

McGARRY'S

pub & restaurant

LUNCH

417 NINTH AVENUE
BTWN 33RD & 34TH STREET
212-810-2115
WWW.MCGARRYSNY.COM

APPETIZERS

POTATO SKINS - \$9.95

Topped with bacon, cheese, chopped scallions served with sour cream

MOZZARELLA STICKS - \$9.95

Mozzarella cheese sticks breaded, fried and served with marinara sauce

CHICKEN FINGERS - \$9.95

Tender slices of chicken breast breaded or tossed in beer batter then fried golden brown

BUFFALO WINGS - \$9.95

Chicken wings tossed in a sauce of your choice: mild, medium or hot, BBQ, hickory BBQ or sweet chili served with carrots, celery and blue cheese

POPCORN CHICKEN - \$9.95

Bite sized chicken pieces covered with bread crumbs served with chipotle sauce or tossed in buffalo sauce and served with blue cheese

NACHOS GRANDE - \$14.00

Spicy chili over nachos, smothered with cheese served with guacamole, sour cream and pico de gallo

FRIED CALAMARI - \$12.95

Served with homemade marinara sauce

McGARRY'S COMBINATION - \$15.95

Potato skins, buffalo wings, zucchini sticks, mozzarella sticks and onion rings served with all the side sauces

VEGETABLE PLATTER

Carrots, celery, broccoli and cauliflower served with sour cream or blue cheese

Small - \$10.00 Medium - \$16.95 Large - \$24.00

SOUPS AND SALADS

SOUP OF THE DAY - \$5.95

FRENCH ONION SOUP - \$6.95

MIXED GREEN SALAD - \$6.95

Crisp greens, ripe tomatoes, onions, cucumbers and shredded carrots

CAESAR SALAD - \$9.95

Crisp romaine lettuce tossed in caesar dressing topped with parmesan cheese and croutons

McGARRY'S SALAD - \$11.95

Mixed greens tossed with candied walnuts, dried cranberries, green apple slices, crumbled blue cheese and a raspberry vinaigrette

COBB SALAD - \$13.95

Crisp romaine lettuce, sliced chicken breast, roasted peppers, avocado, boiled egg, chopped onions, bacon and crumbled blue cheese

*HOUSE SALAD - \$15.00

Blackened shell steak over mixed greens

Please ask your server for salad dressing choices.
ADD CHICKEN \$4.00 extra *ADD SALMON \$6.00 extra

BURGERS AND SANDWICHES

*CAELIC BURGER - \$14.00

Irish bacon and irish cheddar cheese

*McGARRY'S BURGER - \$12.50

TURKEY BURGER - \$12.00

VEGGIE BURGER - \$12.00

ADD CHEESE \$1.00 - ADD BACON \$1.50 -

ADD SEASONED MUSHROOMS \$1.00 -

ADD SAUTEED ONIONS \$1.00

TURKEY CLUB - \$13.00

Turkey, bacon, lettuce, tomato and mayo with a choice of white, wheat or rye bread

*ROAST BEEF - \$13.00

Roast beef on garlic bread topped with melted mozzarella cheese

CHICKEN SANDWICH - \$13.00

Grilled chicken breast, crispy bacon and melted mozzarella cheese with BBQ sauce

*STEAK SANDWICH - \$14.00

7oz New York strip steak topped with sauteed onions and mushrooms on garlic bread

THE REUBEN - \$12.00

Corned beef with melted swiss cheese served on toasted rye with sauerkraut and russian dressing

BUFFALO CHICKEN WRAP - \$12.00

Spicy chicken breast with romaine lettuce, onion and blue cheese prepared mild, medium or hot

CHICKEN AVOCADO CLUB - \$13.00

Grilled chicken breast, lettuce, tomato, avocado, crispy bacon, swiss cheese and mayo on a toasted baguette

All burgers and sandwiches served with a choice of french fries or salad

QUESADILLAS - \$12.00

Add chicken - \$4.00

*Add steak - \$6.00

SLIDERS

*McGarry's sliders:

Mini burgers served with american cheese and pickle

1 order - \$10.95 2 orders - \$19.00 3 orders - \$29.00

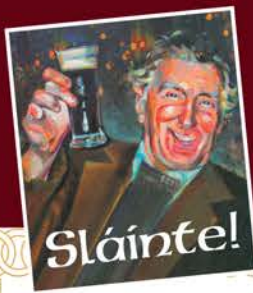
Pulled pork sliders:

Slow cooked pork marinated in a BBQ sauce

1 order - \$10.95 2 orders - \$19.00 3 orders - \$29.00

SERVICE CHARGE MAY BE ADDED TO PARTIES OF 6 OR MORE PEOPLE

**Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness."



McGARRY'S

pub & restaurant

LUNCH

417 NINTH AVENUE
BTWN 33RD & 34TH STREET
212-810-2115
WWW.MCGARRYSNY.COM

ENTREES



chicken pot pie - \$16.95

Diced chicken and mixed vegetables in cream sauce, topped with a flakey pastry

shepherds pie - \$16.95

Slow braised ground beef, peas, carrots and gravy topped with homemade mashed potatoes, baked until golden brown

*DUBLIN BROIL - \$16.95

Tender slices of beef in a mushroom gravy sauce served with mashed potatoes and vegetables

BANÇERS AND MASH - \$16.95

Jumbo irish sausages served with mashed potatoes, sauteed onions and gravy

CORNEO BEEF AND CABBAGE - \$16.95

Traditional slow cooked brisket of beef served with boiled potato, cabbage and a side of mustard

fish AND chips - \$18.95

Beer battered or breaded filet of tilapia served with tartar sauce, malt vinegar and lemon wedges

chicken CURRY - \$16.95

Diced chicken breast with onions and peppers in a mild curry sauce served with rice or french fries

penne A LA VODKA - \$15.95

Light vodka tomato sauce with mozzarella cheese

ANGEL HAIR PRIMAVERA - \$15.95

Seasonal vegetables, garlic, olive oil and grated parmesan cheese

*BROILED SALMON - \$18.95

Broiled in a white wine garlic and lemon sauce served with rice and vegetables

*NEW YORK SHELL STEAK - \$26.95

A 12oz steak flame broiled, served with potatoes, mixed vegetables and topped with onion rings and a mushroom cap

ASK YOUR SERVER ABOUT OUR DESSERTS

DRAFT BEERS

Guinness, Stella Artois, McGarrys ale, Smithwicks, Blue Moon, Magners Cider, Molson Canadian, Bud light, Coors light, Sam Adams Lager, Seasonal, Lagunitas IPA

AMERICAN CRAFT BEERS (BOTTLES)

Keegan Ale Mother's Milk Stout (Kingston, NY) - 5% abv
Fire Island Red Wagon IPA (Fire Island, NY) - 7% abv
Fire Island Lighthouse Amber Ale (Fire Island, NY) - 5.2% abv
Southampton Double White (Southampton, NY) - 6.7% abv
Saranac Adirondack Lager (Utica, NY) - 5.5% abv
Ithaca Seasonal Ale (Ithaca, NY) - 5.1% abv

Coney Island Mermaid Pilsener (New York) - 5% abv
Arrogant Bastard Ale (San Diego, CA) - 7.2% abv
Peak Seasonal (Portland, ME) - 5.7% abv
Sweetwater Extra Pale Ale 420 (Atlanta, GA) - 5.7% abv
Founders Centennial IPA (Grand Rapids, Michigan) - 7.2% abv
Founders All Day IPA (Grand Rapids, Michigan) - 4.7% abv

IMPORT BEERS (BOTTLES)

Innus & Gunn Original Ale (Scotland) - 6.6% abv
Innus & Gunn Oak Aged Strong Ale (Scotland) - 6.8% abv
Delirium Tremens (Belgium) - 8.5% abv
Hofbrau Lager (Germany) - 5.1% abv
Palm Ale (Belgium) - 5.5% abv

Gulden Draak Strong Ale (Belgium) - 10.5% abv
Franziskaner Hefeweizen (Germany) - 5% abv
Weihenstephaner Hefeweiss (Germany) - 5.4% abv
Radeberger Pilsener (Germany) - 4.8% abv
Dos Equis (Mexico) - 5% abv
Tiger Lager (Singapore) - 4.8% abv

BOTTLED BEERS

Budweiser, Corona, Corona light, Heineken, Heineken light, Bud light, Coors light, Amstel light, Miller lite, Miller High Life, Michelob Ultra

NON ALCOHOLIC

O'Douls

BOTTLED CIDERS

Woodchuck Amber (USA) - 5% abv
Magners (Ireland) - 4.5%

Magners Pear (Ireland) - 4.5% abv
Kopparberg Pear (Sweden) - 4.5% abv