



McGinnis' IRISH PUB & GRILL



VISIT US @ THECOMMONSATFRANKLIN.COM
1340 LIBERTY STREET
FRANKLIN, PA 16323
(814) 437-7771





SHARE~ABLES

McGinnis'
IRISH PUB & GRILL

IRISH NACHOS



A McGinnis' Specialty! We use fresh sliced potato chips topped with seasoned ground beef, spicy white cheese sauce, diced tomatoes, green onions and jalapeno peppers with a side of sour cream.

\$9

SPICY TOMATO-BASIL MUSSELS

One Pound of mussels simmered in a spicy tomato basil broth with fried spinach and served with a baquette for dipping.

\$8

LUMP CRAB COCKTAIL

Lump crab layered with tomatoes and avocado with a bed of baby greens and grape tomatoes tossed in a shallot caper vinaigrette.

\$10

LANGOSTINO LOBSTER ROLL

Langostino lobster, celery, mayo and baby arugula rolled in a lemon-dill crepe.

\$14



LUMP CRAB STUFFED MUSHROOMS

Baked in a butter wine sauce with parmesan and mozzarella chesses.

\$9

ASIAN PORK POTSTICKERS

Pan Seared then steamed, served with a sweet chili-soy reduction.

\$8

SPINACH & ARTICHOKE DIP

Topped with lump crab and mozzarella cheese, served with fried pita chips

\$9

SHEEP HERDERS PLATTER

A generous platter of our Old World Pretzels, Pub Pickles, Wishing Stones, O'Rings, Mozzarella Cheese Sticks and your choice of two dipping sauces.

\$15

OLD WORLD PRETZEL STICKS

Served with a warm ale-cheddar for dipping.

\$6

MOZZARELLA CHEESE STICKS

Six Cheese sticks fried to perfection and served with marinara or ranch for dipping.

\$6

WISHING STONES



Our Famous Reuben bites!

\$6

PUB PICKLES

Beer battered dill pickle spears with cool ranch dressing for dipping.

\$6

WINGS

Try our amazing wings or boneless wings in any of our awesome sauces

Hot	Butter 'N Garlic	"THE" Sauce
Mild	McGinnis Sauce	Dry Ranch
BBQ	Blazen' Berry	Hot Cajun
Dry Cajun	Wild Turkey	Wet Ranch
	Struttin' Bourbon	

7 Wings for \$6

14 Wings for \$10



ITEMS MARKED WITH A CLOVER
SIGNIFY OUR "IRISH" DISHES.



Soups

BAKED CROCK OF ONION

Our own version
of this classic
beginning.
\$4



MCGINNIS' POTATO O'BRIEN

Creamy redskin potato soup
with bacon, rainbow
bell peppers and scallions.
CUP \$3 BOWL \$4

THE SOUP OF THE MINUTE

Every day something
different but
consistently delicious.
CUP \$3 BOWL \$4



SALADS



All salads are served with Chef's cheddar biscuit.

JOHNNY APPLESEED

House greens, bleu cheese crumbles,
toasted walnuts, granny smith
apples and grilled chicken tossed in
house made poppy seed vinaigrette
make this an instant classic.

\$9

FATTOUSH

Chopped romaine,
tomatoes, red onion, cucumber,
feta cheese, mint, and pita croutons
tossed in a citrus vinaigrette
topped with grilled chicken.

\$9

BBQ-RANCH CHICKEN

House greens, cheddar cheese,
chopped tomatoes, black bean
and corn salsa and fried tortilla
strips topped with BBQ grilled
chicken strips and served with a
mesquite ranch dressing.

\$9

CALIFORNIA COMPOSED

Baby greens with candied walnuts,
port wine poached pears and toasted
crostini drizzled with a buttermilk
bleu cheese vinaigrette.

\$5



FAMOUS FRANKLIN CLUB SPINACH

Baby spinach leaves, red onions,
boiled egg, bacon and mushrooms
with the dressing that made
Franklin famous. A suggestion,
add marinated grilled chicken
or pan-seared shrimp.

