers and bruschetta - 8.99

### Calamari

Calamari dusted in flour, lightly fried and tossed in a sweet chili sauce - 8.99

### Bruschetta

Tomatoes, red onions and basil tossed with balsamic vinegar, garlic and parmesan. Served with grilled crostinis on the side - 6.99

### MacAllisters Mushrooms

Tender silver dollar mushrooms served in a balsamic reduction, filled with our house crab cake mix and a side of rémoulade - 9.99

### Steamed Clams

Littleneck clams steamed with tomatoes and butter in a lemon wine sauce. Served with grilled crostinis - 8.99

### Seafood Bruschetta

Baby shrimp, bay scallops and crabmeat in a spiced chilled tomato broth. Served with grilled crostinis - 9.99

### ☒ MacAllisters Haggis & Tatties

Twin Scottish haggis encased in house mashed potatoes, breaded and fried. Served with a creamy gorgonzola whisky sauce - 7.99

### Coconut Shrimp

Five sweet potato battered shrimp, dipped in coconut, lightly fried and served with our house rémoulade and orange horseradish sauce - 8.99

### Chicken Wings

Ten medium, hot or Jamaican jerk style wings, served with ranch or bleu cheese dressing and a side of celery sticks - 7.99

### ☒ Mussels

Mussels sautéed with garlic and tomatoes, deglazed with white wine and finished with a rosemary butter. Served with crostinis - 8.99

### Chicken Quesadillas

Melted cheddar and Monterey jack cheeses in a sun-dried tomato tortilla filled with chicken, roasted onions and peppers. Served with sides of guacamole, sour cream and black bean salsa - 8.99 Cheese - 6.99

## ☒ SCOTTISH APPETIZER SAMPLER

### Cold Sampler

Cold smoked salmon, seafood bruschetta and sesame ahi tuna - 11.99

### Fried Sampler

Fried calamari, bay scallops and coconut shrimp - 11.99

### Sautéed Sampler

Sautéed mussels, stuffed shrimp and salmon cake - 11.99

☒ SCOTTISH STYLE DISH

## AROUND THE GREEN

Ranch • Honey Mustard • Asian Sesame • Bleu Cheese  
Balsamic • Citrus Vinaigrette

### Tomato & Mozzarella Napoleon Salad

Layered garden tomatoes, basil pesto spread and fresh mozzarella. Served on field greens with red onion, carrots and balsamic - 8.99

### Oriental Chicken Salad

Sesame chicken salad mixed with roasted peanuts and Asian dressing. Garnished with Mandarin oranges, sun-dried cranberries, tomatoes, cucumbers and red onions over field greens - 8.99

### Shrimp Caesar Salad

Grilled gulf shrimp on top of crisp romaine lettuce tossed in a creamy Caesar dressing with homemade croutons and grated parmesan cheese, topped with carrots - 9.99  
House Caesar - 6.99 • Grilled Chicken - 8.99 • Salmon - 9.99 • Ahi Tuna - 10.99

### MacAllisters Garden Salad

Field greens with tomatoes, cucumbers, sunflower seeds, onions and carrots. Served with your choice of dressing - 5.99  
Add: Shrimp - 3.00 • Grilled Chicken - 2.00 • Salmon - 3.00  
Chicken Salad - 2.00 • Ahi Tuna - 4.00

### Baby Spinach Salad

Spinach leaves with red onions, cucumbers and tomatoes tossed in bleu cheese dressing. Garnished with a candied walnut, apple and onion medley - 7.99  
Add: Shrimp - 3.00 • Grilled Chicken - 2.00 • Salmon - 3.00 • Ahi Tuna - 4.00

### Chicken BLT Salad

Grilled chicken breast, bacon and tomatoes on top of crisp romaine lettuce with house croutons and red onions. Garnished with a garlic and lemon mayo dressing - 8.99

## IN THE SOUP

### Three Cheese French Onion

Caramelized onions in a rich beef broth, topped with Swiss, provolone and parmesan cheeses, baked to a golden brown - 4.99

### Soup of the Day

Made fresh daily. Please ask your server for today's special soup - 3.99

## THE HOLE IN ONE

Three courses for only \$16.00

Soup or Wee Salad

### Chicken Pasta Alfredo

Grilled breast of chicken tossed in penne pasta and a creamy alfredo sauce topped with fresh grated parmesan.

### ☒ Edinburgh Broil\*

Hand cut beef steak, marinated in a house blend of spices and served sliced thin with house mashed potatoes and vegetables, topped with a mushroom rosemary demi.

### ☒ Salmon Cakes

Pan fried Atlantic salmon fish cakes filled with scallions, roasted red peppers and herbs. Served with dill crème fraîche, wild rice and vegetables.

Key Lime Pie or Apple Pie

## THE BACK NINE

All entrées served with bread and either a cup of the soup of the day or a wee salad.

