**Soup and Salad**

**MRS MCATEER’S POTATO SOUP**

John D. McGurks tradition

Cup 4.50 Bowl 5.50

**MURPHY’S IRISH ONION GRATIN**

Broiled, Swiss cheese

6.50

**SOUP OF THE DAY**

Cup 4.50 Bowl 5.50

**MCGURK'S HOUSE SALAD**

Spring mix and red leaf lettuce,

grape tomatoes, carrots, cucumbers,

provel cheese

Small 4.95 Large 6.95

**MIXED GREEN SALAD**

Dried cranberries, toasted walnuts,

gorgonzola cheese, roasted garlic vinaigrette Small 5.95 Large 8.25

**SOUTHWEST CHICKEN SALAD**

Chicken tenders, romaine lettuce, tomatoes, corn,

black beans, roasted peppers, tortilla strips,

cheddar cheese, tangy ranch dressing

10.50

**BABY SPINACH SALAD**

Snap peas, mandarin oranges, candied cashews,

crispy wontons, sweet chili vinaigrette

Small 5.95 Large 8.25

**CAESAR SALAD**

Romaine, shredded parmesan, garlic croutons,

creamy Caesar dressing

Small 5.95 Large 8.25

**DRESSINGS;**

roasted garlic vinaigrette, buttermilk ranch, creamy Caesar, sweet chili vinaigrette, bleu cheese, tangy ranch

**ADD TO ANY SALAD:**

**CHICKEN: GRILLED, BLACKENED, OR FRIED CHICKEN STRIPS 4.00**

**Appetizers**

**TOASTED BEEF RAVIOLI**

St. Louis’ own, marinara, parmesan cheese

8.95

**SPINACH AND ARTICHOKE RAVIOLI**

Toasted St. Louis style, tangy ranch sauce

8.95

**BEER BATERED ONION RINGS**

Chipotle ranch

7.95

**GALWAY BAY CRAB CAKES**

Blue Crab, sweet corn, double-smoked bacon

11.95

**HOUSEMADE PRETZELS**

Fresh baked, cheese dipping sauce

6.95

**IRISH CRISPS**

Basket of house made Irish crisps

4.50

**BAKED POTATO SKINS**

Smoked bacon, 3 cheese blend, sour cream

8.95

**BACON WRAPPED SHRIMP**

Five jumbo shrimp, cheddar cheese grits,

ginger bbq sauce

12.95

**BAKED SPINACH AND ARTICHOKE DIP**

Fried pita bread

10.50

**MCGURKS CHICKEN WINGS**

Tossed in hot sauce, ranch or blue cheese

1 ½ pounds 10.95

**Sandwiches**

Served with house made Irish crisps. To substitute Yukon mashed potatoes, onion rings, broccoli,

green beans add 1.95

Side salad add 2.95

**JOHN D. MCGURK’S BURGER**

Char-grilled to temperature, sesame seed Kaiser roll 9.95

Add double-smoked Bacon 1.50

Add cheese 1.25

**RUSSELL STREET REUBEN**

Corned beef brisket, sauerkraut, 1000 island dressing, Swiss cheese, toasted rye bread

11.95

**CORNED BEEF SANDWICH**

Corned beef brisket, Swiss cheese,

toasted rye bread

11.50

**GRILLED TURKEY BURGER**

Lettuce, onion, tomato, toasted bun

10.50

**SMOKED TURKEY CLUB**

Lettuce, tomato, bacon, basil walnut mayonnaise,

wheat bread

10.50

**GRILLED THREE CHEESE SANDWICH**

Monterey jack, goat cheese, cheddar, roma tomatoes, Guinness onions, sourdough bread

