

APPETIZERS

C.C. Calamari

Fried calamari with spicy cherry peppers and our house marinara. Twelve

Chicken Wings

Buffalo chicken wings with carrots, celery and blue cheese dressing. Cooked from fresh to order. Require 15 minutes. Worth the Wait!! Eleven

Original McG Chicken Tenders

Hand breaded with cornflakes and almonds. Served with honey mustard. Nine

Maryland Crab Cakes

Panko crusted with creamy Dijon mayo. Ten

Celtic Cheese Wedges

Hand breaded mozzarella sticks served with marinara or melba. Eight

Shrimp Cocktail

Colossal cold poached shrimp with traditional sauce. Nine

Artichoke Dip

A creamy blend of artichoke hearts and Parmesan cheese with a hint of garlic. Baked to golden brown. Nine

Goat Cheese Crostini

With olive tapenade. Nine

Basket of Pub or Sweet Potato Fries

Served with assorted dipping sauces. Six

Side order. Four

Bourbon Ketchup, Chipotle or Roasted Garlic Aioli (\$.75)

Chicken Nachos

Tortilla chips layered with cheese and bean salsa, topped with grilled chicken, sour cream, tomatoes, black olives and onions. Twelve w/o Chicken Ten add Guacamole Two

Bruschetta

Grilled Tuscan bread rubbed with olive oil and garlic, topped with a fresh mozzarella, tomato and basil compote. Nine

Rhode Island Littlenecks

Simply steamed with drawn butter. Served with garlic toast points. Eleven

Coconut Shrimp

Jumbo shrimp dipped in beer batter, rolled in coconut, deep fried golden brown and served with spicy citrus marmalade. Nine

Scallops Wrapped in Bacon

Teriyaki glazed with horseradish sauce. Thirteen

Sausage Stuffed Mushrooms

Baked in garlic butter with Provolone cheese. Nine

Stuffed Roasted Peppers

Roasted peppers stuffed with prosciutto and fresh mozzarella, topped with provolone and seasoned herb crumb. Broiled with garlic infused olive oil. Ten

Pulled Pork Quesadilla

Bourbon molasses braised BBQ pork with melted cheese and a side of homemade guacamole. Nine

Seafood Pub Sampler

A combo of three house favorites. Scallops wrapped in bacon, coconut shrimp, and shrimp quesadilla with avocado and roasted red pepper. Served with spicy dipping sauce. (4 of ea.) Sixteen

Pub Sampler

2 chicken fingers, 2 mozzarella wedges, 2 sausage stuffed mushrooms and 4 wings. Thirteen

Perfect Cheese Board

Vermont cheddar and pepperoni, assorted olives, pickles and vegetable crudités. Twelve (served in bar area only).

Hummus Platter

Homemade lemon garlic hummus served with pita chips, cucumbers, carrots and celery sticks. Ten

Chips and Salsa

Hand cut white corn tortilla chips served with house salsa. Six

Refill Three add Guacamole Two



SOUP & SALAD

French Onion au Gratin

Served traditional style with provolone and Swiss cheese. Seven

Outer Banks Shrimp & Crab Bisque

A McCreivey's classic, velvety smooth and laced with Dry Sac sherry. Cup Four Bowl Six

Buffalo Chicken Chowder

"People's Choice Award" Chowderfest 2014. Cup Four Bowl Six

Chicken & Andouille Gumbo

Pan-braised chicken with Louisiana Andouille sausage and fresh vegetables in a chicken stock with dark roux and brown rice. Cup Four Bowl Six

Roasted Red Pepper Tomato Soup

Finished with cream and fresh basil. Cup Three Bowl Four

Caesar Salad

Traditional recipe with croutons, parmesan cheese and our special Caesar dressing. Eight
Add Chicken Twelve Add Steak, Shrimp or Crab Cake Fourteen

Asian Chicken Salad

Sliced teriyaki chicken, lo mein noodles, spinach, red peppers, scallions and celery. Tossed with sesame ginger vinaigrette. Twelve

Cobb Salad

Chicken breast, avocado, blue cheese, bacon, tomato, egg and romaine lettuce. Tossed in our Dijon vinaigrette. Thirteen

Pecan Chicken Salad

Grilled chicken with sweet and spicy pecans, sun-dried cranberry, diced apple and crumbled blue cheese. Tossed with baby spinach and honey poppy-seed dressing. Thirteen

Flat-Iron Salad

Grilled steak with roasted peppers, portabella mushroom, red onion and sharp cheddar cheese over mesclun greens. Served with balsamic vinaigrette. Fourteen

BIG SALAD

Big lettuce, big carrots, tomatoes like volleyballs (actually grape tomatoes), cucumbers, red onions, and black olives with your choice of dressing. Nine Add Chicken Twelve Add Steak, Shrimp, or Crab Cake Fourteen

Mediterranean Salmon Salad

Pesto grilled salmon over romaine with kalamata olives, roasted peppers, artichokes, cucumber and feta with a minted honey yogurt dressing. Fourteen

Pittsburgh Steak Salad with House Cut Fries

Tossed salad topped with grilled steak, hand cut fries, cucumber, tomato, hard boiled egg and shredded cheese. Served with Ranch dressing. Fourteen

SANDWICHES

All sandwiches served with potato chips, macaroni salad or coleslaw. Add House Cut Fries, Sweet Potato Fries, Garden Salad or Caesar Salad for \$3

Grilled Turkey Ranch

House roasted turkey with roasted red peppers and melted Jack cheese. Served on grilled sourdough with ranch dipping sauce. Eleven add bacon 75¢

The Knickerbocker

Tender slices of New York-style corned beef, melted Swiss, coleslaw and Thousand Island dressing on grilled rye. Twelve

Chicken Caprese Sandwich

Pesto grilled chicken topped with tomato and fresh mozzarella. Served on a toasted French round with baby spinach and roasted garlic aioli. Ten

French Dip

Thin sliced choice roast beef simmered with onion jus and topped with melted provolone on a toasted baguette. Eleven

The Vermonter

Baked ham over cinnamon raisin bread with sliced apples and melted Vermont cheddar. Ten

Cajun Salmon BLT

Blackened Salmon on a toasted kaiser with spicy mayo. Twelve

Spicy Chicken Sandwich

Crispy coated chicken breast with melted Jack cheese. Served on a toasted kaiser with chipotle mayo and side of lettuce, tomato and red onion. Nine

Cornflake Chicken Wrap

With bacon, lettuce, tomato and shredded cheddar wrapped in soft tortilla with garlic mayo. Eleven

Route 32 Steak Sandwich

8oz. Sirloin with garlic butter served over toast points and sliced beefsteak tomato. Side of house cut fries. Sixteen

LITE FARE

Hot Turkey Sandwich

In house oven roasted turkey served over sourdough with pan gravy, house cut fries and cranberry sauce. Twelve

Beer Battered Fish & Chips

Fresh haddock, hand battered and fried crisp. Served with coleslaw, house cut fries and tartar sauce. Thirteen

Chicken Quesadilla

Grilled chicken, sautéed onions, peppers, and bean salsa covered with Jack cheese in a seasoned tortilla. Ten

Cajun Jambalaya

The most famous rice dish in Louisiana history. A mélange of vegetables with sausage, chicken, shrimp and tomato, in a rich stock. Fourteen

Classic Burger

Old-fashioned chop house "Prime" burger. Served with red onion, lettuce and tomato. Ten add cheese, bacon, mushrooms, grilled onions 75¢ ea.

Black 'n Blue Burger

8 oz. Fresh ground beef marbled with blue cheese and rubbed with cracked pepper. Served on a toasted kaiser with lettuce, tomato and onion. Eleven

Chipotle Burger

Handmade classic burger with bacon, pepper jack and onion straws on a toasted kaiser with spicy chipotle sauce. Eleven

Crispy Eggplant Sandwich

With roasted portabella, red peppers and melted provolone. Served on a toasted French round with baby spinach and roasted garlic mayo. Nine

BBQ Pulled Pork Sliders

Two pork sliders with mesquite bbq on bite-size rolls. Served with South Troy style coleslaw. Nine add a Slider Three

Steak Bomber

Shaved prime rib with mushrooms, peppers and onion. Topped with cheddar and baked. Eleven

Firecracker Shrimp PoBoy

Buffalo style shrimp on a toasted baguette with lettuce, tomato and house remoulade. Eleven

Grilled Vegetable Wrap

Zucchini, roasted red peppers, grilled red onion, sprouts and portabella in a soft tortilla with spinach and housemade hummus. Ten

Turkey Club Wrap

House roasted turkey with bacon, lettuce, tomato and cranberry mayonnaise. Wrapped in an oversized tortilla. Ten

LITE FARE

Sizzling Fajitas

Marinated char-broiled sirloin, chicken or shrimp, with caramelized onion, bell pepper and warm flour tortillas. Served with side of rice & traditional garnish. with Chicken/Portabella Sixteen with Shrimp Seventeen with Sirloin Eighteen

Dublin Fish Tacos

2 grilled flour tortillas with beer battered fish, shredded cabbage, caramelized onion, mild salsa and a zesty Baja sauce. Served with black beans and rice. Ten add a Taco Three

Grits N' Greens

Cheesy polenta topped with braised collard greens. Nine add Cajun Shrimp Thirteen Blackened Salmon Fifteen Iron Seared Pork Chop Seventeen

Gaelic Steak

8oz grilled sirloin topped with Jameson green peppercorn demi-cream. Served with hand cut fries. Sixteen

Mushroom Risotto

Roasted portabella, shitake and button mushroom, finished with mascarpone, Parmesan and gourmet porcini salt. Thirteen add Chicken Seventeen add Shrimp Seventeen add Sirloin Eighteen

Eggplant Tower

Breaded eggplant layered with mascarpone, roasted peppers and spinach. Finished with basil and melted provolone, served over a pink tomato cream. Thirteen

Corned Beef Poutine with Guinness Gravy

Hand cut fries topped with melted cheese, corned beef and tasty Guinness Stout gravy. Eleven

Sheppard's Pie

Guinness braised beef with onions and demi. Topped with roasted root vegetable and cheddar potato gratin. Thirteen

PASTAS

Lobster Ravioli

With shrimp, spinach and plumb tomato in a sherry Newburgh sauce. Twenty-five Appetizer portion without shrimp. Sixteen

Calamari Marinara

Pan seared calamari simmered in a spicy marinara with minced olives, spinach and linguini. Eighteen

Hibachi Steak & Noodles

Teriyaki sirloin with onions, peppers, shitake mushrooms, broccoli and sprouts in a soy steak sauce over lo mein. Twenty-one

Linguini Pescatore

Shrimp, scallops, clams and lobster in a tomato herb broth over linguini. Twenty-five

Penne with Vodka Sauce

Sautéed chicken in pink vodka crème sauce. Seasoned with roasted garlic, prosciutto and fresh basil tossed with penne pasta. Twenty substitute shrimp for no additional charge

Blackened Chicken and Shrimp Alfredo

Cajun grilled chicken and shrimp with broccoli over spinach fettuccini in a parmesan cream. Twenty-two

Chicken Reggiano

McGreivoy's version of "chicken parm" crispy breaded chicken with tomato-basil vodka cream. Side of cavatelli with pink vodka sauce. Twenty

Meatlovers Pulled Pork Mac n' Cheese

The "Reese's Peanut Butter Cup" of Mac n' Cheese...gooey and delicious. Nineteen.

Chicken Madeira

Bronzed chicken topped with prosciutto, spinach, and melted mozzarella in a mushroom Madeira pan sauce over orichette. Twentu