

# Starters

### CELTIC WINGS 5/\$10 or 10/\$16.50

Large wings tossed in a house blend of spices and then baked. Finished in the fryer and tossed in your choice of sauce. Hot, Medium, Mild, Honey BBQ, Lemon Pepper or Teriyaki.

### **HOT SOFT PRETZELS 14**

Dusted lightly with salt, baked and served with Maguire's house mustard. Add Our 6 Cheese Sauce for Dipping \$2

### CHEESY SPINACH DIP 12

Spinach mixed with a blend of cheeses and baked. Served with kettle chips for dipping

### SCOTCHEGG 2/\$13

Large hardboiled egg rolled in seasoned sausage, breaded and kettle fried. Served open faced and with our whole grain honey mustard sauce.

### **REUBEN SPRING ROLLS 4/\$13**

Home cooked shredded corned beef, Swiss cheese and sauerkraut rolled and deep fried. Served with 1000 island dressing for dipping.

## 4

## Inish Favorites

#### FISH AND CHIPS 21

2 pieces of Atlantic Cod hand dipped in our Smithwick's batter. Served with homemade tartar sauce and coleslaw and your choice of kettle chips or fries.

#### **CORNED BEEF & CABBAGE 23**

Slow cooked for over 8 hours and hand sliced. Served over roasted red potatoes and with boiled cabbage and carrots.

### **COTTAGEPIE 16**

Ground beef and pork stewed in a rich gravy and vegetables. Topped with cheesy mashed potatoes, toasted bread crumbs and baked.

### **STEAK AND GUINNESS PIE 18**

Seared sirloin steak, diced carrots and onions in a rich Guinness cream sauce. Served in a skillet topped with mashed potatoes, shredded cheese and baked. Comes with choice of vegetable.

#### CHICKEN POT PIE 15

Made from scratch with diced chicken, carrots, onions, peas and a touch of rosemary and thyme in a rich gravy. Topped with puff pastry and baked.

### BANGERS AND MASH 16.50

3 large bangers boiled in Guinness and finished in the fryer. Served over mashed potatoes and topped with gravy. Your choice of vegetable.

### **BACON BOURBON CHICKEN 18.50**

2 grilled chicken breasts over mashed potatoes and topped with our homemade bourbon cream sauce. Served with your choice of vegetable. Note: Sauce contains pork.

### **GUINNESS LAMB STEW 18**

Hearty stew of lamb, potatoes & vegetables in a rich Guinness brown gravy with hints of rosemary & thyme. Served with dinner rolls.



### Pab Grab

Substitute sweet potato fries or Onion Rings \$2.

### THE REUBEN 17.50

Home cooked and hand sliced corned beef grilled with sauerkraut, Swiss cheese and Thousand Island dressing. Served on grilled marble rye. Turkey Reuben 13

#### MONTE CRISTO 15.50

Turkey, ham, and Swiss cheese on Texas toast, beer-battered, deep-fried, dusted with sugar and served with a side of maple syrup or strawberry jam

### CHICKEN TENDERS 14.50

4 breaded chicken tenders deep fried. Toss in any wing sauce for \$1

### PATTY S DAY SMASHBURGER 16

2 4oz smash patty's stacked & layered with Dubliner Irish cheddar cheese. Add bacon \$2

# St Patrick's Day at Magaine's

# Irish Breakfast Items

8am-11am Saturday Only

### **BREAKFAST SANDWICH 10**

2 Eggs, rasher, cheese on a grilled bun. Served with breakfast potatoes.

### **IRISH BREAKFAST 16.50**

3 Eggs, rashers, bangers, mushrooms, breakfast potatoes, grilled tomatoes, Texas toast & jam.

(add cheese for \$1)

### **CORN BEEF HASH & EGGS 11**

A generous portion of homemade hash topped with 3 eggs

### FRENCH TOAST 9

3 slices of thick Challah Bread dusted with powdered sugar and fresh whipped cream.

### EGGS AND BACON 9

3 eggs any way, 3 pieces of bacon, breakfast potatoes and toast.

Brunch Sides: 2 Bangers \$8 / 3 pcs Bacon \$2.50 / Breakfast Potatoes \$3. / 2 eggs \$4 / 2 Rashers \$6

### Lads & Lasses \$5.95

Little Mic's Mac n Cheese Chicken Tenders



Irish Bread Pudding 6.50 Caramel Cheese Cake 7

### Homemade Sides

Coleslaw 3.50
Boiled Cabbage 3.50
Fries 3.50
Seasoned Rice 3.50
Onion Rings 9

Butter Peas 3.50 Kettle Chips 3.50 Mashed Potatoes 3.50 Sweet Potato Fries 7.50 Mac n Cheese 5.50

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