\$5

CHIP CHOP COBB

House greens, delicately presented
with the following; crumbled
bleu cheese, diced tomatoes, ripe
olives, avocado, chopped bacon and
boiled egg. We suggest adding
marinated grilled chicken or
tenderloin tips to top this one off.

\$6

AND THAT'S NOT ALL!

You could always have a meal-size
House or Caesar salad for only

\$6



SALAD TOPPERS

Tenderloin Tips...\$5
Strawberry Glazed Salmon...\$5
Marinated Grilled Chicken...\$3
Pan-Seared Shillelagh Shrimp...\$5
Crispy Chicken Tenders...\$3

DRESSINGS

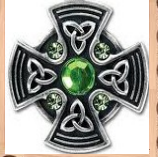
Italian ♣ Spicy Honey Mustard ♣ Bleu Cheese ♣ Raspberry Vinaigrette
Caesar ♣ Balsamic Vinaigrette ♣ Thousand Island ♣ Club Dressing ♣
Ranch ♣ Mesquite Ranch ♣ Citrus Vinaigrette ♣ ♣Bleu Cheese Vinaigrette ♣
Poppy Seed Vinaigrette ♣ Shallot Caper Vinaigrette ♣ Oil & Vinegar

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





Hot Off The Grill



All steaks and ribs come with your choice of two sides and side salad.

OAK BARREL MARINATED

Cuts that are aged and marinated then grilled to your liking.

8oz Sirloin...\$17

7oz Filet Mignon...\$22

T-BONE

16 ounces cooked to perfection and is sure to satisfy the heartiest appetite.

\$19

NEW YORK STRIP

This 12 ounce "King of Steaks" is thick and juicy and filled with robust flavor.

\$18

ST. LOUIS STYLE RIBS

We prepare our ribs with your choice of traditional BBQ or our signature Guinness Glaze.

Half Rack...\$12

Full Rack...\$18

MEAL TOPPERS

Sautéed Mushrooms...\$1

Sautéed Onions...\$1

Bleu Cheese Crust...\$1

Guinness Glaze...50¢

ADDITIONS

Add one of these options to any meal!

4 Jumbo Shrimp...\$5

Maryland Crab Cake...\$5

PASTAS

All Pastas begin with a side salad.

CHICKEN PORTOFINO

Portobello mushrooms sautéed with artichokes, spinach and grape tomatoes then tossed with penne pasta and parmesan cheese in a garlic-herb wine sauce and served with garlic ciabatta bread.

\$14

PORTOBELLO PASTA

Italian firecracker-style pasta with garden vegetables and a grilled rosemary-infused Portobello mushroom and served with garlic ciabatta bread.

\$12

CAPRESE PASTA

Linguini tossed with garlic, fresh basil, grape tomatoes and mozzarella cheese, served with garlic ciabatta bread.

Served with your choice of either

Grilled Tenderloin Tips

or

Jumbo Shrimp

\$16

Tenderloin Tips and

Jumbo Shrimp

\$20

SHILLELAGH SHRIMP

Five jumbo shrimp sautéed with roasted garlic in a scallion lemon beurre blanc served over linguine with garlic ciabatta bread.

\$16

CAJUN STEAK PASTA

5oz of our oak barrel marinated sirloin smothered in bleu cheese crust atop a bed of linguini, scallions, grape tomatoes and roasted red peppers in a creamy Cajun alfredo sauce and served with garlic ciabatta bread.

\$16

SIDES

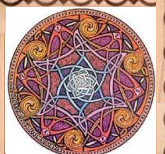
All sides À la carte...\$2.50

Coleslaw ♣ Cottage Cheese ♣ French Fries ♣ Matchstick Vegetables ♣ Chef's Vegetable

Baked Potato ♣ House Cut O'Rings ♣ Fruit Cup ♣ Boxtys ♣ Chips ♣ Applesauce

Garlic Chive Redskin Mashers ♣ Fried Rice ♣ Roasted Bliss Potatoes

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PRINCIPAL DISHES



All entrées come with Chef's cheddar biscuit and a side salad.

