

# Soup and Salad

## MRS. MCATEER'S POTATO SOUP

A John D. McGurk's tradition  
cup 3.50                  bowl 4.50

*Dressings Available:* Roasted Shallot Vinaigrette • Balsamic Vinaigrette • Buttermilk Ranch  
Creamy Caesar • Champagne Orange Vinaigrette • Bleu Cheese

*Salad Options:* Shrimp skewer 5.95 • Chicken: grilled, blackened or tenders 3.50  
Pan seared salmon filet 5.95

## MIXED BABY GREENS

Roma tomatoes, Parmesan cheese,  
croutons and choice of dressing  
small 3.95                  large 5.50

## SMOKED RAINBOW TROUT SALAD

Tossed baby greens, red potatoes, crisp bacon  
and Parmesan cheese, roasted shallot vinaigrette  
9.75

## FRIED CHICKEN SALAD

Romaine lettuce with chicken tenders, tomatoes,  
bacon, egg, carrots and cheddar cheese tossed in  
a tangy ranch dressing  
9.50

## SOUP OF THE DAY

Made fresh daily  
cup 3.50                  bowl 4.50

## CAESAR SALAD

Romaine, shredded Parmesan,  
garlic croutons, creamy Caesar dressing  
small 4.50                  large 5.95

## BABY SPINACH SALAD

Mandarin orange sections, red onions, spiced  
pecans, champagne orange vinaigrette  
small 4.95                  large 6.50

# Appetizers

## TOASTED BEEF RAVIOLI

St. Louis' own, marinara and Parmesan  
6.95

## SPINACH AND ARTICHOKE RAVOLI

Toasted St. Louis style, tangy dipping sauce  
7.95

## WICKLOW FOREST MUSHROOMS

Sautéed mixed mushrooms,  
fresh herbs, dry vermouth  
7.95

## ONION PETALS

Freshly fried onion slices,  
chipotle ranch dipping sauce  
6.25

## PAN-SEARED BLUE CRAB CAKES

Roasted red pepper sauce, relish aioli  
8.95

## MCGURK'S CHICKEN WINGS

One pound platter 7.50      King size 10.95  
Includes ranch or bleu cheese

## IRISH CHIPS

A basket of house-made Irish style crisps  
3.95

## BAKED POTATO SKINS

Bacon and shredded provolone, with sour cream  
6.95

## BACON WRAPPED SHRIMP

Five jumbo shrimp, mixed greens,  
horseradish cream sauce  
9.75

## CHICKEN TENDERS

Crispy deep-fried all white chicken,  
honey mustard dipping sauce  
7.50

## BAKED SPINACH AND ARTICHOKE DIP

Fresh baked crostini bread  
7.95

# *Dinner Favorites*

## **GAELIC STEAK**

A pan-seared 8oz. filet, Irish whiskey, mushroom and onion cream sauce, with garlic-mashed potatoes, green beans  
19.95

## **ROASTED CHICKEN DINNER**

10 oz. twin chicken breasts, roasted new potatoes, green beans, marsala cream sauce  
16.95

## **BLUE CHEESE ENCRUSTED RIBEYE**

12 oz. ribeye encrusted with blue cheese, with mushroom infused mashed potatoes, broccoli, mushroom demi-glace  
19.95

## **IRISHMAN IN THE BRONX**

14 oz. New York strip, with Parmesan-mashed new potatoes, broccoli, bacon-vodka cream sauce  
19.95

## **STUFFED CHICKEN BREAST**

8 oz. chicken breast stuffed with chevre cheese, fresh spinach, mushrooms and roasted peppers. With tomato risotto, asparagus, bacon-vodka cream sauce  
17.95

## **GRILLED RACK OF LAMB**

Full rack of lamb, bleu cheese, mushroom infused mashed potatoes, broccoli, mushroom demi-glace  
20.95

## **ADD A GRILLED SHRIMP SKEWER TO ANY ENTRÉE**

5.95

## **MIXED GRILL**

Grilled petite filet, house-made pork and potato sausage, grilled shrimp, grilled veggie kabob, garlic-mashed potatoes, mushroom demi-glace  
20.95

## **PAN-SEARED SALMON**

8 oz. salmon filet pan-seared, creamy mustard sauce, rice pilaf and asparagus  
16.95

## **CITRUS MARINATED PORK TENDERLOIN**

Pan-seared pork tenderloin, roasted new potatoes, squash, zucchini, carrots, peppers, with an orange amaretto demi-glace  
16.95

## **SHRIMP WITH FETTUCCHINE**

Shrimp, squash, zucchini and mushrooms, roma tomatoes, fettucini noodles in white wine broth  
16.95

