

# McGREIVEY'S MENU

We appreciate your understanding and cooperation with the below McGreivey's policies:

- Dinner Service begins at 3:00 pm.
- A 20% gratuity may be automatically added to parties of 6 or more.
- Checks cannot be split for parties of 8 or more.
- Menu modifications may be made with Chef's approval.
- Please inform your server if you have any food allergies.

## SOUP

### *Award Winning* BUFFALO CHICKEN CHOWDER

cup 6.50 / bowl 8.50

### FRENCH ONION *Au Gratin*

Served traditional style with Provolone and Swiss cheese. crock 11.00

### TOMATO & ROASTED RED PEPPER *Bisque*

Vegetarian veloute, cream, fresh basil. cup 6.50 / bowl 8.50

### CHILI *con Carne*

crock 10.00 Add cheese or chips 1.00

Add a *Side Salad* 6.00

## APPETIZERS

WING NIGHT  
MONDAYS at *McG*  
Half Price Wings After 3:00PM

### FRIED CALAMARI

Sauteed with spicy cherry peppers. Served with house marinara. 16.00

### MOZZARELLA STICKS

Marinara or Melba sauce. 12.00

### GOAT CHEESE CROSTINI

Honey drizzle, olive tapenade. 12.00

### COCONUT SHRIMP

Spicy citrus marmalade. 12.00

### ARTICHOKE DIP

Baked golden brown, tortilla chips. 12.00

### CHICKEN NACHOS

Tortilla chips layered with cheddar jack cheese, bean salsa, diced tomato, olives, onion, cherry peppers, and grilled chicken. 15.00 Add Guacamole 2.00

### MCG MEATBALLS

12.00

IRISH *Jameson, green-peppercorn demi cream.*  
BOURBON CRANBERRY *Jim Beam glaze.*  
MARINARA *and melted mozzarella.*

### CHICKEN WINGS

10 Piece. Hot, medium, or mild. Boneless or *Traditional* 15.00 Mondays After 3PM - *1/2 Price*

### BRUSCHETTA

Tomato, fresh mozzarella, roasted garlic, basil, and balsamic vinaigrette, with oil rubbed Tuscan bread. 12.00 Extra bread 3.00

### *Original* MCG CHICKENTENDERS

*Hand breaded* chicken with cornflakes and almonds, horesradish honey-dijon. 12.00

### HOUSE TORTILLA CHIPS

With pico de gallo. 8.00 Add *queso bravo*. 4.00

### SOFT PRETZEL STICKS

With *queso bravo*. 12.00

### CHICKEN QUESADILLA

Sauteed onions, peppers, bean salsa, and jack cheese in a grilled tortilla. 16.00

### CHILI CHEESE FRIES

Hand cut fries, house chili, queso bravo. 12.00

# SALADS

## FLAT IRON STEAK

Grilled sirloin, roasted red pepper, red onion, portabella mushroom, cheddar cheese, mesclun greens. Side of balsamic vinaigrette. 21.00

## PECAN CHICKEN

Grilled chicken, sweet & spicy pecans, sun-dried cranberry, gorgonzola, diced apple, baby spinach, tossed with honey-poppysseed yogurt dressing. 19.00

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## CAESAR SALAD

Traditional recipe of croutons, Parmesan cheese, our special Caesar dressing. 11.00

## BIG SALAD

Mixed greens, carrots, grape tomato, cucumber, black olives, red onion, choice of dressing. 11.00

*Add:* Chicken/Shrimp 8.00 Sirloin/Salmon 10.00  
Double protein not available - Side Salad 6.00

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## *Mediterranean* SALMON

Pesto salmon, roasted red pepper, artichoke heart, kalamata olive, cucumber, red onion, feta, mixed field greens. Side house sherry vinaigrette. 21.00

## COBB

Grilled chicken, avocado, bacon, tomato, red onion, gorgonzola, and egg over Romaine. Side horseradish-dijon vinaigrette. 19.00

## ASIAN CHICKEN

Teriyaki chicken, red pepper, scallion, celery, julienne carrot, spinach tossed with lo-mein noodles in sesame-ginger vinaigrette. 19.00

## SALMON, PEAR, & *Arugula*

Grilled salmon, slivered almonds, bacon, dried cranberry, goat cheese, tossed in house sherry vinaigrette. 21.00

