McPHEE'S GRILL

serving Templeton since 1994

starters

basket of assorted breads & pickled vegetable plate for the table
(extra bread or pickled vegetables $7 ea.)

mom herten's famous garlic bread * 10

warm goat cheese & roasted garlic – olive oil toast * 17

california artichoke – chipotle chile - lime mayonnaise * 18

tempura shrimp – 5 shrimp * spicy peanut sauce * Asian slaw * 26

ancho chile duck & cheese quesadilla – salsa fresca * avocado & chipotle salsa * 18

kung fu pork baby back ribs - secret Asian bbq sauce * 21

grilled poblano chile stuffed with goat cheese, peppers & corn – 3 salsas * 19

salads & soup

no nonsense salad – sun dried tomato ranch * balsamic vinaigrette * creamy blue cheese * 12

caesar salad – romaine heart * anchovy – garlic croutons * parmesan reggiano * 16

chopped wedge salad – creamy blue dressing * tomato * crumbled blue * bacon * 18

original ian's salad – bay shrimp * bacon * goat cheese * blue cheese * balsamic vinaigrette * 21

mexican tortilla soup – tortilla whiskers * lime crema * 12

from the wood burning grill

ABC burger ½ lb snake river farms American kobe
avocado * nueske's bacon * cheddar cheese * lettuce * tomato * shoestring fries * 34

top sirloin - usda prime 8oz
mighty cap mushroom & shallot confit *seasonal vegies * herb roasted potatoes * 42

filet mignon – usda choice 7oz
horseradish demi glacé * point reyes blue butter * seasonal vegie * garlic mashed potatoes * 62

angus ribeye steak 14oz
3 salsas * goat cheese & corn stuffed poblano chile * jalapeno cheese mashed potatoes * 72

bbq baby pork back ribs – ian's secret bbq sauce * seasonal vegie * shoestring fries * 42

ancho chile-apricot jam glazed pork chop - single bone * 34 double bone * 46
seasonal vegie * sweet potato fries (nightly limited availability)

bbq'd rack of new zealand lamb chops
sweet chile – bacon bbq sauce * seasonal vegetables * herb roasted potatoes * 52

from the range

pan roasted Jidori chicken breast – stuffed with garlic herb cheese * wrapped in prosciutto
white wine pan sauce * seasonal vegetables * roasted garlic mashed potatoes * 39

macadamia nut & panko crusted salmon filet
ginger sesame vinaigrette * Asian slaw * cucumber salad * jasmine rice * 42

jambalaya pasta – jidori chicken * shrimp * andouille sausage
garlic, peppers & onion * Cajun seasoning * creme fraiche * parmesan reggiano * 38

prices & items may change without notice

house wines

au bon climat
by jim clendenen
the late great mind behind
pinot noir * chardonnay
pinot blanc
14/glass 42/ bottle

cabernet sauvignon
by Chateau Margene
16/glass 48/ bottle

wine by the glass

	g	b
rococo chenin blanc	14	42
stillwater sauvignon blanc	14	42
cloak & dagger albarino	14	42
turley vineyards, juvenile	17	55
bob wine, whalebone vineyard	17	52
roar pinot noir, slh monterey	17	51
sparkling wine 187ml	17	
prosecco 187 ml	17	

chardonnay
- adelaida cellars, HMR vineyard 52
- j. lohr, santa lucia highlands 55
- sea smoke chardonnay 110

sauvignon blanc
- desparada wines 47
- spottswoode, napa 65

other whites & rosé
- lone madrone dry reisling 36
- alban viognier 48
- j dusi pinot grigio 39
- thibido wines roussanne 44
- turley zinfandel rosé 42

sparkling wines
- rava blanc de blanc 62
- paris valley road brut 56

cabernet sauvignon
- eberle, estate 68
- hansen winery, cab house 65
- austin hope 1 litre 92
- j. lohr, hilltop 66
- chateau margene 90
- j. lohr signature 140

pinot noir
- adelaida cellars, HMR vineyard 69
- foxen, santa maria 48
- sea smoke, southing 160

syrah
- zanoli wines 62
- halter ranch 60
- truss, sketch 01 75

zinfandel
- zin alley 94
- brochelle vineyards 54

other reds & blends
- castro cellars merlot 36
- mcprice myers, beautiful earth 68
- volatus tempranillo 52
- diablo paso granacha 51
- encell vineyards malbec 48
- red door ranch counoise 54
- victor hugo opulence 48
- guyomar petite sirah 75
- clesi sangiovese 55
- dunning cabernet franc 66
- epoch red blend 98
- tablas creek patelin red 48

beer by the bottle
- firestone - walker 805 cervesa 7
- firestone - walker DBA 7
- firestone - walker union jack ipa 7
- barrel house mango ipa 7
- founders breakfast stout 8
- michelob ultra 7 dos equis xx 7
- stella artois 7 michelob ultra "0" 7

soft drinks – bottles & cans
- fresh brewed iced tea 5 hot tea 3
- organic lemonade or arnold palmer 5
- san pellegrino sparkling water 5
- french roast coffee & decaf 5

coke * diet coke * sprite* dr. pepper *root beer 3

things your government wants you to know, in case you don't
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness especially if you have certain medical conditions.
20% gratuity added for parties of 7 guests or more
substitutions or changes to menu items may result in an extra charge
wine corkage fee $30 /750ml bottle * dessert charge $8/person