

OUR MISSION

McGreivey's strives 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 enjoyable environment for our guests and staff that consistently exceeds expectations.

THANK YOU FOR DINING WITH US.

Please note the below McGreivey's policies:

- Dinner Service begins at 5:00 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.

We appreciate your understanding and cooperation with these policies.

APPETIZERS

FRIED CALAMARI

Sauteed with spicy cherry peppers.
Served with house marinara. 14

RHODE ISLAND LITTLENECKS

Drawn butter, garlic toast points. 14

SCALLOPS WRAPPED IN BACON

Teriyaki glazed, horseradish cream sauce. 14

SEARED AHI TUNA

Korean BBQ, wasabi cream. 14

SHRIMP COCKTAIL

Cold poached shrimp, traditional sauce. 12

COCONUT SHRIMP

Spicy citrus marmalade. 12

BRUSCHETTA

Tomato, fresh mozzarella, roasted garlic, basil, and balsamic vinaigrette. Served with oil rubbed Tuscan bread. 11

Staffed ROASTED PEPPERS

Prosciutto, fresh mozzarella, Provolone with seasoned herb crumb, garlic infused olive oil. 14

GOAT CHEESE CROSTINI

Olive tapenade. 10

AVOCADO FRIES

Hand breaded, chipotle dipping sauce. 12

CHICKEN WINGS

Hot, medium, or mild.
Boneless 14 / *Traditional* 16

Original MCG

CHICKEN TENDERS

Hand breaded with cornflakes and almonds, horseradish honey-dijon. 13

BOURBON CRANBERRY MEATBALLS

Jim Beam bourbon glazed. 10

ARTICHOKE DIP

Baked to golden brown. Served with pita chips. 12

ARANCINI

Fried risotto balls stuffed with fresh mozzarella. Arrabiata sauce. 10

MOZZARELLA STICKS

Marinara or Melba sauce. 10

SWEET POTATO FRIES

Melba or chipotle sauce. 8

PULLED PORK QUESADILLA

House guacamole. 10

CHICKEN NACHOS

Tortilla chips layered with cheddar jack cheese, grilled chicken, bean salsa, diced tomato, olives, onion, cherry peppers. 15
No Chicken 12 / Add Guacamole +2

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SOUP & SALAD

OUTER BANKS SHRIMP & CRAB BISQUE

Silky smooth.
c 6 / b 8

BUFFALO CHICKEN CHOWDER

3x "Peoples Choice" winner,
Troy Chowderfest.
c 6 / b 8

ROASTED RED PEPPER & TOMATO

Vegetarian veloute, cream,
and fresh basil.
c 6 / b 8

FRENCH ONION *au GRATIN*

Traditional style with Provolone and Swiss.
9

FLAT IRON STEAK

Grilled sirloin, roasted red pepper, red onion,
portabella mushroom, cheddar cheese over
mesclun greens, with balsamic vinaigrette.
18

COBB

Grilled chicken, avocado, bacon, gorgonzola,
tomato, and egg over Romaine with
horseradish-dijon vinaigrette.
16

ASIAN CHICKEN

Teriyaki chicken, lo mein noodles, red
pepper, scallions, and celery over spinach
with sesame-ginger vinaigrette.
16

Santa Fe CHICKEN

McG style chicken tenders, avocado, grape
tomato, red onion, black beans, cheddar, and
tortilla strips over field greens with
lime-cilantro dressing.
16

PECAN CHICKEN

Grilled chicken, sweet & spicy pecans,
gorgonzola, sun-dried cranberry, diced apple
over baby spinach, with honey-poppysseed
yogurt dressing.
17

Mediterranean SALMON

Pesto salmon, roasted red peppers, artichoke
hearts, kalamata olives, cucumber, and feta
over field greens with house vinaigrette.
18

MCG CHOPPED SALAD

Grilled chicken, tomato, cucumber, red
onion, avocado, bacon, black beans, and
pepitas over Romaine with house ranch.
16

BALSAMIC STEAK

Grilled sirloin, caramelized pear, chic peas,
almonds, pepitas, and feta over arugula
with house vinaigrette.
18