WALKED THE EARTH...

JAMESON IRISH WHISKEY STEAK

A juicy 9oz sirloin pan seared and served with roasted bliss potatoes and mushroom confit, topped with cotton fried onions and a demi glace.

\$16

CHICKEN POT PIE

A pot 'o gold loaded with chicken, fresh vegetables and a unique pie crust.

\$10

BOURGIN CRUSTED FILET MEDALLIONS

Two 3oz Medallions quickly pan-seared then served with roasted bliss potatoes and mushroom confit, drizzled with a burgundy demi glace.

\$24

SWAM THE SEAS...

SWEET CHILI GLAZED AHI TUNA

Grilled then placed on a bed of matchstick vegetables and fried spinach then finished with a shiitake mushroom jus.

\$17

GUINNESS STEAK AND SHRIMP

Grilled NY Strip Steak and southern fried shrimp glazed with a Guinness-infused BBQ sauce, served with a side of garlic redskin mashers.

\$21

RIVER DANCE CHICKEN

A boneless breast of chicken is sautéed with leeks, mushrooms, and creamy Swiss cheese sauce, served with Chef's vegetable and roasted red bliss potatoes.

\$12

SWEET AND SPICY CHICKEN

Tender white meat chicken seasoned and deep fried then tossed in sweet and spicy sauce served with broccoli florets and fried rice.

\$14

FISH & CHIPS

Our platter-sized whale of haddock served with fresh cut potato chips and coleslaw. Ask for it broiled!

\$12

STRAWBERRY SALMON

Atlantic salmon fillet with Chef's strawberry glaze served on matchstick vegetables.

\$15

BANGERS AND MASHERS



Our Irish sausages grilled with Vidalia onions then pan gravy, served with garlic redskin mashers.

\$12

BRIGID'S SHEPHERD'S PIE

Topped off with garlic chive redskin potatoes.

\$12



CORNEBEEF AND CABBAGE

Our house slow-roasted corned beef served with tender braised cabbage and buttered root vegetables.

\$12

PUB FAJITAS

Build them your way! We'll supply the fixins, you supply the dream. Served with your choice of side.

Chicken...\$10

Steak...\$12



MARYLAND-STYLE CRAB CAKES

Pan-fried then placed on a bed of sautéed spinach and shallots with roasted bliss potatoes and a tangy remoulade sauce.

\$16

SUBSTITUTE YOUR SIDE SALAD FOR...

Caesar Salad...\$1 or Spinach Salad...\$2

Cup of Soup of the Minute or Potato O'Brien...\$1

Bowl of Soup of the Minute or Potato O'Brien...\$2

Baked Crock of Onion Soup...\$2

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SIGNATURE SAMMIES



All Signature Sammies served with an Irish dill pickle and your choice of side.

OAK BARREL STEAK

5oz of marinated steak topped with cotton-fried onions, Swiss Cheese, oven roasted tomatoes and chipotle mayo and served on a toasted hoagie bun.

\$10

PILED HIGH FISH SANDWICH

Beer battered Haddock, coleslaw and matchstick potatoes "piled high" on a toasted hoagie bun.

\$9

GYRO

Thinly sliced seasoned lamb with lettuce, tomato and red onion served in pita bread with spicy Tzatsiki sauce.

\$8



"THE" REUBEN

With all the classic fixins'... Our house slow-roasted Corned Beef, Swiss cheese and sauerkraut. Your choice of light or dark rye.

\$9

BLACK GROUPER REUBEN

Beer battered then placed on grilled pumpnickel bread with Swiss cheese, purple cabbage slaw and Thousand Island Dressing.

\$9

GUINNESS CHICKEN

Glazed and grilled with Chef's own BBQ sauce with cotton fried onions, cheddar cheese and applewood smoked bacon, served on a toasted pretzel bun.

