

APPETIZERS

FRIED CALAMARI

Sauteed with spicy cherry peppers and served with house marinara.

13

RHODE ISLAND LITTLENECKS

Drawn butter, garlic toast points.

13

SCALLOPS WRAPPED IN BACON

Teriyaki glazed with horseradish sauce.

14

SEARED AHI TUNA

Korean BBQ, wasabi cream.

12

COCONUT SHRIMP

Spicy citrus marmalade.

10

SHRIMP COCKTAIL

Cold poached shrimp with traditional sauce.

10

BRUSCHETTA

Oil rubbed Tuscan bread, served with tomato, fresh mozzarella, roasted garlic, basil, balsamic vinaigrette.

10

GOAT CHEESE CROSTINI

Olive tapenade.

9

AVOCADO FRIES

Hand breaded, chipotle dipping sauce.

10

MARYLAND CRAB CAKES

Panko crusted with creamy dijon mayo.

13

BOURBON CRANBERRY MEATBALLS

Jim Beam bourbon glazed

12

CHICKEN WINGS

Cooked fresh to order, requires 15 minutes.

Traditional or boneless.

Hot, medium, or mild.

14

AVOCADO HUMMUS

Pita chips, vegetable crudites.

10

ARTICHOKE DIP

Baked to golden brown and served with pita chips.

11

FRIED MOZZARELLA STICKS

With marinara or melba sauce.

10

ARANCINI

Risotto balls stuffed with fresh mozzarella and served with house pesto.

9

STUFFED ROASTED PEPPERS

Prosciutto, fresh mozzarella, provolone, seasoned herb crumb, and garlic infused olive oil.

12

SWEET POTATO FRIES

Choice of melba or chipotle sauce.

8

PULLED PORK QUESADILLA

House guacamole.

9

CHEESE BOARD

Cheddar, pepperoni, olives, pickles, vegetable sticks, hummus, crackers.

16

CHICKEN NACHOS

Tortilla chips layered with cheese, grilled chicken, bean salsa, tomatoes, olives, and onions.

Served with salsa and sour cream.

14

No Chicken 12

Add Guacamole 2

SOUP & SALAD

HOMEMADE SOUPS

Cup 5
Bowl 8

OUTER BANKS SHRIMP & CRAB BISQUE

Silky smooth.

BUFFALO CHICKEN CHOWDER

3x "Peoples Choice" winner Troy Chowderfest.

ROASTED RED PEPPER & TOMATO

Vegetarian veloute, cream, fresh basil.

FRENCH ONION AU GRATIN

Traditional, provolone and swiss cheese.

9

FLAT IRON

Grilled sirloin, roasted red peppers, portabella mushroom, red onion, cheddar cheese, mesclun greens, balsamic vinaigrette.

18

MCG CHICKEN SALAD PLATE

Oven roasted chicken blended with celery, grapes, and pecans, mixed green salad, fresh fruit.

14

PITTSBURGH STEAK

Grilled sirloin, mesclun greens, cucumber, tomato, hard boiled egg, and shredded cheese. Topped with McG house cut fries and garlic scallion ranch dressing.

18

COBB

Grilled chicken, avocado, bacon, gorgonzola cheese, tomato, egg, romaine lettuce, horseradish-dijon vinaigrette.

16

PECAN CHICKEN

Grilled chicken, sweet and spicy pecans, gorgonzola, sun-dried cranberry, diced apple, baby spinach, honey poppy seed dressing.

16

GRILLED SALMON, PEAR, & ARUGULA

Grilled salmon, arugula, dried cranberry, feta, almonds, sherry vinaigrette.

18

GRILLED SHRIMP & AVOCADO

Grilled shrimp, butter lettuce, avocado, grape tomato, dried cranberry, feta, roasted pepitas, basil vinaigrette.

16

ASIAN CHICKEN

Teriyaki chicken, lo mein noodles, spinach, red peppers, scallions, celery, sesame ginger vinaigrette.

16

ARUGULA & CARAMELIZED PEAR

Dried cranberry, almonds, feta, crispy prosciutto, sherry vinaigrette.

12

SPINACH PECAN

Sweet and spicy pecans, gorgonzola, dried cranberry, diced apple, baby spinach, honey poppy seed dressing.

12

CAESAR

Traditional recipe, croutons, parmesan cheese, our special Caesar style dressing.

12

BIG SALAD

Mixed greens, carrots, grape tomatoes, cucumbers, red onions, and black olives.

12

Add Chicken/Shrimp 6

Add Steak/Salmon/Tuna 8

Also available in 1/2 size portion.

8

SANDWICHES

THE KNICKERBOCKER

New York style corned beef, swiss, coleslaw,
thousand island on grilled rye.

14

FRENCH DIP

Shaved sirloin, caramelized onion au jus,
provolone on a toasted baguette.