# SANDWICHES

## *McG* BURGER NIGHT TUESDAYS

Classic Burger + House Fries - 15.00

## TURKEY CLUB WRAP

House roasted turkey, lettuce, tomato, bacon cranberry mayo. 17.00 Sandwich 19.00

## TURKEY RANCH

House roasted turkey, roasted peppers, provolone on grilled sourdough. Side of ranch dip. 17.00

## CALIFORNIA CHICKEN

Grilled chicken, avocado, bacon, cheddar jack cheese, arugula, garlic aioli on a toasted brioche bun. 17.00

## CORNFLAKE CHICKEN WRAP

McG chicken tenders, bacon, lettuce, tomato, cheddar, cranberry mayo. 17.00

## CRISPY CHICKEN

Melted cheddar, chipotle mayo, and sweet pickle on a toasted brioche. 15.00

## *Caprese* CHICKEN

Pesto grilled chicken, tomato, fresh mozzarella, spinach, roasted garlic aioli on toasted brioche bun. 17.00

## CRISPY EGGPLANT

Roasted portabella, roasted red pepper, baby spinach, Provolone, garlic aioli on toasted brioche. 15.00

## THE KNICKERBOCKER

New York style corned beef, Swiss, coleslaw thousand island on grilled marble rye. 17.00

## STEAK BOMBER

Shaved sirloin, sauteed onions, peppers, mushrooms, cheddar on torpedo roll. 17.00

## FRENCH DIP

Thin sliced sirloin tip, Provolone on a toasted baguette, caramelized onion au jus. 17.00

## BLACK & *Bleu* BURGER

Gorgonzola stuffed, cracked black pepper crusted. 16.00

## CHIPOTLE BURGER

Bacon, cheddar, beer-battered onion rings, chipotle mayo. 16.00

## B.O.M. BURGER

Bacon, mushroom, grilled onion, choice of cheese. 16.00

## CLASSIC CHEESEBURGER

16.00 Fixings 1.50 ea.

*Gluten Free alternatives available upon request.*

Sandwiches served with macaroni salad, coleslaw, or kettle cooked chips.  
*Substitute:* McG house cut fries, garden, or Caesar salad +4.00 | Sweet potato fries +5.00

# LITE FARE

## BEER BATTERED

### FISH & CHIPS

Hand battered fresh haddock, with house cut fries, coleslaw, and tarter sauce. 20.00

## HOMEMADE MEATLOAF

A McG *classic*. Served with mashed potato or house cut fries. 20.00

## HOT TURKEY

House roasted turkey over sourdough, pan gravy, cranberry sauce. Served with house cut fries or mashed potato. 19.00

## STEAK FRITES

8oz. sliced grilled sirloin over house cut fries, side garlice aioli. 21.00

## *Cajun* JAMBALAYA

The most famous dish in Louisiana history. A *melange* of vegetables, sausage, chicken and shrimp.

*Pub* 19.00 *Dinner* 25.00

## BANGERS & MASH

With Guinness caramelized onion gravy. 15.00

## SHEPHERD'S PIE

Guinness braised beef, onion, house demi, root vegetables, cheddar-potato au gratin. 20.00

## DUBLIN FISH TACOS

Batter dipped fish, caramelized onions, Irish slaw, carmelized onion, chipotle drizzle. 18.00

## ORANGE CHICKEN RICE BOWL

Sweet and citrusy tempura chicken, broccoli, carrots, bell pepper, and cashews. 19.00

## BUDDHA BOWL

Garlicky spinach, roasted tomato, black beans, portobella, baked sweet potato. Topped with avocado ranch dressing. 18.00

## EGGPLANT TOWER

Breaded eggplant, mascarpone cheese, roasted red pepper, spinach, basil, pink tomato cream, Provolone. Side of white & wild rice. 19.00

