

# MCGUIRE'S<sup>TM</sup> IRISH PUB

ONE OF AMERICA'S GREAT STEAKHOUSES



irishpub@aol.com

11 Time  
Golden Spoon  
Award Winner  
Florida Trend  
Magazine

Featured in  
"The Food Network"  
Highly  
Recommended by  
Fodors, Frommers,  
Mobil & AAA  
Travel Guides



Late Night Happy Hour

1/2 Price Draft Beer, House Wine & Well  
7 Nights A Week 11 pm - Close



Visit us on the web at: [www.mcguireirishpub.com](http://www.mcguireirishpub.com)



## A NEW YORK IRISH SALOON



# APPETIZERS

**SENATE BEAN SOUP** Same recipe as was served in the U.S. Senate for 18¢ in 1977. We've been selling this wonderful Homemade Soup at this price since 1977. The Senate cafeteria has raised their price to \$6.00, but we all know Washington can't control costs.

**TRASH!** Trimmings from our smoked ribs. Served with our traditional BBQ sauce for dipping

**BUFFALO CHICKEN THIGHS** A McGuire's Favorite with more meat than Wings.

**IRISH POTATO SKINS** Baked Irish Potato Skins loaded with Smoked Gouda Cheese and Applewood Smoked Bacon.

**McGUIRE'S JUMBO BAVARIAN PRETZEL** Served with Yellow Mustard and our very own McGuire's Red Ale Beer Cheese.

♣ **PUB STYLE BEER CHIPS** Our Crispy Homemade Potato Chips covered with McGuire's Ale Crafted Cheese Dip

**CALAMARI** Flash fried and sprinkled with Parmesan Cheese. Served with Marinara Sauce.

**PADDY'S SPINACH, ARTICHOKE & CREAM CHEESE DIP**

♣ **REUBEN EGGROLLS** Homemade Irish Eggrolls with Corned Beef, Sauerkraut and Swiss Cheese. Served with Thousand Island Dressing for dipping.

**IRISH BOXTYS** Garlic Mashed Potatoes rolled in Herbed Bread Crumbs and Flash Fried. Served with Salsa, Guacamole Dip and a Horse Radish Sour Cream Sauce.

**COMBO SNACK PLATE** A Great Combo of McGuire's Munchies

# STEAK BURGERS

VOTED THE "BEST OF THE GULF COAST" IN NEWS JOURNAL POLLS

**BACON CHEDDAR** ♣ **GUACAMOLE & JACK**

**MUSHROOM & SWISS** ♣ **BLACK & BLEU**

**BIG DADDY BURGER** ♣ **HAWAIIAN PINEAPPLE**

**ST. PATTY MELT** ♣ **CHEDDAR BURGER**



# STEAKS & CHOPS

McGuire's Irish Pub is one of a select few Restaurants in America to serve **U.S.D.A. Certified Prime Steaks**. Less than 5% of all Beef is good enough to be graded "PRIME". Supermarkets don't sell it. World Famous Restaurants don't serve it! McGuire's Steaks are never frozen, and hand cut daily and grilled over hickory wood fires to your specifications.



**There is No Better Steak in America . . . Period!**

**BEST**

**NEW YORK STRIP\*** ONE POUND (16 oz.) Cut from U.S.D.A. Certified Prime Aged Beef grilled over wood fires and served sizzling in Garlic Hotel Butter.

**PEPPERCORN STEAK\*** Our U.S.D.A. Certified Prime N.Y. Strip Steak loaded with Cracked Peppercorns hammered in to form a Pepper Crust. Very Hot!!

**BEST**

**RIBEYE STEAK\*** An Outstanding example of U.S.D.A. Certified Prime at its best. This Steak has the most fat marbling of all the Prime Cuts, which makes the Ribeye flavorful and tender. Cut daily here at McGUIRE'S from Prime Ribs of Beef with extra Fat for extra flavor.

**FILET MIGNON\*** 12 oz. cut from our choice beef tenderloins.

**BEST**

**MOLLY'S CUT\*** 8 oz. filet mignon cut from our choice beef tenderloins.

**10 oz. CHOICE** (Certified CHOICE Beef, NOT McGUIRE'S PRIME)  
**NEW YORK STRIP\***

**BACON WRAPPED FILET MIGNON\*** A 6 oz. Steak wrapped with Hickory Smoked Bacon

**CHOPPED AND GROUND SIRLOIN STEAK\***

**JAMESON PORK CHOPS\*** Grilled French Loin Pork Chops with an Irish Whiskey Glaze served with homemade Granny Smith Applesauce

*Bleu Cheese Crumbles or Merlot Mushroom Sauce added to any steak*

*All of the above are served with House Salad and Natural Fried Irish Potatoes.*

# SEAFOOD SPECIALTIES

**FISH & SHRIMP & CHIPS** Free Range Fresh Fish and Shrimp battered in McGuire's Red Ale and Flash Fried. Served with Cole Slaw.



**CEDAR PLANKED GALWAY SALMON** Seasoned in a Black Mustard Irish Whiskey Glaze as served by McGuire's Chefs at The Distinguished James Beard House in N.Y.C.

**ALE BATTERED SHRIMP** Fried to a Golden Brown in Pure Low Cholesterol Oil Served with your choice of House or Caesar Salad & Natural Fries or Asparagus.

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

# PUB FARE

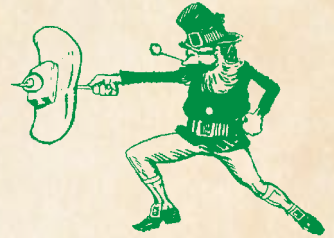
**FISH & CHIPS** Free range fresh fish caught daily in the Irish Sea by McGuire's Cousin Nathan and battered in McGuire's Red Ale. Served with Cole Slaw.

## OPEN FACED HICKORY SMOKED PRIME RIB SANDWICH

with Au Jus (when available)

## KOSHER SANDWICHES

Can be served on your choice of Kosher Rye, French, or our Old Fashioned Toasted Kaiser Bun. All Sandwiches served with Irish Fries.



**NATHAN'S SPECIAL** Our special combination of Corned Beef and Pastrami with melted Deli White Cheese on Kosher Rye Bread.

COUSIN NATHAN'S RECOMMENDS

**PASTRAMI** The finest Pastrami available - Hebrew National on Kosher Rye Bread.

**CHICKEN SUPREME** Charbroiled Free Range Chicken Breast with Kosher Smoked Ham and Melted Swiss Cheese on French Bread.

**SPICY FRIED CHICKEN SANDWICH** with pickles and Spicy Sauce on our Old Fashioned Burger Bun

**REUBEN SANDWICH** Dynamite combination of Corned Beef, Swiss Cheese and Sauerkraut with Thousand Island Dressing on Rye Bread. Served with Natural Fried Irish Potatoes

## SALADS



### CHICKEN OR SALMON CAESAR SALAD

Romaine Lettuce, Seasoned Croutons, Grated Parmesan Cheese and Caesar Dressing with your choice of Chargrilled Chicken Breast or Grilled Salmon.

### McGUIRE'S ULTIMATE CHEF'S SALAD

A Dieter's Delite! Crisp Lettuce, Red Onions, Grape Tomatoes, Red & Yellow Peppers, Cucumbers, Carrots, Pepperoncinis, Bacon, Smoked Turkey, Kosher Ham, Cheddar & Mozzarella Cheeses and a Whole Boiled Egg.

## DESSERT

**HOMEMADE BREAD PUDDING** with Bushmills Irish Whiskey Sauce  
Homemade Daily from an Old Irish Recipe with a **very strong** Irish Whiskey sauce.