9.50

**CAJUN CHICKEN SANDWICH**

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

10.95

**GRILLED TILAPIA SANDWICH**

Lettuce, tomato, onion, chipotle mayonnaise,

toasted wheat bread

12.95

**GRILLED CHICKEN SANDWICH**

Grilled chicken, Guinness onions, bacon,

swiss cheese, toasted bun

10.95

**SIDES:**

Yukon Mashed Potatoes $3.95

Gruyere Bacon Potato Gratin $4.25

Twice-Baked Potato $4.25

Sautéed Green Beans & Carrots $3.95

Roasted Asparagus $3.95

French Green Lentils $4.50

**Dinner Favorites**

**GAELIC STEAK**

8oz grilled filet mignon, yukon mashed potatoes,

green beans and carrots, sherry veal jus

25.95

**12 oz. MCGURKS RIBEYE**

Richly marbled and grilled, twice-baked potato,

green beans and carrots, McGurk’s steak sauce

26.95

**MEDALLIONS OF BLACK ANGUS**

**BEEF TENDERLOIN**

Pan-seared, gorgonzola mashed potatoes,

green beans and carrots, roasted

mushroom-cabernet sauce

6 oz. 21.95

**DOUBLE-THICK PORKCHOP**

Grilled, center cut, French green lentils,

smoked bacon gruyere potato gratin,

spiced fruit reduction

20..95

**STUFFED CHICKEN BREAST**

8oz chicken breast stuffed with spinach,

mushrooms, red peppers, tomato risotto,

asparagus, bacon vodka cream sauce

19.95

**HERB GLAZED SALMON**

Pan seared salmon filet, pearl couscous, spinach,

asparagus, lemon butter

19.95

**House Specialties**

**GUINNESS STEW**

Beef tips braised in Guinness stout, potatoes,

carrots, sourdough bread bowl

13.95

**IRISH STEW**

Traditional lamb stew, fresh vegetable, sourdough bread bowl

13.95

**FISH AND CHIPS**

Beer battered cod fillets, Irish crisps, house made

tartar sauce

9oz serving 12.50 12oz serving 15.95

**SOUTHERN-FRIED CHICKEN STRIPS AND CHIPS**

Buttermilk battered, choice of dipping sauce

11.95

**CORNED BEEF AND CABBAGE**

Corned beef brisket, new potatoes,

braised carrots, soda bread, horseradish

16.95

**BANGERS AND MASH**

House made pork sausage, yukon mashed potatoes, grain mustard demi-glace

12.95

**GRILLED CHICKEN PENNE PASTA**

Roasted red peppers, spinach, parmesan,

bacon cream sauce

15.95

**Sweets**

**WHISKEY BREAD PUDDING**

Traditional style, caramel and raspberry sauces,

melted whiskey butter

6.95

**BEGGARS PURSE**

House made chocolate, cherry, and walnut pie,

vanilla bean ice cream, caramel sauce

7.50

**CHOCOLATE AMARETTO TORTE**

Dense, rich, flourless chocolate cake with ground almonds and chocolate ganache, berry coulis,

scoop of vanilla ice cream

6.95

**VANILLA BEAN ICE CREAM**

Vanilla bean ice cream, chocolate sauce

4.50

**BAILEY’S CHEESECAKE**

Bailey’s Irish cream, chocolate cookie crust, chocolate sauce, caramel sauce

6.50



**Draft Beer**

Guinness

Harp Lager

Smithwick’s

Ace Pear Cider

McGurk’s Irish Red

Civil Life Brown

Shocktop

Bud Light

Urban Chestnut \*

4 Hands \*

Seasonal IPA \*

Six Mile Bridge \*

\*rotating handle – ask server for details

**Bottle Beer**

Bud, Bud Light, Bud Select,

Bud Light Lime, Busch, Corona, Michelob Ultra, Miller Lite, Michelob Golden Light, Pabst Blue Ribbon

**Specialty and Craft / Bottles and Cans**

4 Hands City Wide

Boulevard Tank 7

Crispin Cider

Schlafly Pale Ale

Urban Chestnut Schnicklefritz

\*Ask your server for other season cans and bottles.

**20% GRATUITY ADDED TO PARTIES OF 6 OR MORE**

* **CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD OR POULTRY MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS**