

APPETIZERS

FRIED CALAMARI

Sauteed with spicy cherry peppers and served with house marinara.

12

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

MARYLAND CRAB CAKES

Panko crusted with creamy dijon mayo.

12

SAUSAGE STUFFED MUSHROOMS

Garlic butter and provolone cheese.

9

PULLED PORK QUESADILLA

House guacamole.

9

CHICKEN WINGS

Cooked fresh to order, requires 15 minutes.

Traditional or boneless.

Hot, medium, or mild.

14

IRISH POUTINE

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

10

SEAFOOD PUB SAMPLER

Scallops wrapped in bacon, coconut shrimp, and shrimp quesadilla. Served with spicy chipotle sauce.

16

PUB SAMPLER

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

16

AVOCADO HUMMUS

Pita chips, vegetable crudités.

10

ARTICHOKE DIP

Baked to golden brown and served with pita chips.

11

CELTIC CHEESE WEDGES

Hand breaded mozzarella wedges 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

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.

17

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.

17

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

CITRUS SALMON

Grilled salmon, arugula, avocado, mango, grape tomato red onion, toasted almonds, spicy orange vinaigrette.

17

GREEK CHICKEN

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

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 6

Add Steak/Salmon/Tuna 7

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.

12

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

BURGERS

12

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.

All burgers served on toasted kaiser roll.

SLIDERS

12

BURGER

Caramelized onion, melted american, horseradish sauce. Cooked medium.

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 (1)

Blended crab, panko crumb, remoulade.

SALMON BLT (1)

Grilled salmon, bacon, lettuce, tomato, remoulade

STEAK BOMBER

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

12

TUNA MELT

Tomato and swiss on choice of grilled rye or sourdough.

12

VERMONT

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

12

CHICKEN CEASAR WRAP

Tossed with Romaine, parmesan, bacon, traditional dressing.

12

CORNFLAKE CHICKEN WRAP

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

12

TURKEY CLUB WRAP

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

12

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.

15

CHICKEN QUESADILLA

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

Side salsa/sour cream.

12

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

BUFFALO MAC N' CHEESE

Creamy blue cheese sauce and Buffalo chicken over orecchiette pasta.

16

SMOKED GOUDA MAC N' CHEESE

Elbow macaroni withcrispy pancetta, peas, and panko herb crust.

16

PULLED PORK MAC N' CHEESE

Elbow macaroni with cheddar cheese sauce, pulled pork, and roasted jalapeno.

16

SHEPHERD'S PIE

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

16

STEAK AND FRIES

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

18

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

15

"SPAGHETTI" CALABAZA

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

15

BAKED 4-CHEESE SPAGHETTI SQUASH

Fresh mozzarella, provolone, parmesan, romano, spinach, and marinara.

Served with garlic toast points.

15

FAJITA BOWL

Peppers, onions, tomato, black beans, shredded jack cheese, tortilla strips, and cilantro cream.

Choice of steak, chicken, or roasted portabello.

16

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

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.

24

IRON SEARED DELMONICO

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

24

GAELIC STEAK

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

20

STEAK AL FORNO

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

24

JACK DANIELS STEAK

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

20

SIRLOIN & SCAMPI

Marinated sirloin steak with garlicky shrimp scampi.

24

STEAK & SHRIMP BONANZA

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

24

RACK OF LAMB

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

26

DEATH WISH PORK CHOP

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

22

GRILLED CHICKEN ARTICHOKE

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

19

POLLO PEPPE

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

19

MCGREIVEY’S CIOPPINO

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

25

CRAB STUFFED HADDOCK

Lemon buerre blanc.

22

CEDAR PLANK SALMON

Roasted Atlantic salmon with balsamic mustard glaze.

24

SEAFOOD PLATTER

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

26

PARMESAN CRUSTED HADDOCK

Pink vodka sauce.

21

SALMON AND SCALLOP RISOTTO

Lemon, mascarpone risotto and roasted red pepper cream.

26

SALMON TAPENADE

Citrus butter sauce.

24

CHICKEN REGGIANO

McG’s “chicken parm”. Crispy chicken, tomato-basil cream. Served with cavatelli pasta.

22

PENNE ALLA VODKA

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

23

HIBACHI NOODLES

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

23

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

8

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.

CHOCOLATE MUDSLIDE PIE

Bailey's and Kahlua. Two great tastes.

MCGREIVEY'S IRISH SODA BREAD PUDDING

Caramelized pear, vanilla ice cream, carmel sauce.

BANANA-CHANGA

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

RICE PUDDING

Real vanilla, raisins, cinnamon.

WARM APPLE CRISP

Oat nut crunch, vanilla ice cream.

BROWNIE SUNDAE

Molten hot fudge, whipped cream, cherry.

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	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.