



Small Plates & Shareables

CORNED BEEF & CABBAGE ROLLS

Potatoes, mozzarella and provolone served with 1000 island dip | \$11

WARM PRETZEL BITES

Kerry Gold cheddar dipping sauce and Coleman's mustard whipped cream cheese | \$9

FILET MIGNON SLIDERS

Tosted shallot mayonnaise, on a mini artisan bun | \$5 each

CORNED BEEF POUTINE WITH GUINNESS GRAVY

Fresh cut fries, Ellsworth Creamery cheddar cheese curds, diced tomato, scallions, bacon, Kerry Gold cheddar cheese sauce and a side of Curry sauce | \$13

GOAT CHEESE FLATBREAD

Naan bread with goat cheese, tomatoes, basil and topped with balsamic glaze | \$12

ELLSWORTH FARM CHEESE CURDS

White cheddar cheese curds, guinness batter, Blackberry preserve | \$10

JUMBO CHICKEN WINGS

With McNally's special house sauce, and an Irish Cashel blue cheese dip (also available char-grilled) | \$13

CHARCUTERIE & CHEESE BOARD

Assorted European cheeses & meats with accompaniments | \$18

SCOTCH EGG

Soft-boiled egg, Irish sausage, panko breading, stoneground mustard | \$10

CRAB MEAT & AVOCADO DUO

Served with toast points | \$14

IRISH SAUSAGE ROLLS

Irish sausage wrapped in a savory puff pastry and served with Bronston pickle | \$11

MARYLAND CRAB CAKE

Mango walnut relish, Sriracha aioli | \$14

ARTISAN BAKED BREADS

and fermented butter | \$4

Salads & Soup

BLARNEY BLUE ISLAND

Field greens, Irish blue cheese, candied pecans, dried Michigan cherries, bacon bits, roasted pear, and balsamic vinaigrette | \$13

TRADITIONAL CAESAR

Romaine hearts, classic dressing, aged parmesan, pickled red onion, sourdough croutons & cherry tomatoes | \$12
(add chicken \$3, Shrimp \$6, Beef Tenderloin \$8 or Salmon \$6)

ICEBERG WEDGE

Baby iceberg wedges, Irish Cashel blue cheese, applewood smoked bacon, watermelon radish & sourdough croutons | \$11 (add chicken \$3, Shrimp \$6, Beef Tenderloin \$8 or Salmon \$6)

ULSTER COBB SALAD

Grilled beef tenderloin medallions, avocado, tomato, smoked bacon, blue cheese, poached egg with a caramelized onion-caraway dressing | \$17

CHOPPED ASIAN SALAD

Napa and red cabbage mix, grilled chicken, almonds, wontons, cucumbers, sesame, carrots with a soy-ginger dressing | \$13

RUSTIC POTATO LEEK SOUP

\$4 Cup | \$7 Bowl

SOUP OF THE DAY, CHEF'S CHOICE (ask your server)

\$4 Cup | \$7 Bowl

Irish Boxty's

Traditional Irish Potato Pancake

WB YEATS VEGGIE BOXTY

Portobello mushrooms, eggplant, onions, red peppers, asparagus and spinach with a rich pesto sauce | \$15

SEAN O'CASEY STEAK BOXTY

Filet, cremini mushrooms, red peppers, sautéed onions and provolone in a Guinness steak sauce | \$18

GEORGE BERNARD SHAW'S REUBEN BOXTY

Hand carved and slow simmered corned beef, melted Swiss, house slaw and Thousand Island dressing | \$17

OSCAR WILDE SALMON BOXTY

Sautéed wild mushrooms, caramelized onions, Kerry Gold cheddar cheese, roasted red Peppers and asparagus with a lemon beurre blanc sauce | \$17

JAMES JOYCE CHICKEN BOXTY

Grilled chicken breast, smoked gouda, grilled Peppers, smoked bacon and onions in a Chipotle cream sauce | \$16





McNALLY'S
Traditional Irish Pub

Sandwiches & More

Served with a choice of herb fries, house slaw, homemade savory chips, sweet potato fries, side salad or waffle fries.