# ENTREES

## CHICKEN PARM NIGHT

WEDNESDAYS at *McG*

Side Penne Marinara \$16.00

## JACK DANIELS STEAK

Jack Daniels glazed 8oz sirloin, topped with beer battered onion rings. 25.00

## *Gaelic* STEAK

Char grilled 8oz. sirloin with Jameson green-peppercorn sauce. 25.00

## STEAK & SHRIMP

### *Ponderosa*

8oz. Teriyaki sirloin, coconut shrimp, horseradish-citrus dipping sauce. 27.00

## SIRLOIN & *Scampi*

Marinated sirloin served with *garlicky* shrimp scampi. 27.00

## CRAB *Staffed* HADDOCK

Lemon butter sauce. 25.00

## BAKED HADDOCK

White wine, lemon butter, traditional New England cracker crumb. 24.00

## *Balsamic* GLAZED SALMON

Roasted Atlantic salmon, buerre blanc. 28.00

## CHICKEN SORENTINO

Crispy chicken, breaded eggplant, prosciutto, melted mozzarella. Side of cavatelli with marinara. 24.00

## CHICKEN REGGIANO

Crispy chicken, roasted garlic & tomato basil cream. Side cavatelli pasta, pink vodka cream. 24.00

## GRILLED CHICKEN ARTICHOKE

Marinated, grilled chicken breast, artichoke Parmesan au gratin, sauce florentine. 24.00

## PENNE *alla* VODKA

Sauteed chicken, prosciutto, roasted garlic, fresh basil, pink vodka cream sauce. 24.00

## HIBACHI STEAK & NOODLES

Teriyaki sirloin, shiitake mushrooms, peppers, broccoli, carrot, onion, sesame ginger sauce over *lo-mein* noodles. 25.00

*Please inform your server if you have any food allergies.*

# DESSERT

Fresh and made in house.

## MARY ANN'S

### *NY Style* CHEESECAKE

A classic and a *family favorite*. 10.00

### NANA'S CARROT CAKE

Cream cheese icing, *deliciously moist*. 10.00

### CHOCOLATE MUDSLIDE PIE

Bailey's and Kahlua, *two great tastes*. 10.00

## RICE PUDDING

*Real* vanilla, raisins, cinnamon. 10.00

### MCGREIVEY'S IRISH SODA BREAD PUDDING

Caramelized pear, vanilla ice cream, caramel sauce. 10.00

### BROWNIE SUNDAE

Molten hot fudge, whipped cream, cherry. 10.00

### GUINNESS CHOCOLATE STOUT CAKE

Jameson ganache, Bailey's butter cream. 12.50

## McG House COCKTAILS

### LEMON DROP MARTINI

Citrus vodka, Italian Lemoncello, sweet & sour, sugared rim. 12.50

### *Champlain* MULE

Stoli blueberry vodka, Saranac ginger beer, fresh lime. 12.50

### PAPER PLANE

Equal parts Buffalo Trace bourbon, Amaro Nonino, Aperol, fresh squeezed lemon. 12.50

### *French* BLONDE

Beefeater gin, *St. Germain* elderflower liqueur, lillet blanc, grapefruit chilled, served up with a twist. 14.00

### DRAGONBERRY MOJITO

Bacardi Dragonberry rum, fresh muddled mint and lime, sugar, club soda. 16oz. 12.50

### *Prosecco* COCKTAIL

Prosecco, *St. Germain* elderflower liqueur, splash of pineapple & cranberry. 12.50

### GRANDE ERIE MARGARITA

1800 blanco tequilla, muddled lime & orange, house sour, and *Grande Marnier* floater. 14.00

### *Classic* SAZARAC

Templeton rye, Peychaud bitters, simple syrup, absinthe coated glass. Served up. 14.00

### FRECKLED LEMONADE

Pick Six vodka, *sweet strawberry puree*, lemonade. 16oz. pint with ice. 10.50

### PAMATINI

Stoli raspberry vodka, PAMA pomegranate liqueur, cranberry juice. 12.50

### *McG's* PINEAPPLE MARG

House margarita with pineapple, fresh lime, and tajin chili lime seasoned rim. 12.50

### HOUSE WHITE SANGRIA

Raspberry vodka, Lillet Blanc, pineapple with muddled fruit, house white over ice. 10.50

### HOUSE RED SANGRIA

Muddled fruit, simple syrup, Lambrusco Italian red wine. 10.50

→: Also available in 20oz. to-go option.

**BEER,  
WINE,  
*Liquor...***

### ASK YOUR SERVER ABOUT OUR:

- Rotating craft beer selections on draft and in can/bottle.
- Featured wines available by the glass and bottle.
- Extensive bourbon and fine malt collection.

*Thank you!*