

# APPETIZERS

## FRIED CALAMARI

*Spicy cherry peppers, house marinara.*

12

## RHODE ISLAND LITTLENECKS

*Drawn butter, garlic toast points.*

13

## SCALLOPS WRAPPED IN BACON

*Teriyaki glazed, horseradish sauce.*

14

## SEARED AHI TUNA

*Korean BBQ, wasabi cream.*

12

## COCONUT SHRIMP

*Spicy citrus marmalade.*

10

## SHRIMP COCKTAIL

*Cold poached shrimp, traditional sauce.*

10

## BRUSCHETTA

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

10

## GOAT CHEESE CROSTINI

*Olive tapenade.*

9

## MARYLAND CRAB CAKES

*Panko crusted, creamy dijon mayo.*

12

## SAUSAGE STUFFED MUSHROOMS

*Garlic butter, provolone cheese.*

9

## PULLED PORK QUESADILLA

*House guacamole.*

9

## CHICKEN NACHOS

*Tortilla chips layered with cheese, grilled chicken, bean salsa, tomatoes, olives, onions, salsa, sour cream.*

13

*No Chicken 11 / Add Guacamole 2*

## IRISH POUTINE

*Shredded corned beef, Guinness onion gravy, fresh mozzarella, house cut pub fries.*

10

## SEAFOOD PUB SAMPLER

*Scallops wrapped in bacon, coconut shrimp, shrimp quesadilla.*

16

## PUB SAMPLER

*Chicken tenders, mozzarella wedges, sausage stuffed mushrooms, chicken wings.*

16

## TEMPURA-FRIED GREEN BEANS

*Old Bay, lemon, tapenade dip.*

9

## BAKED BRIE

*Puff pastry, toasted almonds, sliced apples, cranberry jam, crostini.*

12

## ZLOTTY'S GARLIC KNOTS

*Marinara.*

10

## ARTICHOKE DIP

*Baked to golden brown, pita chips.*

10

## SWEET POTATO CHIPS

*Cabernet shallot dip.*

6

## CELTIC CHEESE WEDGES

*Hand breaded mozzarella wedges, marinara or melba.*

9

## ARANCINI

*Risotto balls stuffed with fresh mozzarella, house pesto.*

8

## STUFFED ROASTED PEPPERS

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

12

## CHICKEN WINGS

*Cooked fresh to order, requires 15 minutes. Traditional or boneless. Hot, medium, or mild.*

13

## MCG'S PIZZA

*Friday & Saturday evening only. Choice of Margherita or Chef's Special*

14

# SOUP & SALAD

## HOMEMADE SOUPS

*cup 4  
bowl 6*

## OUTER BANKS SHRIMP & CRAB BISQUE

*Silky smooth.*

## TUSCAN WHITE BEAN

*Sausage, kale, white beans. Topped with  
fresh parmesan.*

## 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.*

*8*

## FLAT IRON

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

*16*

## BUTTERMILK CHICKEN

*Fried chicken, romaine, grape tomato, celery,  
artichoke, roasted red pepper, parmesan,  
green onion, garlic scallion ranch.*

*15*

## PITTSBURGH STEAK

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

*16*

## COBB

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

*15*

## PECAN CHICKEN

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

*15*

## CITRUS SALMON

*Grilled salmon, arugula, avocado, mango, red onion,  
spicy orange vinaigrette.*

*16*

## GREEK CHICKEN

*Pesto grilled chicken, romaine, grape tomato, cucumber,  
red onion, feta, lemon garlic-herb vinaigrette.*

*15*

## ASIAN CHICKEN

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

*15*

## KALE & CHICK PEA

*Sweet bell pepper, carrot, red onion, shredded  
parmesan, Dijon vinaigrette.*

*10*

## ARUGULA & CARAMELIZED PEAR

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

*10*

## SPINACH GORGONZOLA

*Bacon, hard boiled egg, pickled onion, grape  
tomato, avocado, balsamic vinaigrette.*

*10*

## CAESAR

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

*10*

## BIG SALAD

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

*10*

*Add Chicken/Shrimp 7*

*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.*

12

## THE CUBANO

*Pulled pork, ham, swiss, pickles, yellow mustard  
grilled sourdough.*

12

## CRISPY EGGPLANT SANDWICH

*Roasted portabella, red peppers, provolone, baby spinach,  
roasted garlic aioli on a toasted french round.*

11

## CALIFORNIA CHICKEN SANDWICH

*Grilled chicken, avocado, bacon, jack cheese, garlic aioli on  
a toasted kaiser.*

12

## TURKEY RANCH

*House roasted turkey, tomato, bacon, provolone,  
grilled sourdough, ranch dipping sauce.*