MCNALLY'S "BUILD YOUR OWN BURGER"

Choose up to three toppings - Iceberg lettuce, mixed field greens, pickles, coleslaw, grilled onions, sliced tomato, roasted peppers, jalapenos, Stone ground mustard, mayonnaise, chipotle mayonnaise, garlic aioli, BBQ sauce, Salsa Verde, Gouda cheese, Irish cheddar, Provolone, Swiss, American, Pepper jack or Blue Cheese crumbles. | \$14

Premium toppings for \$1.50 each
(Avocado, Fried Egg, Smoked Bacon, Sautéed mushrooms, or Onion Rings)

GRILLED SALMON BLT Smoked bacon, lemon dill cream, capers, lettuce, tomato & red onion, on a brioche bun | \$15

CHICKEN COBB SANDWICH Grilled chicken breast, tomato, smoked bacon, avocado, blue cheese mayonnaise, spring mix on nine grain bread | \$13

MONTE CRISTO Smoked Turkey, Black Forest ham, Jarlsberg cheese, smoked gouda, blackberry jam and powdered sugar on sourdough | \$13

AHI TUNA WRAP Medium rare Ahi Tuna, Asian slaw, Crabmeat & Wasabi aioli | \$15

TURKEY GOUDA Honey Turkey, smoked gouda, Granny Smith apples, grilled onions, and honey mustard on toasted naan bread | \$12

CORNED BEEF SANDWICH Hand carved corned beef, Swiss cheese, lettuce, tomato, whole grain mustard on seeded rye | \$13

WILD ROVER REUBEN Braised corned beef, house slaw, 1000 island dressing and Swiss cheese on seeded rye | \$13

STEAK SANDWICH Grilled sirloin, caramelized onion, Gouda & horseradish mayo on a hoagle roll | \$16

FISH TACOS Cajun Spiced Cod, Salsa Verde, Pickled red onion, cucumber and chipotle mayo | \$13

STEAK TACOS Skirt steak, corn tortilla, cilantro, red onion, salsa and avocado | \$16

PAN SEARED AMISH CHICKEN BREAST Served with Irish cheddar crushed potatoes and Jameson mushroom cream sauce | \$20

BRAISED LAMB SHANK Toasted barley 'risotto' and rosemary-bonestock reduction, with battered onion rings | \$25 (no side)

CRAB CRUSTED ALASKAN HALIBUT Tomato polenta, market vegetables & lemon butter sauce | \$24 (no side)

VEGETARIAN BURGER Beyond meat patty. Choose up to three toppings - Iceberg lettuce, mixed field greens, pickles, coleslaw, grilled onions, sliced tomato, roasted peppers, jalapenos, Stone ground mustard, mayonnaise, chipotle mayonnaise, garlic aioli, BBQ sauce, Salsa Verde, Gouda cheese, Irish cheddar, Provolone, Swiss, American, Pepper jack or Blue Cheese crumbles. | \$14

Premium toppings for \$1.50 each
(Avocado, Fried Egg, Smoked Bacon, Sautéed mushrooms, or Onion Rings)

Irish Classics

GUINNESS POT ROAST

Succulent pot roast with mixed vegetables, Guinness gravy on top of colcannon potatoes | \$15

THE FULL MONTY

2 eggs over easy, rashers, bangers, black and white pudding, Irish beans, charred tomatoes, and sautéed mushrooms | \$15

CORNED BEEF AND CABBAGE

Colman's mustard and Brown sugar glaze corn beef brisket, poached root vegetables, new potatoes, braised cabbage and parsley cream sauce | \$16

SHEPHERD'S PIE

All natural Angus beef, peas, carrots, pearl onions in a Rosemary Guinness gravy, topped with charred colcannon whipped potatoes | \$15

IRISH BANGERS & MASH

An Irish favorite!
Irish sausage on top of colcannon whipped potatoes, topped with caramelized onions and gravy | \$15

TRADITIONAL FISH AND CHIPS

Guinness battered Cod filets, fresh cut fries, mushy peas, house slaw and tartar sauce | \$15



GORDON FLESCH
COMPANY, INC.
BUSINESS TECHNOLOGY MANAGED

The Gordon Flesch Company cares
about local businesses

* Consuming raw or under cooked meat, eggs, shellfish or seafood, may increase your risk of food borne illness.

Pricing subject to change without notice.