14

CAJUN CRISPY CHICKEN SANDWICH

Popeye's style (but better), crispy fried chicken,
pickles, spicy remoulade.

16

PULLED PORK SANDWICH

Pulled pork with bourbon- molasses BBQ sauce, pickles,
coleslaw on toasted brioche bun.

14

CRISPY EGGPLANT SANDWICH

Roasted portabella, red peppers, provolone,
baby spinach, roasted garlic aioli on a
brioche bun.

13

CALIFORNIA CHICKEN SANDWICH

Grilled chicken, avocado, bacon, jack cheese,
garlic aioli on a brioche bun.

13

STEAK BOMBER

Shaved sirloin, onions, peppers, mushrooms,
and cheddar, on a torpedo roll.

14

TUNA MELT

Tomato and swiss on choice of grilled rye
or sourdough.

13

SALMON BLT

Grilled salmon, bacon, lettuce, tomato, remoulade.

16

GRILLED TERIYAKI CHICKEN

Pineapple, swiss cheese, lettuce, tomato,
and garlic aioli on a brioche bun.

14

BURGERS

14

CLASSIC CHEESEBURGER

8oz. handpacked. Additional fixings \$1 ea.

CHIPOTLE

Bacon, cheddar, roasted jalapenos, beer
battered onion rings, chipotle mayo.

BLACK 'N BLUE

Gorgonzola stuffed and rolled in cracked
black pepper.

B.O.M. BURGER

Bacon, grilled onion, mushroom, choice of cheese.

BIG MACG

(2) 4oz. patties, special sauce, lettuce, cheese,
pickles, onions.

All burgers served on toasted brioche bun.

CAPRESE CHICKEN

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

14

CHICKEN CEASAR WRAP

Tossed with Romaine, parmesan, bacon,
traditional dressing.

13

CORNFLAKE CHICKEN WRAP

McG tenders, bacon, lettuce, tomato, cheddar,
and cranberry mayo.

14

TURKEY CLUB WRAP

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

13

MCG CHICKEN SALAD WRAP

Roasted chicken blended with grapes, pecans,
and arugula.

13

**Sandwiches served with choice of macaroni salad, coleslaw or kettle cooked chips.
Substitute: McG House Cut Fries, Garden or Caesar Salad \$3 Sweet Potato Fries \$4
Gluten Free alternatives available.**

LITE FARE

BEER BATTERED FISH & CHIPS

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

16

ORIGINAL MCG CHICKEN TENDERS

Hand breaded in cornflakes and almonds. Served with house fries and horseradish honey mustard.

15

DUBLIN FISH TACOS

Grilled flour tortillas with beer battered fish, cabbage, caramelized onion, and baja sauce. Served with black beans & rice.

16

HOMEMADE MEATLOAF

McG classic served with house cut fries or potato du jour (after 5pm).

16

HOT TURKEY

House roasted turkey over sourdough, pan gravy, cranberry sauce.

16

SHEPHERD'S PIE

Guinness braised beef, onions, demi, and root vegetables. Topped with cheddar potato gratin.

17

CAJUN JAMBALAYA

The most famous dish in Louisiana history. Melange of vegetables, sausage, chicken and shrimp.

Pub 17

Dinner 23

CALAMARI MARINARA

Calamari, marinara, chopped olives, penne pasta.

17

STEAK AND FRIES

8 oz. sirloin served over toast points and tomato with garlic butter and side of house cut fries.

18

EGGPLANT TOWER

Breaded eggplant with mascarpone cheese, roasted red peppers, spinach., basil, provolone, and pink tomato cream.

16

FAJITA BOWL

Peppers, onions, tomato, black beans, shredded jack cheese, tortilla strips, and cilantro cream. Choice of steak, chicken, shrimp, roasted portabello.

18

ORANGE CHICKEN RICE BOWL

Tempura chicken, broccoli, carrots, bell pepper, and cashews.

16

BUDDHA BOWL

Garlicky spinach, roasted tomato, black beans, portobella, baked sweet potato, pickled pepper aioli.

16

CHICKEN QUESADILLA

Chicken, sauteed onions, peppers, bean salsa, jack cheese in a grilled tortilla.

13

MACARONI & CHEESE

Classic preparation with crispy crumb top and creamy, soft inside.

12

Add Cornflake Chicken,
Buffalo Chicken,
or BBQ Pulled Pork

20

RISOTTO OF THE DAY

Chef's creation, priced daily.

MUSHROOM RISOTTO

Roasted portabella, shiitake & button mushrooms, mascarpone, parmesan, porcini salt.

16

Chicken/Shrimp 22

Sirloin/Salmon/Tuna 24

Rice bowls served over McG's white & wild house blend.
Add a Garden or Caesar Salad to any meal \$3

ENTREES

NAKED STEAK

Grilled 14 oz. New York strip.

