

# 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

NBC's  
"The Food Network"

Highly  
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Fodors, Frommers,  
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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.mcguires.com](http://www.mcguires.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. (*\$18.00 if it's your only purchase.*)

**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.

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

**BUFFALO O'TOOLE CHICKEN THIGHS**

**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.

**NATHAN McGUIRE'S SUPREME NACHOS** Invented by McGuire's Cousin Nathan in Old Mexico. Mucho Grande!!

**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**

**BREAKFAST BURGER** Served with an Over Easy Egg and Jameson Irish Whiskey Jam.



# 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!**



**TOMAHAWK LONG BONE RIBEYE\*** ONE AND A HALF POUND (24 OZ.)  
McGuire's **PRIME** Cowboy Cut Ribeye Steak



**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!!



**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.

**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\***

**CHOPPED AND GROUND SIRLOIN STEAK\***

*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.

**BELFAST BAR-B-Q RIBS** Smoked all night in our Hickory Smokehouse with a Honey BBQ Glaze. Served with Homemade Baked Beans and Potato Salad.

## OPEN FACED HICKORY SMOKED PRIME RIB SANDWICH

with Au Jus (when available)

# ☘ KOSHER SANDWICHES ☘

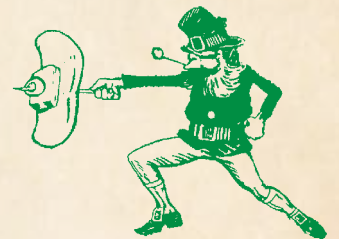
Can be served on your choice of Kosher Rye, French, or our Old Fashioned Toasted Kaiser Bun. All Sandwiches served with Irish Fries.

☘ **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.



**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



## FLASH FRIED CHICKEN OR GRILLED 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

**NEW YORK CHEESECAKE** A true McGuire's portion; a **1 POUND** slice of New York Cheesecake topped with homemade Cherries Jubilee, enough to share but you don't have to!