

McGREIVEY'S

Please note the below McGreivey's policies. We appreciate your cooperation and understanding.
Dinner Service begins at 3:00 pm. | A 20% gratuity may be automatically added to parties of 6 or more.
Cash payment is encouraged with a 3% discount. | Checks cannot be split for parties of 8 or more.
Menu modifications may be made with Chef's approval.

HOUSEMADE SOUP

Award Winning BUFFALO CHICKEN CHOWDER

c 6.21 / b 8.28

TOMATO & ROASTED RED PEPPER *Bisque*

Vegetarian veloute, cream, fresh basil.
c 6.21 / b 8.28

FRENCH ONION AU GRATIN

Served traditional style with Provolone

APPETIZERS

FRIED CALAMARI

Sauteed with spicy cherry peppers. Served with house marinara.
15.53

MOZZARELLA STICKS

Marinara or Melba sauce.
10.35

BLACKENED SHRIMP

Cajun rubbed, iron seared, molasses bourbon bbq, fried onion.
14.49

COCONUT SHRIMP

Spicy citrus marmalade.
12.42

ARTICHOKE DIP

Baked to golden brown, tortilla chips.
12.42

BOURBON CRANBERRY MEATBALLS

Jim Beam bourbon glazed.
12.42

CHICKEN WINGS

Hot, medium, or mild.
Boneless 16.56 / *Traditional* 18.63

BRUSCHETTA

Tomato, fresh mozzarella, roasted garlic, basil, and balsamic vinaigrette. Served with oil rubbed Tuscan bread.
12.42

Original MCG TENDERS

Hand breaded chicken with cornflakes and almonds, horesradish honey-dijon.
13.46

SWEET POTATO FRIES

Melba or chipotle sauce.
8.28

SOFT PRETZEL STICKS

McG hot, sweet mustard.
10.35

CHICKEN QUESADILLA

Sauteed onions, peppers, bean salsa, and jack cheese in a grilled tortilla.
16.56

CHICKEN NACHOS

Tortilla chips layered with cheddar jack cheese, grilled chicken, bean salsa, diced tomato, olives, onion, cherry peppers.
16.56

No Chicken 14.49

Add Guacamole +2.07

SALADS

FLAT IRON STEAK

Grilled sirloin, roasted red pepper, red onion, portabella mushroom, cheddar cheese mesclun greens, with balsamic vinaigrette. 19.67

PECAN CHICKEN

Grilled chicken, sweet & spicy pecans, gorgonzola, sun-dried cranberry, diced apple, baby spinach, with honey-poppysseed yogurt dressing. 17.60

COBB

Grilled chicken, avocado, bacon, tomato, gorgonzola, and egg over Romaine with horseradish-dijon vinaigrette.
17.60

Mediterranean SALMON

Pesto salmon, roasted red peppers, artichoke hearts, kalamata olives, cucumber, feta, mixed field greens with house vinaigrette. 19.67

ASIAN CHICKEN

Teriyaki chicken, red pepper, scallion, celery, and spinach tossed with lo-mein noodles, sesame-ginger vinaigrette.
17.60

CAESAR SALAD

Traditional recipe of croutons, Parmesan cheese, our house Caesar dressing. 11.40
Anchovies available

BIG SALAD

Mixed greens, carrots, grape tomato, cucumber, black olives, red onion, choice of dressing. 11.40

Add:

Chicken or Shrimp +\$8.28 | Sirloin or Salmon +\$10.35
(Double protein not available)

SANDWICHES

THE KNICKERBOCKER

New York style corned beef, Swiss, coleslaw thousand island on grilled marble rye. 16.56

CRISPY EGGPLANT

Roasted portabella, roasted red peppers, Provolone, baby spinach, and roasted garlic aioli on a toasted brioche bun. 14.49

CALIFORNIA CHICKEN

Grilled chicken, avocado, bacon, cheddar jack cheese, and garlic aioli on a toasted brioche bun. 15.53