12

## FRENCH DIP

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

12

## SLIDERS

12

### BBQ PORK

*Braised pork butt, bourbon molasses BBQ sauce.*

### CAPRESE CHICKEN

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

### SPICY CHICKEN

*Crispy chicken, cheddar, spicy mayo.*

### CRAB CAKE

*Blended crab, panko crumb, spicy remoulade.*

### SALMON BLT

*Grilled salmon, bacon, lettuce, tomato, roasted  
garlic mayo.*

## BURGERS

11

### CLASSIC CHEESEBURGER

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

### GUINNESS O'BRIE

*Stout caramelized onions, mushrooms, melted brie.*

### CHIPOTLE

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

### BLACK 'N BLUE

*Gorgonzola stuffed, rolled in cracked black pepper.*

### PATTY MELT

*Sourdough grilled cheese, 8oz. burger cooked  
medium, caramelized onions, horseradish sauce.*

### MEMPHIS

*Pulled pork, melted cheddar, coleslaw, sweet pickle chip.*

*\*All burgers served on toasted kaiser roll.*

### STEAK BOMBER

*Shaved sirloin onions, peppers, mushrooms, cheddar  
on torpedo roll*

12

### TUNA MELT

*Tomato, swiss on choice of grilled rye or sourdough.*

11

### VERMONT

*Baked ham, sliced apples, Vermont cheddar,  
toasted cinnamon raisin bread, apple butter.*

11

### SOUTHWEST CHICKEN WRAP

*Marinated grilled chicken, onions & peppers,  
lettuce, salsa, jack cheese.*

12

### CORNFLAKE CHICKEN WRAP

*McG tenders, bacon, lettuce, tomato, cheddar, garlic mayo.*

12

### TURKEY CLUB WRAP

*House roasted turkey, bacon, lettuce, tomato, cran-mayo.*

11

SANDWICHES SERVED WITH CHOICE OF MACARONI SALAD, COLESLAW OR KETTLE COOKED CHIPS.  
SUBSTITUTE: HOUSE CUT FRIES, MCG SWEET POTATO CHIPS, GARDEN OR CAESAR SALAD \$3  
GLUTEN FREE WRAPS AVAILABLE.

# LITE FARE

## BEER BATTERED FISH & CHIPS

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

15

## ORIGINAL MCG CHICKEN TENDERS

*Hand breaded in cornflakes and almonds, horseradish honey mustard.*

12

## DUBLIN FISH TACOS

*Grilled flour tortillas, beer battered fish, cabbage, caramelized onion, baja sauce. Side black beans & rice.*

14

## CHICKEN QUESADILLA

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

*Side salsa/sour cream.*

12

## WING N' MAC SNACK

*6 wings with side of macaroni salad.*

12

## BUFFALO MAC N' CHEESE

*Creamy blue cheese sauce, Buffalo chicken, orecchiette.*

16

## SMOKED GOUDA MAC N' CHEESE

*Elbow macaroni, crispy pancetta, peas, panko herb crust.*

16

## PULLED PORK MAC N' CHEESE

*Elbow macaroni, cheddar cheese sauce, pulled pork, roasted jalapeno.*

16

## ORANGE CHICKEN RICE BOWL

*Tempura chicken, broccoli, carrot, bell pepper, cashew.*

15

## HAWAIIAN TUNA BOWL

*BBQ Ahi tuna, avocado, carrot, scallion, pickled red onion, crispy noodles.*

16

## BUDDA BOWL

*Garlicky kale, chick pea, roasted tomato, portabella, baked sweet potato.*

15

## SHEPHERD'S PIE

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

16

## STEAK AND FRIES

*8 oz. sirloin, toast points, garlic butter, house cut fries.*

18

## HOMEMADE MEATLOAF

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

16

## CAJUN JAMBALAYA

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

pub 16 dinner 22

## MUSHROOM RISOTTO

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

15

Chicken/Shrimp 21 Sirloin/Salmon/Tuna 22

## RISOTTO OF THE DAY

*Chef's creation, priced daily.*

## EGGPLANT TOWER

*Breaded eggplant, mascarpone, roasted red peppers, spinach., basil, provolone, pink tomato cream.*

15

## "SPAGHETTI" CALABAZA

*Spaghetti squash, red bell pepper, zucchini, goat cheese, pine nuts, roasted garlic.*

15

## BAKED 4-CHEESE SPAGHETTI SQUASH

*Fresh mozzarella, provolone, parmesan, romano, spinach, marinara, garlic toast points.*

15

## PORK BOWL

*Pulled pork, black beans, avocado, tomato-red onion relish.*

15

## FAJITA BOWL

*Peppers, onions, tomato, black beans, shredded jack cheese, tortilla strips. Choice of steak, chicken, roasted portabello.*

15

RICE BOWLS SERVED OVER MCG'S WHITE & WILD HOUSE BLEND.  
ADD A GARDEN OR CAESAR SALAD 3

# ENTREES

## NAKED STEAK

*Grilled 14 oz. New York strip.*

24

## IRON SEARED DELMONICO

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

24

## GAELIC STEAK

*Char grilled 8oz. sirloin, Jameson green-peppercorn sauce.*

19

## STEAK AL FORNO

*New York strip, roasted tomato, cherry peppers,  
fresh mozzarella.*

24

## JACK DANIELS STEAK

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

19

## SIRLOIN & SCAMPI

*Marinated sirloin steak, garlicky shrimp scampi.*

22

## STEAK & SHRIMP BONANZA

*Teriyaki grilled sirloin, coconut shrimp, wasabi sauce,  
orange marmalade, pickled red onion.*

