

Boxty Dishes

Boxty is a traditional Irish appetizer where a generous potato pancake is served with a topping and sauce

Salmon Boxty A mouth-watering Atlantic salmon smothered with a fresh mango sauce \$8⁹⁵

Corned Beef Boxty Tender corned beef accompanied by homemade horseradish sauce \$7⁹⁵

Vegetable Boxty Market fresh vegetables with a homemade hollandaise sauce \$6⁹⁵

Ham Boxty Cherry smoked ham with homemade cinnamon apple sauce \$6⁹⁵

Chicken Boxty Fresh casserole chicken breast with a creamy leek and bacon sauce \$7⁹⁵

Gaelic Boxty Prime Angus beef marinated in Guinness stout with a red wine shallot sauce \$8⁹⁵

Appetizers

Calamari

Calamari dusted with corn meal blend, delicately fried, and served with homemade marinara sauce \$10⁹⁵

McMahons Chicken Wings

One pound of chicken wings served with hot sauce, bleu cheese dressing and celery \$8⁹⁵

Vegetable Spring Rolls

Vegetable spring rolls served with an homemade mango chutney \$6⁹⁵

Ballycar "Spuds"

Spuds served with bacon, cheddar cheese, scallions and sour cream \$8⁹⁵

Maynooth Mushrooms

Beer battered and lightly fried mushrooms with a ranch dressing \$6⁹⁵

Spicy Chicken Tenders

Jumbo chicken tenders in buttermilk breading and served with honey mustard sauce \$8⁹⁵

Guinness Brie Wheel

A wheel of Brie cheese dipped in Guinness and served with a raspberry jam and Irish brown bread \$10⁹⁵

Soups, Salads and Scones

Homemade Irish Scones

Made fresh daily Irish scones with stone ground whole wheat flour, currants and honey \$0⁵⁰ each

McMahon's Cobbler Soup

A bowl of traditional potato and leek soup garnished with cheddar cheese, bacon and scallions \$4⁹⁵

Iron Pot Soup

A bowl of soup made daily with the freshest ingredients. Ask your server about today's choice \$4⁹⁵

McMahon's Piccolo Blend House Salad

A Piccolo blend of lettuce tossed with balsamic vinaigrette and dressed with cucumbers, tomatoes, shredded carrots and homemade croutons Side Salad \$4⁹⁵/As Entrée \$8⁹⁵/Add Chicken \$12⁹⁵

Classic Caesar's Salad

Crisp iceberg and heart of romaine lettuce with McMahons Classic Caesar dressing, fresh parmesan cheese and homemade rustic croutons Side Salad \$4⁹⁵/As Entrée \$8⁹⁵/Add Chicken \$12⁹⁵

Sweeney Spicy Chicken Salad

A Piccolo blend of lettuce tossed with homemade bleu cheese dressing and accompanied by cucumbers, tomatoes, shredded carrots, rustic croutons and McMahon's spicy chicken tenders \$12⁹⁵

Chef Jeff Salad

Crisp iceberg and heart of romaine lettuce tossed with homemade honey mustard dressing and accompanied by cheddar cheese, garden vegetables, croutons and double cherry smoked ham \$12⁹⁵

**Private Dining Room & Bar Area Available To Host
Private, Family and Corporate Events**

McMahon's Irish Favorites

McDonagh Fish & Chips North Atlantic cod dipped in McMahon's special Guinness batter and served with thick cut Irish chips and creamy homemade coleslaw \$14⁹⁵

Thatch Cottage Pie A fresh homemade puff pastry filled to over-flowing with carrots, sweet peas, Gaelic champ and tender pieces of chicken in a creamy herb sauce \$14⁹⁵

Killybegs Steamed Mussels A full pound of fresh Blue Point mussels served in a white wine herb infused broth and accompanied by homemade Irish brown bread \$14⁹⁵

Shepherd's Pie Succulent braised sirloin accompanied by fresh carrots, sweet peas and an herb demi-glace and topped with Gaelic champ slowly baked until golden brown \$12⁹⁵

Traditional Irish Breakfast Two eggs served with a potato cake, sliced tomato, Irish brown bread, and genuine imported Irish rashers & bangers and black & white pudding \$12⁹⁵

Irish Meatloaf Delectable baked beef complemented by celery, onions, oatmeal and homemade tomato sauce and accompanied by seasonal vegetables and Gaelic champ \$12⁹⁵

Irish Bangers & Mash Genuine imported braised Irish pork sausages served with generous portions of sweet peas and Gaelic champ and covered with a red wine shallot sauce \$12⁹⁵

Guinness Steak and Mushroom Stew A homemade puff pastry filled to over-flowing with onions, carrots, mushrooms, Gaelic champ and braised sirloin in a Guinness sauce \$14⁹⁵

Irish Chicken Curry A chiffonade of basil, fresh mangos and a generous portion of julienned chicken placed over basmati rice and smothered with extra hot and spicy curry sauce \$14⁹⁵

Corned Beef & Cabbage Slow oven-roasted corned beef served over fresh braised green cabbage and accompanied by sweet peas, Gaelic champ and a homemade horseradish cream sauce \$14⁹⁵