\$8

PUB BURGER

Hand-seasoned half pound ground sirloin topped with lettuce, tomato, red onion and your choice of cheese.

\$8

PITTSBURGH PORTOBELLO

Rosemary and garlic marinated Portobello mushrooms topped with sweet and sour slaw and matchstick potatoes on a toasted ciabatta roll.

\$8

MCGINNIS' BURGER

A story worth telling... It begins with our ground sirloin, char-broiled to perfection and topped with ale-infused 'kraut, Potato Boxy, Swiss and Gruyere cheeses and of course, a side of thousand island dressing.

\$9



STUFFED SANDWICHES



All Stuffed Sandwiches served with an Irish dill pickle and your choice of side.

WESTERN BBQ BURGER

Hand-seasoned, half pound ground sirloin painted with BBQ sauce then cut and stuffed in Italian loaf topped with melted cheddar cheese, bacon and cotton fried onions.

\$9

THE RUBY

Smoked turkey breast, creamy coleslaw and Swiss cheese with a spicy maple mustard, baked in rye bread.

\$8

PITTSBURGH STEAK

Sliced roast beef, matchstick potatoes, provolone cheese and sweet and sour slaw stuffed into Italian bread make this a regional favorite.

\$9

BUFFALO CHICKEN

Strips of grilled chicken tossed in buffalo sauce with provolone cheese, lettuce, tomato and thinly sliced red onion baked in asiago cheese bread.

\$8

THE SICILIAN

Ham, salami, cappicola and provolone cheese baked in asiago cheese bread with lettuce, tomato and thinly sliced red onion, served with Italian dressing.

\$9



McGinnis'

IRISH PUB & GRILL

Lunch Specials

Monday-Saturday 11:30 a.m. - 2 p.m.

The Sandwich Board

Create your own sandwich and choose one side

Breads (Pick 1)	Meats (Pick 2)	Cheeses (Pick 1)	Fixins' (Unlimited)
Italian	Corned Beef	Swiss	Bacon
Hoagie Bun	Roast Beef	Cheddar	Jalapenos
Light Rye	Ham	Provolone	Coleslaw
Dark Rye	Turkey	Bleu Cheese	Cotton-fried Onions
Multi-Grain	Chicken Salad	American	Matchstick Potatoes

Only \$8

You Choose Two

Soups	Salads	Sammie/Pasta
Potato O'Brien	House Salad	1/2 Reuben
Soup Of The Minute	Caesar Salad	1/2 Create Your Own Sandwich
French Onion	1/2 Club Spinach Salad	1/2 Chicken Portofino Pasta

Any Soup/Salad Combo.....\$4.99
Sammie/Pasta and Soup/Salad.....\$5.99

Also Featuring

\$3.99 & \$6.99 Chef's Specials
Monday-Saturday For Lunch!
Ask your server for today's features!



Daily Specials

The Sunday Brunch

Every Sunday 10:30 a.m.—2:30 p.m.

MORE FOOD, LOWER PRICE!

\$10.99 For Adults, \$5.99 for 10 & Under

Sundays After 3 P.M. Kids Eat Free!

Every Sunday, kids will receive one item off of our 10 & Under Menu for **free** with an adults purchase of one item from the McGinnis' Menu sections Principle Dishes, Hot Off The Grill or Pastas.

Monday Night

35¢ WINGS!

Every Monday night from 5-9 p.m.
12 awesome sauces to choose from!
Orders of 7 wings per sauce.

Tuesday Night Family Buffet

Every Tuesday from 5-9 p.m.
\$8.99 for adults, \$3.99 for kids 10 and under
The 1st Tuesday of every month
will be an Asian-style buffet!

Wednesdays

1/2 Off Sheep Herder's Platters
All Day!

Thursdays

Buy One, Get One Half Off Entrées
From 5 p.m. to close!
Choose from any of our Principal Dishes,
Sandwiches, Pastas, Steaks or Dinner Salads!

Fridays & Saturdays

Ask your server for this weeks features!

Half-priced appetizers from 9-11 p.m.