26

IRON SEARED DELMONICO

18 oz. choice rib-eye finished with chipotle butter.

28

GAELIC STEAK

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

22

JACK DANIELS STEAK

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

22

SIRLOIN & SCAMPI

Marinated sirloin steak with garlicky shrimp scampi.

26

STEAK & SHRIMP BONANZA

Teriyaki grilled sirloin, coconut shrimp, wasabi sauce, and orange marmalade. Topped with pickled red onion.

26

RACK OF LAMB

Fire roasted 14 oz. rack, pinot noir veal reduction.

28

GRILLED CHICKEN ARTICHOKE

Spinach, artichoke, roasted tomato, Parmesean, and roasted garlic cream.

20

CHICKEN SORRENTINO

Breaded eggplant, prosciutto, crispy chicken, melted mozzarella with side of pasta marinara.

21

POLLO PEPPE

Crispy Regiano chicken, prosciutto and mozzarella stuffed roasted red pepper, provolone, and basil marinara. Served with side of cavatelli.

21

EGGPLANT PIROGUE

Cajun fried eggplant, shrimp Nantua sauce, linguini.

22

MCGREIVEY'S CIOPPINO

Jumbo shrimp, scallops, clams, calamari in a rich tomato-herb broth.

26

BAKED HADDOCK

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

22

BALSAMIC GLAZED SALMON

Roasted Atlantic salmon, strawberry salsa.

26

SEAFOOD PLATTER

Haddock, shrimp, and scallops broiled simply in a lemony butter sauce.

28

PARMESAN CRUSTED HADDOCK

Pink vodka sauce.

22

SALMON AND SCALLOP RISOTTO

Lemon, mascarpone risotto, roasted red pepper cream.

26

CAJUN PAELLA

House favorite Jambalaya, chicken, shrimp, sausage, and simmered littlenecks.

26

CHICKEN REGGIANO

McG's "chicken parm". Crispy chicken, tomato-basil cream. Served with cavatelli pasta.

22

PENNE ALLA VODKA

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

23

HIBACHI NOODLES

Teriyaki sirloin, shiitake mushrooms, peppers, broccoli, onions, soy steak sauce. Served over lo mein noodles.

24

LINGUINI PESCATORE

Shrimp, scallops, clams, and calamari, in a tomato herb broth.

26

Dinner service begins at 5pm.

All entrees served with starch and vegetable du jour.

Add a Garden or Caesar Salad to any meal \$3

DESSERTS

\$9

MARY ANN'S CHEESECAKE

Classic New York style, a family favorite.

NANA'S CARROT CAKE

Cream cheese icing, deliciously moist.

GUINNESS CHOCOLATE STOUT CAKE

Jameson ganache and Bailey's butter cream.

BANANA-CHANGA

House made cheesecake & banana stuffed tortilla, fried and dredged in cinnamon sugar.

BROWNIE SUNDAE

Molten hot fudge, whipped cream, cherry.

MCGREIVEY'S IRISH SODA BREAD PUDDING

Caramelized pear, vanilla ice cream, carmel sauce.

CHOCOLATE MUDSLIDE PIE

Bailey's and Kahlua. Two great tastes.

RICE PUDDING

Real vanilla, raisins, cinnamon.

WARM APPLE CRISP

Oat nut crunch, vanilla ice cream.

ICE CREAM SANDWICH (\$6)

House baked chocolate chip cookies, vanilla ice cream.

SPECIALTY COFFEE COCKTAILS

10

IRISH COFFEE

Jameson's Irish Whiskey

ART'S COFFEE

Bailey's Irish Cream & Jameson

MUDSLIDE COFFEE

Bailey's Irish Cream & Kahlua

all coffees topped with whipped cream

MALTS, BOURBONS & APERITIFS

Amaretto Disaronno	10	B & B	10	Baker's	12
Amorici Grappa	10	Christian Bros. Brandy	10	Basil Hayden	12
Bailey's Irish Cream	10	Remy Martin V.S.O.P.	11	Bookers	12
Kahlua	9	Courvoisier V.S.	11	Blanton's	12
Tia Maria	9	Drambuie	11	Buffalo Trace	12
Frangelico	10	Glenlivet	11	Knob Creek	11
Romano Sambuca	10	Glennfiddich	12	Woodford Reserve	11
Cointreau	10	McCallan 12 yr	12	Eagle Rare	11
Grand Mariner	10	Balvenie 12	12	1792	11
Lemoncello	9	Dewars 10	12	Templeton Rye	11

Cockburn's Fine Tawny Port 11 Sandeman Tawny Porto 10

OUR MISSION

To provide the community in which we live, a restaurant and catering service that delivers exceptional food and drink with enthusiastic service at reasonable prices. The Riley family takes great pride in offering a clean, friendly, and fun environment for our guests and staff that consistently exceeds expectations.

Thank you for dining with us.