Land & Sea Entrees

Braised Short Rib A tender, boneless port marinated Choice Angus beef short rib cooked in a beef stock reduction and served with seasonal vegetables and Gaelic champ \$20⁹⁵

Potato Encrusted Cod Fresh pan-seared Atlantic cod smothered with shredded potatoes, parmesan cheese and hollandaise sauce and served with seasonal vegetables \$18⁹⁵

Galway Bay Prawns Tiger prawn shrimp pan-seared with garlic, shallots and white wine, tossed in a tomato cream sauce, placed over fettuccine pasta and served with homemade garlic bread \$18⁹⁵

Irish Stuffed Chicken A boneless chicken breast stuffed with Irish bacon and cheddar cheese, topped with a creamy leek and bacon sauce, and served with seasonal vegetables and basmati rice \$16⁹⁵

Roasted Pork & Apples An oven-roasted and herb encrusted pork loin topped with homemade flame-roasted cinnamon apple sauce and served with seasonal vegetables and Gaelic champ \$16⁹⁵

Wild Mushroom Ravioli Ravioli pasta stuffed with ricotta cheese and porcini mushrooms, smothered with a roasted red pepper coulis and served with homemade garlic bread \$15⁹⁵

Glendalough Lamb Shank A braised lamb shank cooked in port wine and cinnamon, topped with a demi-glace, and served on a bed of Gaelic champ with seasonal vegetables \$20⁹⁵

Smoked Ham Steak A generous portion of double cherry smoked ham topped with homemade flame-roasted cinnamon apple sauce and served with seasonal vegetables and Gaelic champ \$15⁹⁵

Chicken Cashel Julienned strips of chicken sautéed with ham, garlic, shallots and white wine, tossed in a tomato cream sauce, and served over fettuccine pasta with homemade garlic bread \$16⁹⁵

Apple Horseradish Salmon A fresh pan-seared and apple horseradish encrusted Atlantic salmon filet served with seasonal vegetables and Gaelic champ \$18⁹⁵

Pecan Trout A boneless rainbow trout filet encrusted with pecans, baked until golden, drizzled with hollandaise sauce and served with seasonal vegetables and basmati rice \$18⁹⁵

Gaelic Steak McMahon's grilled and marinated center cut Delmonico ribeye steak topped with crispy leeks and served with seasonal vegetables and Gaelic champ \$20⁹⁵

Free Wi-Fi Available Throughout Restaurant & Pub

Consuming raw or undercooked meats, poultry, eggs, shellfish or seafood may increase your risk of food borne illness

Weekend Specials

Available after 5pm on Friday, Saturday and Sunday evenings

Friday & Saturday Evening Prime Rib

A chef's cut of Choice Angus prime rib garnished with a creamy homemade horseradish sauce and served with seasonal vegetables and Gaelic champ \$20⁹⁵

Sunday Evening Roast Beef Dinner

A generous portion of thinly sliced roast beef topped with celery, carrots, onions, and brown gravy and served with seasonal vegetables and Gaelic champ \$15⁹⁵

Desserts

All desserts are made fresh daily in McMahon's kitchen \$5⁹⁵

Irish Bread & Butter Pudding

Traditional Irish bread custard with currants and topped with an Irish whiskey sauce

Mango Crumble

Mangos, brown sugar and cinnamon topped with graham crackers, oatmeal and vanilla ice cream

Chocolate Mousse

Belgium chocolate made into a creamy wave of decadence and topped with fresh whipped cream

Homemade Cheese Cake

Made fresh daily, please ask your server about today's specialty

Homemade Apple Pie a la Mode

Delicious homemade apple pie served with a scoop of vanilla ice cream and caramel sauce

Sandwiches

All sandwiches served with thick cut Irish fries

Rueben House-cooked first-cut corned beef, Swiss cheese, crispy sauerkraut and 1000 Island dressing served on a grilled marble rye bread \$9⁹⁵

Gallagher Burger A 1/2-pound Black Angus burger topped with cheddar cheese, caramelized onions, lettuce and tomato garnished with fresh homemade mayonnaise on a fresh multi-grain roll \$8⁹⁵

Roast Beef & Cheddar Thinly sliced roast beef, cheddar cheese, caramelized onions, lettuce and tomato garnished with a creamy homemade horseradish sauce on a fresh multi-grain roll \$9⁹⁵

Hot Ham & Swiss Sandwich Grilled double cherry smoked ham topped with Swiss cheese and garnished with a creamy whole grain mustard on fresh marble rye bread \$8⁹⁵

Grilled Chicken and Irish Bacon A marinated and grilled chicken breast topped with Irish rashers, cheddar cheese, caramelized onions, lettuce and tomato on a fresh multi-grain roll \$9⁹⁵

Children's Menu

All Children's Menu items served with thick cut Irish fries \$4⁹⁵

Cheeseburger

Chicken Wings

Chicken Tenders

Mac & Cheese Wedges

Onion Rings & Irish Chips

Ice Cream Sundae with Chocolate Sauce \$2⁹⁵

Hours of Operations:

Monday to Thursday: 3pm-2am

Friday to Sunday: 11am-2am

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