

## Entrees

### Fish 'n' Chips

7 oz cod fillet dipped in an ale batter and fried until golden brown, served with fries, coleslaw and tartar sauce. 12.5

### Pipers' Pot Pie

Tender pieces of slow roasted corned beef, vegetables and cabbage tossed in our white sauce, stuffed in a puff pastry and served with garlic mashed potatoes. 14

### Tenderloin Tips

Tenderloin tips sauteed in Guinness mushroom gravy, served over garlic mashed potatoes with vegetable. 15 GFO

### Bruschetta Chicken

An 8 oz balsamic glazed chicken breast, topped with melted Swiss cheese and fresh bruschetta served with red potatoes and vegetable. 11 GFO

### Baked Walleye

A 9 oz walleye fillet baked and topped with a mild curry butter, Served with your choice of potato and vegetable. 18 GFO

### Shepherd's Pie

Tender beef, sautéed vegetables and our homemade gravy topped with garlic mashed potatoes and baked until golden brown. 12

### Bangers and Mash

Irish sausage served with buttered cabbage and garlic mashed potatoes, topped with our homemade gravy. 11.5

### Seafood Pasta

Sauteed shrimp and crab in a white wine cream Sauce, tossed with penne noodles. 15

### Dubliner Meatloaf

Our homemade meatloaf topped with gravy, served with garlic mashed potatoes and vegetable. 11.5

### Corned Beef & Cabbage

Slow roasted corned beef served with baby red potatoes, cabbage and topped with our white sauce. 14 GFO

### Turkey & Biscuits

Roasted turkey and vegetables tossed in gravy and served over garlic mashed potatoes with biscuits. 10.5 GFO

## Salads

### Apple Craisin

Romaine lettuce tossed in a poppy seed dressing topped with granny smith apples, craisins, bleu cheese crumbles, and pecans. 11 GFO  
Add chicken 2, shrimp 3 or steak 5

### Louie Crab

Mixed greens tossed in Louie dressing topped with crab meat, bacon, egg, tomatoes and red onion. 13

### Grand Chicken

Mixed greens, crispy chicken, egg, cucumber, blue cheese crumbles, thick cut hickory smoked bacon and red onion, served with your choice of dressing. 11.5 GFO

### Caesar

Romaine, croutons and parmesan cheese tossed in Caesar dressing. 8.5  
Add chicken 2, shrimp 3 or steak 5

### Steakhouse

Tenderloin tips prepared medium rare, fresh bruschetta, bleu cheese crumbles and buttermilk fried onions, served on mixed greens with your choice of dressing. 12.5 GFO

### Buffalo Chicken

Charbroiled chicken tossed in buffalo sauce, tomato, celery and cheddar-jack cheese, served on romaine with your choice of dressing. 10.5 GFO

### Roasted Turkey

Slow roasted turkey, hickory smoked bacon, fresh bruschetta, cheddar-jack cheese, served on romaine with your choice of dressing. 12 GFO

## Mug O' Soup

Why yes the mug itself is for sale!

### Potato & Leek

Topped with hickory smoked bacon, cheddar-jack cheese and parsley. 3.5

### Soup of the Day

## GFO

McGarry's strives to ensure that every guest has a great dining experience, and that includes those with special dietary needs. For this reason, we have some menu options that may be prepared Gluten Free based on info obtained from our suppliers.

Please notify your server to have your meal prepared Gluten Free.

However, we are not a dedicated kitchen, therefore McGarry's assumes no responsibility.

## Sides

Baby Red Potatoes 3  
House Salad 4  
Garlic Mashed Potatoes 3  
Vegetables 3  
French Fries 2.5  
Side of Fruit (Seasonal) 4



# McGarry's Pub

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# Starters

## Crab Portobella

A portobella mushroom stuffed with crab meat, cream cheese and green onions, topped with bread crumbs and baked, served in a cheddar-jack cream sauce. 11

## Tender Bites

Beef tenderloin prepared medium rare, served with buttermilk fried onions and creamy horseradish dipping sauce 10.5 GFO

## Irish Rolls

Corned beef, sauerkraut, cabbage and Swiss cheese wrapped and deep fried, served with 1000 island. 8.5

