



Regular Hours

Monday - Thursday 11:00a.m. - 10:00p.m.

Friday 11:00a.m. - 11:00p.m.

Saturday 8:00a.m. - 11:00p.m.

Sunday 8:00a.m. - 10:00p.m.

Steak and Surf



All Entrees served with Fresh Seasonal Vegetables. Choice of Herb Rice Pilaf or Herbed Mashed Potatoes.

Fish and Chips \$10.99

Guinness Beer Battered Cod & Homemade Caper Tarter Sauce, with Irish cut French Fries.

Hickory Smoked Half Chicken \$ 9.99

Seasoned & slow smoked to perfection with Smoked Sausage. Served with specialty BBQ Sauces.

Baby Back Ribs \$14.99

Slow smoked & falling off the Bone with Smoked Sausage. Served with specialty BBQ Sauces.

Broiled Atlantic Salmon \$13.99

Fresh pan seared Atlantic Salmon topped with Roasted Corn Relish.

Grilled Herb Chicken Pasta \$10.99

With Roasted Garlic, Rosemary Herbed Cream Sauce served over Fettuccine Pasta.

Grilled Pork Loin Chops \$10.49

Served with Whole Grain Mustard and Marsala Wine Sauce.

Basil Pesto Tortellini \$9.99

Cheese Tortellini tossed in Creamy Basil Pesto Sauce, served with Herbed Garlic Bread.

Rib Eye Steak \$16.99

12oz Choice Rib Eye Steak. Flame broiled with Herb compound Butter and Crispy Leeks.

Sirloin Steak \$14.99

12oz Top Sirloin Steak grilled to perfection. Topped with sautéed Onions, Mushrooms and Irish Whiskey Demi-glaze.

Pub Food



Chicken Wings \$7.99

Your Choice of Plain, Teriyaki, Buffalo, Guinness BBQ. Served with Celery & Blue Cheese.

Scottish Ale Sliders \$ 6.49

Three Scottish Ale flavored Burgers served with Pickles, Onions and Cheese.

Three Cheese Dip and Wedges \$5.49

A Blend of Irish Cheddar, Parmesan, Pepper Jack and Green Onions, served with Potato Wedges.

Crab Artichoke Bake \$ 8.99

Lump Crab, savory Artichoke Hearts with melted Cheeses and served with Sour Dough Baguette and Fresh Vegetables.

Deep Fried Pickles \$ 4.99

Hand breaded Dill Pickles served with Spicy Ranch Dressing.

Soup & Salads



Traditional Baked French Onion

With Herbed Crouton and Gruyere Cheese.

\$5.29

Soup Dujour

Irish Potato Leek

Soup & House Salad

\$3.99

\$4.99

\$7.99

Farmhouse Salad \$4.99

Mixed Field Greens with Tomatoes, Cucumber Slices, Carrots, Red Onions, Blended Cheeses and your choice of Dressing.

Cobb Salad \$7.49

Mixed Field Greens with Bacon, Grilled Chicken, Avocado, Tomato, Egg and Blue Cheese with your choice of Dressing.

Chicken Caesar Salad \$7.99

Fresh Chopped Romaine, Parmesan Cheese, Croutons, Homemade Caesar Dressing.

Sandwiches



All sandwiches served with Thick Cut Irish Fries or Fresh Fried Potato Chips

Mc Gill's Angus Cheese Burger \$8.49

½ lb Angus Burger. Flame broiled and cooked to order.

Add Apple Wood Smoked Bacon for \$ 1.00

Mushroom Bleu Burger \$8.49

½ lb Angus Burger. Flame broiled and cooked to order with Mushrooms, Maytag Bleu Cheese.

Reuben \$8.99

Slow Roasted Corn Beef, Sauerkraut, Swiss Cheese and 1000 Island Dressing served on Chicago Rye Bread.

Beef or Chicken Philly Sandwich \$7.99

Grilled Bell Peppers, Sautéed Onions and Provolone Cheese.

Viper BBQ Chicken Sandwich \$7.49

Grilled Chicken Breast topped with a Spicy Serrano BBQ sauce, Bacon and Cheddar Cheese, served on a Brioche Bun.

Gyro \$7.49

Shaved meat with Herbs and Spices sliced thin, Fresh Cucumber Yogurt Sauce, Lettuce, Tomato and Onion in Pita Bread.