22

## RACK OF LAMB

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

26

## DEATH WISH PORK CHOP

*“Local java” rubbed double thick cut chop, brown  
sugar, spices, Guinness Stout glaze.*

22

## GRILLED CHICKEN ARTICHOKE

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

19

## POLLO PEPPE

*Crispy Regiano chicken, prosciutto and mozzarella  
stuffed roasted red pepper, provolone, basil  
marinara. Side cavatelli.*

19

## MCGREIVEY’S CIOPPINO

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

25

## CRAB STUFFED HADDOCK

*Lemon buerre blanc.*

22

## CEDAR PLANK SALMON

*Roasted Atlantic salmon, balsamic mustard glaze.*

24

## SEAFOOD PLATTER

*Broiled haddock, shrimp, scallops, lemony butter sauce.*

26

## CHILEAN SEA BASS

*White beans and kale, roasted tomato, crispy prosciutto.*

26

## PARMESAN CRUSTED HADDOCK

*Pink vodka sauce.*

21

## SALMON AND SCALLOP RISOTTO

*Lemon, mascarpone risotto, roasted red pepper cream.*

26

## BROILED PESTO SHRIMP

*Roasted tomato, spinach, feta.*

26

## CHICKEN REGGIANO

*McG’s “chicken parm”. Crispy chicken, tomato-  
basil cream. Cavatelli, pink vodka sauce.*

22

## PENNE ALLA VODKA

*Sauteed chicken or shrimp, prosciutto, roasted garlic,  
fresh basil, pink vodka cream sauce.*

23

## HIBACHI NOODLES

*Teriyaki sirloin or tuna, shiitake mushrooms,  
peppers, broccoli, onions, soy steak sauce, lo mein.*

23

## LINGUINI PESCATORE

*Shrimp, scallops, clams, calamari, tomato herb broth.*

26

DINNER SERVICE BEGINS AT 5PM.

ALL ENTREES SERVED WITH STARCH AND VEGETABLE DU JOUR.

ADD A GARDEN OR CAESAR SALAD 3



# DESSERTS

8

## GUINNESS CHOCOLATE STOUT CAKE

*Jameson ganache and Bailey's butter cream.*

## MARY ANN'S CHEESECAKE

*Classic New York style, a family favorite.*

## WARM APPLE CRISP

*Oat nut crunch, vanilla ice cream.*

## NANA'S CARROT CAKE

*Cream cheese icing, deliciously moist.*

## BANANA-CHANGA

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

## CREME BRULEE

*Caramelized top, creamy custard beneath.*

## CHOCOLATE MUDSLIDE PIE

*Bailey's and Kahlua. Two great tastes.*

## MCGREIVEY'S SODA BREAD PUDDING

*Caramelized pear, vanilla ice cream, carmel sauce.*

## FRIED DOUGH

*Cinnamon & sugar, chocolate & raspberry sauce.*

## RICE PUDDING

*Real vanilla, raisins, cinnamon.*

## BROWNIE SUNDAE

*Molten hot fudge, whipped cream, cherry.*

## SPECIALTY COFFEE COCKTAILS

10

### SPANISH COFFEE

*Christian Bros. Brandy*

### IRISH COFFEE

*Jameson's Irish Whiskey*

### FRENCH COFFEE

*Grand Mariner*

### MEXICAN COFFEE

*Kahlua*

### ART'S COFFEE

*Bailey's Irish Cream & Jameson*

### MUDSLIDE COFFEE

*Bailey's Irish Cream & Kahlua*

### ITALIAN COFFEE

*Amaretto Disaronno*

### JAMAICAN COFFEE

*Tia Maria & Meyers dark rum*

### RUSSIAN COFFEE

*Frangelico & Stoli vodka*

ALL COFFEES TOPPED WITH WHIPPED CREAM

## MALTS, BOURBONS & APERITIFS

Amaretto Disaronno	8	B & B	8	Baker's	10
Amorici Grappa	8	Christian Bros. Brandy	8	Basil Hayden	10
Bailey's Irish Cream	8	Remy Martin V.S.O.P.	9	Bookers	10
Kahlua	7	Courvoisier V.S.	9	Blanton's	10
Tia Maria	7	Drambuie	8	Buffalo Trace	10
Frangelico	8	Glenlivet	9	Knob Creek	9
Romano Sambuca	8	Glennfiddich	10	Woodford Reserve	9
Cointreau	8	McCallan 12 yr	10	Eagle Rare	9
Grand Mariner	8	Balvenie 12	10	1792	9
Lemoncello	7	Dewars 10	10	Templeton Rye	9
Cockburn's Fine Tawny Port	9	Sandeman Tawny Porto	8		

## 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.*