



STARTERS

MACCAFFERTY'S POTATO SOUP

A rich and creamy soup loaded with potatoes, carrots, celery, onion, ham and bacon.

TOMATO SOUP

w/ grilled cheese on marble rye.

CUP 5 BOWL 7

CHICKEN TENDERS

Hand cut chicken breast.

10

SMOKED HOG "WINGS"^{GF}

Deep fried meaty mini pork shanks tossed in our hot Celtic Tiger sauce.

13

BALSAMIC LAMB CHOPS*^{GF}

Three miniature lamb chops marinated in a balsamic vinaigrette.

15

MINI TENDERLOIN SANDWICHES*

Fresh sliced tenderloin, creamy horseradish sauce and caramelized onions.

Served with shoestring potatoes.

11

FRESH STEAMED MUSSELS^{GF}

PEI Mussels steamed in white wine and finished with herbed butter and grilled baguette.

15

SHRIMP COCKTAIL*^{GF}

Gently poached with cocktail sauce

13

SALADS

CLASSIC CAESAR^{GF}

10

BACON & BLUE CHOPPED^{GF}

Shaved Iceberg and romaine, whole grain vinaigrette, Amablue, maple peppered bacon, shaved red onion, cherry tomatoes.

11

BALSAMIC SALMON^{GF}

Seared salmon, spring mix, heirloom cherry tomatoes, asparagus, balsamic vinaigrette.

14

RAS' SEARED BEEF*^{GF}

Seared beef on mixed greens with herb roasted roma tomatoes, cashews, chèvre, julienne carrots roasted red bell peppers, and finished with a horseradish cream and crispy fried onion straws.

14

BEET & GOAT CHEESE^{GF}

Red and golden roasted and marinated, mesclun greens, shallot and lemon vinaigrette, Donnay Farms chèvre, candy cashew, mandarin orange, cherry glazed onions.

12

BURRATA^{GF}

Fresh burrata mozzarella, foccacia toast points, olive oil, sea salt, arugula, heirloom tomato, avocado, balsamic reduction.

13

FRIED CAULIFLOWER & BRUSSEL SPROUTS^{GF}

Arugula, fried capers, tarragon, orange, sherry vinaigrette.

12

^{GF} Gluten-Free - These menu items are gluten-free
^{GF}_A Gluten-Free Available—These items can be modified to be gluten-free

*items marked with an * may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

SANDWICHES

Served with choice of chips, crisps, coleslaw or potato salad

CORK CORNED BEEF SANDWICH ^{G_{FA}}

Thick sliced tender corned beef served on a soft pretzel roll. finished with pickled onions and whole grain mustard.

15

SARA'S TURKEY & BRIE ^{G_{FA}}

Cranberry loaf, maple braised turkey breast, brie sauce, granny smith apples, frizzle onions, white cheddar, cranberry sauce.

14

FRESH COD SANDWICH

Beer battered cod filet, egg bun, dill pickle aioli, lettuce, tomato.

12

OPEN FACED SMOKED SALMON ^{G_{FA}}

Lox Salmon & Mary Rose sauce on house made brown soda bread.

13

THE GALWAY BOOKMAKER* ^{G_{FA}}

Sliced Steak, caramelized onions, and sautéed baby button mushrooms, drizzled with garlic aioli.

14

BIG STAG BURGER* ^{G_{FA}}

Two quarter-pound CAB burgers, white American cheese, sliced dill pickles, maple peppered bacon, caramelized onions, frizzle onions, dijon aioli, pretzel roll.

17

ALL AMERICAN BURGER* ^{G_{FA}}

8 oz. CAB

12

California Style add \$2

TRADITIONAL FARE

CORNED BEEF AND CABBAGE ^{G_F}

Large portion of our signature house corned beef, braised cabbage and classic scallion champ.

14

CHICKEN POT PIE

Chicken breast, peas, pearl onions and potatoes, slow baked in a rich cream with a puff pastry.

12

WORLD FAMOUS FISH "N" CHIPS

Fresh cod filet hand dipped in our signature house batter, fried golden and served with salt 'n' malt chips.

10 / 17

COTTAGE PIE ^{G_F}

Freshly ground chuck, peas, carrots, onions and mushrooms, topped with toasted mashed potatoes.

13

TRADITIONAL IRISH BREAKFAST ^{G_F}

Traditional Irish breakfast of rashers, sausages, black and white pudding, grilled tomato, two eggs cooked to order and chips.

18

We go the extra mile for all our guests, all the time. It's the philosophy at all of our restaurants, but here at McKinney Roe, it's never been more fitting. I sincerely hope we're exceeding your expectations today, and if I happen to miss you on this visit, I encourage you to contact me personally via email at dermot@ibhmn.com or by calling 612-227-8463. Cheers! —Dermot Cowley, Proprietor