ARUGULA & CARAMELIZED PEAR

Dried cranberry, almonds, feta, crispy
prosciutto with sherry vinaigrette.
9

BIG SALAD

Mixed greens with carrots, grape tomatoes,
cucumber, red onion, and black olives.
9

SPINACH APPLE

Sweet & spicy pecans, gorgonzola, sun-dried
cranberry, and diced apple over baby spinach,
with honey-poppysseed yogurt dressing.
9

CLASSIC CAESAR

Traditional recipe with croutons, Parmesan
and house Caesar style dressing.
9 *Anchovie available*

Add Protein: Chicken or Shrimp +8 | Steak, Salmon, or Tuna +10

SANDWICHES

THE KNICKERBOCKER

New York style corned beef, Swiss, coleslaw, thousand island on grilled marble rye. 15

FRENCH DIP

Shaved sirloin and Provolone on a toasted baguette with caramelized onion au jus. 15

CAJUN CRISPY CHICKEN SANDWICH

Hand-breaded boneless chicken, shredded lettuce, pickles, and spicy remoulade on a toasted brioche bun. 16

PULLED PORK SANDWICH

Bourbon-molasses BBQ sauce, pickles, and coleslaw on a toasted brioche bun. 14

CRISPY EGGPLANT SANDWICH

Roasted portabella, roasted red peppers, Provolone, baby spinach, and roasted garlic aioli on a toasted brioche bun. 13

CALIFORNIA CHICKEN SANDWICH

Grilled chicken, avocado, bacon, cheddar jack cheese, and garlic aioli on a toasted brioche bun. 14

STEAK BOMBER

Shaved sirloin, sauteed onions, peppers, mushrooms, and cheddar, on a torpedo roll. 15

CUBANO

Sliced ham, roasted pork, Swiss, pickles, and mustard on grilled sourdough. 14

VERMONT

Open faced ham sandwich with Vermont cheddar, sliced apple, and apple butter on cinnamon raisin toast. 14

CAPRESE CHICKEN SANDWICH

Pesto grilled chicken, tomato, fresh mozzarella, spinach, and roasted garlic aioli on a toasted brioche bun. 14

TUNA MELT

Tomato and Swiss on choice of grilled marble rye or sourdough. 13

CHICKEN CAESAR WRAP

Tossed with Romaine, Parmesean, bacon, and traditional Caesar dressing. 14

CORNFLAKE CHICKEN WRAP

McG chicken tenders, bacon, lettuce, tomato, cheddar, cranberry mayo. 14

TURKEY CLUB WRAP

House roasted turkey, bacon, lettuce, tomato, cranberry mayo. 14

BURGERS

14

CLASSIC CHEESEBURGER

8oz. handpacked. *Add:* fixings +1ea.

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, and mushroom.
Choice of cheese.

All burgers served on a toasted brioche bun.

Sandwiches served with 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 upon request.

LITE FARE

BEER BATTERED FISH & CHIPS

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

16

DUBLIN FISH TACOS

Two grilled flour tortillas with beer battered
fish, cabbage, and caramelized onion.
Served with black beans & rice.

16

HOMEMADE MEATLOAF

A McG *classic*. Served with house cut
fries or potato du jour.

16

HOT TURKEY

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

16

SHEPHERD'S PIE

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

17

Cajun JAMBALAYA

The most famous dish in Louisiana history.

A *melange* of vegetables, sausage,
chicken and shrimp.

Pub 17

Dinner 23

STEAK & FRIES

8 oz. sirloin over toast points with
sliced tomato and garlic butter.

Side of house cut fries.

18

CHICKEN QUESADILLA

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

14

RISOTTO *of the DAY*

Chef's creation, priced daily.

MUSHROOM RISOTTO

Roasted portabella, shiitake, and button
mushrooms, mascarpone cheese,
Parmesan and porcini salt.

16

Add: Chicken or Shrimp +8

Add: Sirloin, Salmon, or Tuna +10

EGGPLANT TOWER

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

Side of white & wild rice blend.

16

FAJITA BOWL

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

Choice: Steak, Chicken, Shrimp,
or Roasted Portabello.

18

ORANGE CHICKEN RICE BOWL

Glazed tempura fried chicken, broccoli,
carrots, bell pepper, and cashews.