FRENCH DIP

Shaved sirloin and Provolone on a toasted baguette, caramelized onion au jus. 15.53

CAPRESE CHICKEN

Pesto grilled chicken, tomato, fresh mozzarella, spinach, and roasted garlic aioli on a toasted brioche bun. 15.53

STEAK BOMBER

Shaved sirloin, sauteed onions, peppers, mushrooms, cheddar on torpedo roll. 15.53

TURKEY CLUB WRAP

House roasted turkey, bacon, lettuce, tomato, cranberry mayo. 15.53

CORNFLAKE CHICKEN WRAP

McG chicken tenders, bacon, lettuce, tomato, cheddar, cranberry mayo. 15.53

BLACK & Bleu BURGER

Gorgonzola stuffed, rolled in cracked black pepper. 16.56

B.O.M. BURGER

Bacon, grilled onion, and mushrooms. Choice of cheese. 16.56

CLASSIC CHEESEBURGER

8oz. handpacked. 16.56
Fixings +1.04 ea.

Sandwiches served with:
macaroni salad, coleslaw, or kettle chips.

Substitute:

*House cut fries or side salad +3.11,
Sweet potato fries +4.14*

(GF) alternatives available

LITE FARE

BEER BATTERED FISH & CHIPS

Hand battered fresh haddock, with house cut fries, coleslaw, tarter sauce. 18.63

HOT TURKEY

House roasted turkey over sourdough, pan gravy, cranberry sauce. Served with house cut fries or potato du jour. 18.63

HOMEMADE MEATLOAF

A McG *classic*. Served with house cut fries or potato du jour. 18.63

EGGPLANT TOWER

Breaded eggplant, mascarpone cheese, roasted red peppers, spinach, basil, pink tomato cream, and Provolone. Side of white & wild rice. 18.63

ORANGE CHICKEN RICE BOWL

Sweet and citrusy tempura chicken, broccoli, carrots, bell pepper, cashews. 18.63

SHEPHERD'S PIE

Guinness braised beef, onions, house demi, root vegetables. With cheddar potato au gratin. 18.63

ENTREES

JACK DANIELS STEAK

8oz. sirloin with Jack Daniels glaze. Topped with beer battered onion rings. 24.84

Gaelic STEAK

Char grilled 8oz. sirloin with Jameson green-peppercorn sauce. 22.77

HIBACHI STEAK & NOODLES

Teriyaki sirloin, shiitake mushrooms, peppers, broccoli, onions, and soy steak sauce over *lo-mein* noodles. 24.84

SIRLOIN & Scampi

Marinated sirloin served with *garlicky* shrimp scampi. 26.91

CRAB STUFFED HADDOCK

Lemon butter sauce. 24.84

Cajun JAMBALAYA

The most famous dish in Louisiana history. A *melange* of vegetables, sausage, chicken and shrimp. Pub 18.63 | Dinner 24.84

CHICKEN REGGIANO

Crispy chicken topped with roasted garlic and tomato-basil cream. Side of cavatelli pasta. 22.77

PENNE *alla* VODKA

Sauteed chicken, prosciutto, roasted garlic, fresh basil, pink vodka cream sauce. 24.84

BAKED HADDOCK

White wine, lemon butter, traditional New England cracker crumb. 22.77

Balsamic GLAZED SALMON

Roasted Atlantic salmon, *buerre blanc*. 28.98

DESSERT *Fresh and made in house.* 9.32

MARY ANN'S *NY* Style CHEESECAKE

Classic New York style, a *family favorite*.

NANA'S CARROT CAKE

Cream cheese icing, *deliciously moist*.

CHOCOLATE MUDSLIDE PIE

Bailey's and Kahlua, *two great tastes*.

GUINNESS CHOCOLATE STOUT CAKE

Jameson ganache and Bailey's butter cream.

RICE PUDDING

Real vanilla, raisins, cinnamon.

BROWNIE SUNDAE

Molten hot fudge, whipped cream, cherry.