

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

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

B.L.T.

Between three slices of toasted sourdough

7.95

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
9.95

CORNED BEEF AND CABBAGE

A traditional Irish meal.
New potatoes, braised carrots and soda bread
10.50

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
9.25

IRISH STEW

Traditional lamb stew, simmered with fresh vegetables, in a sourdough bread bowl
9.95

PESTO TORTELLINI

Cheese-filled pasta, plum tomatoes, creamy pesto sauce
9.95

HERB-GRILLED CHICKEN LINGUINI

Portabella mushrooms, asparagus, roasted garlic, red pepper cream sauce
9.95

GRILLED TUNA STEAK SANDWICH

Lettuce, tomato, onion, lemon basil mayonnaise
toasted wheat bread
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.