## Pub house Quesadilla

A grilled garden tortilla stuffed with chicken, tomatoes, and spinach & artichoke dip. 8

## Cheese Curds

A mix of yellow and white cheddar curds, served with marinara sauce. 9

## Crostini

Toasted slices of ciabatta topped with drunken goat cheese, grilled portabella, fire roasted red pepper, fresh basil and a balsamic glaze. 11

## Wee Sliders

Your choice of 4 BBQ Pulled Pork or Mini Cheeseburgers served on soft rolls with a pickle. 8.5

## Blarney Stone

A hard cooked egg coated with sausage and bread crumbs then deep fried, served with honey mustard. 7

## Wings

Deep fried chicken wings tossed with one of our sauces. 8 BBQ, Buffalo, Dearth or Whisky

## McGarry's Mussels

Sautéed with garlic, red pepper, Guinness and white sauce, served with toasted ciabatta bread. 13 GFO

## Onion Rings

Sweet onions dipped in beer batter and fried golden brown, served with horseradish sauce. 7

# Sandwiches

All sandwiches are served with your choice of kettle chips, slaw or fries. Substitute onion rings, house salad or mug o' soup. 1.5

## Paddy's Melt

Homemade meatloaf topped with fried onions, melted Swiss and American cheese, and served on a single piece of pumpernickel. 8.5

## Pot Roast Hoagie

Tender pieces of slow roasted pot roast with melted Swiss cheese on a grilled ciabatta. 10

## Irish Po' boy

Irish banger sausage with fire roasted red peppers, fried onions, pepper-jack cheese with spicy mustard aioli on a grilled ciabatta. 9

## Beer Battered Walleye

A beer battered walleye fillet topped with lettuce and tomato on grilled ciabatta, served with tartar sauce. 12.5

## Turkey Club

Slow roasted turkey, thick cut hickory smoked bacon, smoked Gouda, tomato, mayo and lettuce on grilled sourdough. 11

## Reuben

Slow roasted corned beef topped with melted Swiss cheese, sauerkraut and 1000 island on grilled pumpernickel. 11

## Rachel

Slow roasted turkey topped with melted Swiss cheese, sauerkraut and 1000 island on grilled pumpernickel. 10

## Veggie Wrap

Grilled portabella mushroom, bruschetta, onion, lettuce, and drunken goat cheese with a balsamic glaze wrapped in a vegetable tortilla. 9.5

## Parmesan Chicken Melt

Breaded chicken tenders, thick cut hickory smoked bacon, tomato, cheddar and Swiss cheese on parmesan crusted sourdough. 10.5

## Not Your Momma's Tuna Melt

Spicy tuna salad loaded with vegetables topped with melted cheddar cheese served on Cajun grilled sourdough. 9.5

## BLT

Thick cut hickory smoked bacon, lettuce, tomato and mayo on grilled sourdough. 9

# On a Pub Bun

Pub bun plates are served with your choice of kettle chips, slaw or fries. Substitute onion rings, house salad or mug o' soup. 1.5

## Carolina Pulled Pork

Pulled pork tossed in BBQ and smothered with coleslaw. 10

## Sticky Burger

Topped with peanut butter, thick cut bacon and cheddar cheese. 11

## Drunken Lucy

Fresh ground lamb burger stuffed with drunken goat cheese. 12.5

## Buffalo Chicken

Topped with buffalo sauce, blue cheese, lettuce and tomato. 9

## Bryant Street Burger

Topped with smoked Gouda, grilled granny smith apples, and Dearth sauce. 10

## Whisky Chicken

Glazed with whisky sauce and topped with Gouda and crispy fried onions. 9.5

## Fork & Knife Burger

Two ½ lb. patties topped with melted Swiss and American cheese, thick cut bacon, sautéed onions and mushrooms. 14

## Bleu Burger

Topped with bleu cheese crumbles, roasted red peppers, and thick cut bacon. 11.5

## Spinach Artichoke Chicken

Topped with spinach & artichoke dip and diced tomato. 9.5

## California

Charbroiled chicken breast or burger served with lettuce, tomato, onion and mayonnaise. 8.5

Additional toppings charged accordingly.

Thoroughly cooking foods of animal origin reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.