Club Wrap \$6.99

Savory Ham and Turkey with Cheddar and Swiss Cheese, Tomato, Bacon Bits and Fresh Lettuce wrapped in an Herbed Tortilla.

Roast Beef and Cheddar \$7.49

Seasoned Roast Beef thinly sliced, Cheddar Cheese, Caramelized Onions and Creamy Horseradish Sauce served on a Fresh Ciabatta Roll.

Smoked Salmon BLT \$7.49

Fresh smoked Salmon Filet with Bacon, Lettuce and Tomato on Ciabatta Bread with Dill Dijon Aioli.

Irish Lamb French Dip \$ 7.49

Slow roasted Leg of Lamb seasoned and shaved thin, topped with Sautéed Onions on a Toasted Hoagie Roll.

Breakfast

BREAKFAST SERVED SATURDAY & SUNDAY ONLY FROM 8a.m. UNTIL 11a.m.



Pancakes \$4.99

Two Large Pancakes topped with Fresh Berry Compote.
Topped with Homemade Honey Butter.

Stuffed French Toast \$5.99

Cream Cheese filled Texas Toast, dipped in Cinnamon Egg Batter and fried. Topped with our Homemade Honey Butter.

Belgium Waffle \$5.99

Belgium Waffle with Fresh Berry Compote & Whipped Cream.

The Pub House \$5.99

Two Eggs, choice of Ham, Bangers, Bacon or Corn Beef Hash, O'Brien Potatoes & Toast.

Eggs Benedict \$6.99

Two Eggs poached, Hollandaise, Corned Beef Hash, O'Brien Potatoes, on an English Muffin.

Breakfast Burrito \$7.49

Pork Chorizo, Eggs, Cheddar Cheese and Potatoes topped with Green Chili Sauce.

Steak & Eggs \$8.29

Two Eggs, 6oz Sirloin with O'Brien Potatoes & Toast.

Four Egg Omelet \$6.99

Choose from 3 toppings: Bell Pepper, Onion, Tomato, Mushrooms, Bacon, Bangers, Ham, Cheddar Blend, Swiss or Cheddar Cheese. Served with O'Brien Potatoes & Toast.

Sides



Ham (4oz Slice) \$2.49

Bacon (3 Strips) \$1.99

Sausage (2 bangers) \$2.49

O'Brien Potatoes \$1.79

Green Chili \$1.99

One Egg \$1.19

Toast (2 slices) \$1.19

English Muffins (2 slices) \$1.99

Draft Beers



McGill's Full Pint Plus Served in a 20oz Pub Glass

Bud Light	\$ 2.50
Coors Light	\$ 2.50
Harp's	\$ 3.00
Guinness	\$ 3.00
Laughing Lab Scottish Ale	\$ 3.00
Fat Tire	\$ 3.00
Blue Moon Belgian White	\$ 3.00
Seasonal Draft (ask Server)	\$ 3.00

Bottle Beers

Domestic Beers

Bud Light, Bud, Bud Light Lime, Coors, Coors Light, MGD, Miller Lite,
Michelob Ultra
\$ 2.00

Imported Beers

Heineken, Corona, Corona Light
\$ 3.00

Seasonal Brew

Ask Your Server
\$1.50

Non-Alcoholic

O'Doul's, O'Doul's Amber
\$1.50

Specialty Drinks

Served in 20 oz Pub Glass
\$ 4.50

Beverages

Sodas, Coffee, Juices, Iced Tea
\$.99

Desserts



Blondie Brownie Tower

Served with Kona Coffee Ice cream, Caramel Sauce

\$5.29

Bailey Irish Cream Pie

Topped with Vanilla Bean Mousse Topping

\$4.99

Warm Bread Pudding

Made Fresh with Bourbon Crème Anglaise

\$5.49

Palisade Cobbler

**Western slope grown Blueberries, Apples, and Peaches
with an Oatmeal Cookie Crust and Vanilla Bean Ice**

Cream

\$5.99

South of the Border



Chicken Quesadilla

Flour tortillas filled with chicken and cheese, topped with guacamole, sour cream, and salsa fresco.

\$6.99

Burrito

Your choice of shredded beef or chicken, served in a large flour tortilla with green chili, guacamole and sour cream

\$7.99

Fajitas

Sizzling platter of your choice of beef or chicken, served with black beans, and guacamole

\$9.99