### BBQ Ribs

Center cut pork ribs, slow roasted and slathered with the house BBQ sauce laced with Scottish whisky. Served with fries and slaw.  
Full Rack - 18.99 Half Rack - 12.99

### Chicken Pot Pie

Chunks of boneless chicken breast, celery, green peas, red onions, carrots, red bliss potatoes all smothered in a rich rosemary cream sauce, finished off with a puff pastry crust - 13.99

### MacAllisters Fish & Chips

Beer battered cod served with fries, a charred tomato tartar sauce and house slaw - 14.99

### Cheese Ravioli

Five cheese ravioli tossed with sautéed mushrooms, spinach and basil pesto in a house marinara sauce - 12.99

### Lemon Shrimp Penne

Shrimp, asparagus and grape tomatoes tossed with penne pasta in a lemon, thyme and garlic vermouth broth - 15.99

### Mixed Sauté

Shrimp, scallops and crab cake with tomatoes in a saffron wine sauce, rice and vegetables - 18.99

### MacAllisters Steak Pie

Chunks of beef mixed with caramelized onions and a hearty gravy topped with a flaky crust. Served with house mashed potatoes and vegetables - 14.99

### 12 oz. New York Strip\*

Served with cognac roasted garlic butter, fried onion garnish, house mashed potatoes and vegetables - 20.99

### Grilled Honey Salmon\*

Grilled Atlantic salmon fillet, prepared medium rare, served with peach-apple chutney, wild rice and vegetables - 14.99

### Crab Cakes

Three tender crab cakes mixed with house spices. Served with wild rice, vegetables and remoulade sauce - 16.99

### Seafood Pasta

Sautéed gulf shrimp, bay scallops and mussels with garlic and onions tossed in penne pasta with a choice of either marinara sauce or a creamy alfredo. Served with crostinis - 16.99

### Highlander Chicken

Grilled chicken breast topped with mozzarella and a creamy roasted red pepper and sun-dried tomato pesto. Served with wild rice and vegetables - 14.99

### Meatloaf Dinner

Homemade meatloaf served with house mashed potatoes, topped with a mushroom demi and a side of vegetables - 12.99

### Grilled Chicken Pesto Pasta

With grape tomatoes, red onions and spinach in a pesto crème sauce tossed in fettuccine - 13.99

### Twin Filets\*

Twin petite filets of beef, seasoned in a house blend and grilled to temperature. Topped with a creamy gorgonzola sauce and crumbled bacon. Served with house mashed potatoes and vegetables - 18.99

### Ahi Tuna Dinner\*

Sesame crusted sashimi tuna, prepared rare, sliced thin and drizzled with sesame vinaigrette. Accompanied with wild rice and vegetables. Served with sides of wakame, wontons, pickled ginger, and wasabi - 15.99

### Pan Seared Scallops

Jumbo sea scallops, pan seared and finished with a citrus beurre blanc. Served with wild rice and vegetables - 16.99

### Stuffed Shrimp

Gulf shrimp stuffed with crabmeat filling and baked. Finished with drawn butter and a side of wild rice and vegetables - 15.99

## THE HOOK SHOT

Served with bread and either a cup of the soup of the day or a wee salad.

### 1. Select a FISH

TUNA - 13.99 • SALMON - 13.99 • MAHI-MAHI - 15.99

TILAPIA - 12.99 • TROUT - 13.99

Served with wild rice and vegetables.

### 2. Select a PREPARATION

BLACKENED • GRILLED • SAUTEED

### 3. Select a SAUCE

#### THE MACALLISTERS SIGNATURE SAUCE

Creamy scotch whisky and tomato sauce - 3.00

#### SESAME CRUSTED

Asian vinaigrette, wasabi, wontons and pickled ginger - 2.00

#### ROASTED PEPPER

Peppers, sun-dried tomatoes, asparagus and capers in lemon wine - 3.00

#### THE HOUSE SAUCE

Lemon wine sauce with tomatoes, laced with house rémoulade - 1.00

#### CEDAR PLANK

With rosemary and tomato bruschetta - 2.00

#### MACADAMIA NUT

Toasted macadamia nut and mandarin orange butter with a splash of amaretto - 2.00

## THE SAND-WEDGE

All burgers are served with a pickle spear and either fries, house slaw or a wee salad.

### MACALLISTERS BRAVEHEART BURGER\*

8 oz. ground chuck burger topped with a grilled portabella mushroom and bleu cheese, green leaf lettuce, tomato, red onions and Arran whole grain mustard on an artisan bun - 9.99

### Build Your Own Burger\*

8 oz. ground chuck burger with green leaf lettuce, tomato and red onions on an artisan bun - 7.99

Add Toppings:

Swiss, American, Provolone, Mushroom, Bacon or Grilled Onions - 50¢ each

### MacAllisters Salmon BLT\*

Pan seared Atlantic salmon, prepared medium rare, with bacon, spiced rémoulade, green leaf lettuce, tomato and red onion. Served on artisan bread with a pickle spear, fries and slaw on the side - 9.99

### Blackened, Seared or Fried Tilapia Sandwich

Served with rémoulade, green leaf lettuce, tomato and red onion on artisan bread with a pickle spear, fries and slaw on the side - 9.99

### Roast Beef Club

Triple stacked high crown rye bread, grilled and filled with a horseradish mayo, Swiss cheese, green leaf lettuce, tomato, bacon and thin shaved roast beef. Served with a pickle spear, fries and slaw on the side - 10.99

### SCOTTISH STYLE DISH



Prices do not include tax.  
Gratuity of 18% will be added to tables of 8 or more.  
Prices and menu items subject to change.

\*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness.

Due to seasonal market conditions we are forced from time to time to change the type of fish we serve. Please ask if you require clarification.

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