## **GRILLED PORTERHOUSE**

16 oz. porterhouse, bacon-cheddar mashed potatoes, broccoli, with a bacon-vodka cream sauce  
19.95

# Sandwiches

Served with Irish crisps. To substitute garlic-mashed potatoes or new potato salad add 1.25  
To substitute onion petals, broccoli, asparagus, green beans or roasted new potatoes, add 1.50

## **JOHN D. MCGURK'S BURGER**

6.95

Available with the following cheeses:

cheddar, creamy cheddar swiss, American, provolone, bleu, monterrey or pepper jack add .95

Sautéed mushrooms, caramelized Guinness onions or bacon add 1.00

## **VEGGIE SANDWICH**

Portabella mushroom, squash, zucchini,  
roasted red pepper, basil mayonnaise,  
on toasted wheat bread

7.95

## **GRILLED TURKEY BURGER**

Sage and granny smith apple seasoned turkey,  
spicy apple chutney, toasted bun

7.95

## **SMOKED TURKEY CLUB**

Apple wood smoked cheddar, bacon, tomato,  
lettuce, basil mayonnaise on multi-grain bread

7.95

## **GRILLED BBQ CHICKEN SANDWICH**

House made bar b que sauce, Guinness onions,  
bacon, cheddar, toasted bun

7.95

## **RUSSELL STREET REUBEN**

Steamship-style corned beef, sauerkraut,  
thousand island dressing, swiss cheese,  
toasted rye bread

8.50

## **COLD ROAST BEEF SANDWICH**

Lettuce, tomato, onion, creamy horseradish,  
toasted sourdough

8.50

## **CAJUN CHICKEN SANDWICH**

Grilled chicken breast, cajun seasoning,  
sautéed peppers, onions, melted provolone cheese,  
toasted bun

7.95

## **OVEN-ROASTED TURKEY SANDWICH**

Smoked turkey, bacon, provolone cheese, toasted  
sourdough baguette

7.95

## **MAPLE SPICED PORK LOIN SANDWICH**

Apple wood smoked cheddar, Guinness onions,  
toasted sourdough baguette

7.95

## **ROASTED PRIME RIB SANDWICH**

Lettuce, tomato, onion, whole grain mustard  
horseradish sauce, on toasted baguette,

9.95

## **GRILLED THREE CHEESE SANDWICH**

Monterrey jack, cheddar, chevre goat cheese,  
roma tomatoes and Guinness onions,  
sourdough bread

6.95

## **CORNED BEEF SANDWICH**

Steamship-Style corned beef, toasted rye,  
served with a side of horseradish

7.50

# House Specialties

## **GUINNESS STEW**

Beef tips braised in Guinness stout, potatoes and carrots, in a sourdough bread bowl  
10.95

## **CORNED BEEF AND CABBAGE**

*A traditional Irish meal.*  
New potatoes, braised carrots and soda bread  
12.50

## **FISH & CHIPS**

Deep-fried cod filets with Irish crisps, house-made tartar sauce  
9 oz. serving 9.50    12 oz. serving 10.95

## **BANGERS AND MASH**

House-made pork and potato sausage, garlic-mashed potatoes  
9.50

## **IRISH STEW**

A traditional lamb stew, simmered with fresh vegetables, in a sourdough bread bowl  
10.95

## **PESTO TORTELLINI**

Cheese-filled pasta, plum tomatoes, creamy pesto sauce  
12.50

## **HERB-GRILLED CHICKEN LINGUINI**

Portabella mushrooms, asparagus, roasted garlic, red pepper cream sauce  
12.95

## **GRILLED TUNA STEAK SANDWICH**

Grilled tuna, lettuce, tomato, onion, lemon basil mayonnaise, toasted wheat,  
9.95

## **GRILLED TILAPIA SANDWICH**

Lettuce, tomato, onion, chipotle mayonnaise, toasted wheat bread  
9.50

# Sweets

## **WHISKEY BREAD PUDDING**

Traditional style, served warm in caramel and raspberry sauces, melted whiskey butter  
4.95

## **FLOURLESS CHOCOLATE TORTE**

House-made, berry coulis, vanilla bean ice cream  
5.95

## **HOUSE-MADE VANILLA ICE CREAM**

Three scoops of real vanilla bean ice cream, with a rich chocolate sauce  
3.95

## **BAILEY'S CHEESECAKE**

House-made with chocolate and caramel sauces  
5.75

18% gratuity added for groups of six or more.  
1.00 will be added for any split requests.  
All substitutions are at the kitchen's discretion.  
Private parties available; ask your server for details.