16

BUDDHA BOWL

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

16

MACARONI & CHEESE

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

12

Add: Cornflake Chicken, Buffalo Chicken,
or BBQ Pulled Pork:

18

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.
28

IRON SEARED DELMONICO

18oz. choice rib-eye, finished with chipotle butter.
36

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 with garlicky shrimp scampi.
26

RACK OF LAMB

Fire roasted 14 oz. rack, pinot noir
veal reduction.
32

DEATHWISH PORK CHOP

Local java rub with *Guinness* glaze.
24

GRILLED CHICKEN ARTICHOKE

Spinach, artichoke, roasted tomato, Parmesean,
and roasted garlic cream.
22

CHICKEN SORRENTINO

Breaded eggplant, prosciutto, crispy chicken,
melted mozzarella. Side of pasta marinara.
22

POLLO PEPPE

Crispy *Regiano* chicken, prosciutto and
mozzarella stuffed roasted red pepper.
Topped with Provolone, basil marinara.
Side of cavatelli.
22

Cajun PAELLA

House favorite *Jambalaya*, chicken, shrimp,
sausage, and simmered littlenecks.
26

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, buerre blanc.
28

SEAFOOD PLATTER

Haddock, shrimp, and scallops broiled
simply in a lemony butter sauce.
28

PARMESAN CRUSTED HADDOCK

Pink vodka sauce.
22

SALMON & SCALLOP RISOTTO

Lemon, mascarpone risotto, and
roasted red pepper cream.
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, pink vodka cream sauce.
22

HIBACHI NOODLES

Teriyaki sirloin, shiitake mushrooms, peppers,
broccoli, onions, soy steak sauce.
Served over lo mein noodles.
24

LINGUINI PESCATORE

Jumbo shrimp, scallops, clams, calamari,
in a rich tomato-herb broth.
26

Dinner service begins at 5:00 pm
Add a Garden or Caesar Salad to any meal +3

DESSERT

Fresh and made in house. 9

MARY ANN'S *NY Style* CHEESECAKE

Classic New York style, a family favorite.

NANA'S CARROT CAKE

Cream cheese icing, *deliciously moist*.

Warm APPLE CRISP

Oat nut crunch, vanilla ice cream.

BROWNIE SUNDAE

Molten hot fudge, whipped cream, cherry.

RICE PUDDING

Real vanilla, raisins, cinnamon.

GUINNESS CHOCOLATE STOUT CAKE

Jameson ganache and Bailey's butter cream.

MCGREIVEY'S IRISH SODA BREAD PUDDING

Caramelized pear, vanilla ice cream,
caramel sauce.

CHOCOLATE MUDSLIDE PIE

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

BANANA-CHANGA

House made cheesecake & banana rolled in a
fried tortilla, dredged in *cinnamon sugar*.

McG House COCKTAILS

LEMON DROP MARTINI

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

New York MULE

Local Pick Six vodka, Saranac ginger-
beer, fresh lime, club soda.

POLISH SIDECAR

Gin, blackberry brandy, sweet & sour.
Served up with sugared garnish.

DRAGONBERRY MOJITO

Bacardi Dragonberry rum, fresh *muddled*
mint, lime, & sugar, club soda. 16oz.

ME & MY UNCLE

Meyer's dark rum, Saranac ginger-beer,
Roses's lime, raspberry Chambord.

POLOMO

Don Julio tequilla, grapefruit soda, lime.

GRANDE ERIE MARGARITA

1800 tequilla, muddled lime & orange,
sweet & sour, *Grande Marnier floater*.

Classic SAZARAC

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

FRECKLED LEMONADE

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

PAMATINI

Rasapberry vodka, Pama pomegrante
liquor, cranberry juice.

McGreivey's SMASH

Knob Creek bourbon, *sweet strawberry*
puree, honey, fresh mint.

PEANUT BUTTER PUTIN

Screwball peanut butter whiskey, Godiva
chocolate liquor and cream over ice.

HOUSE RED SANGRIA

Muddled fruit, simple syrup, Lambrusco
Italian red wine.

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

ASK YOUR SERVER ABOUT OUR:

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