

MAHONEY'S



PUB & GRILLE

The only place you need to be.

APPETIZERS



Ale Steamed Mussels One pound of Prince Edward Island mussels steamed with ale, shallots, roasted garlic and parsley.	\$11.95
Cajun Fried Calamari Lightly-fried with a Cajun coating. Served with a chipotle remoulade dipping sauce.	\$ 9.95
Blue Crab, Spinach & Artichoke Dip Lump blue crab meat, oven-baked with spinach and artichokes. Served with fresh tortilla chips.	\$ 6.95
Chicken Wings One dozen jumbo wings served with your choice of BBQ, Buffalo or hot sauce. Celery and a blue cheese dipping sauce on the side.	\$ 8.95
Cheese Quesadillas A sun-dried tomato tortilla filled with our special blend of cheeses, peppers and onions. Served with lettuce, sour cream and black bean salsa. Add chicken (\$2), steak (\$3) or guacamole (\$2).	\$ 6.95
Mini Cheese Burgers Served with fries.	\$ 5.95
Jerk Chicken Skewers Grilled chicken skewers topped with pineapple, mango and mint relish.	\$7.95
Portobello Fries Sliced portobello mushrooms double coated in panko bread crumbs and topped with sesame teriyaki sauce.	\$6.75
Golden Fried Tater Tots Served with a ranch dipping sauce. Add cheese and bacon (\$3).	\$ 4.00

SOUPS AND SALADS



French Onion Soup Topped with provolone and parmesan cheese, then baked until golden.	\$ 4.50
Mom Begnaud's Louisiana Seafood Gumbo (Only available on Saturday & Sunday.) Served with rice.	\$ 6.95
Soup of the Day	Cup \$ 4.50 Bowl \$ 6.00
Southwestern BBQ Chopped Chicken Salad Grilled chicken breast, romaine lettuce, jicama, cilantro, tomato, black beans, scallions, corn and shredded cheese tossed with Ranch dressing and topped with crispy tortilla strips and BBQ sauce.	\$8.95
Caesar Salad Romaine lettuce tossed with parmesan cheese, caesar dressing, and topped with our homemade croutons and another sprinkle of parmesan.	\$ 8.50
Greek Salad Romaine lettuce, tomatoes, cucumbers, roasted red peppers, red onions, kalamata olives and feta cheese tossed with red wine vinegar, olive oil and oregano.	\$ 8.95
House Salad Spring mixed greens topped with onions, tomatoes and cucumbers. Your choice of dressing.	\$ 6.50
Side Salad A smaller portion of our house salad.	\$ 4.50

ADD CHICKEN (\$3) OR STEAK (\$4) TO ANY SALAD

ENTREES



Creamy Three Cheese Mac A crock of macaroni coated in a mix of muenster, cheddar, and pepper jack cheese topped with panko bread crumbs then baked to perfection.	\$6.50
Guinness Battered Fish and Chips Atlantic cod coated in our Guinness batter, deep fried and served with tarter sauce and fries.	\$10.95
Mahoney's Grilled 1/2 Chicken 1/2 bone-in chicken marinated then grilled. Served with Mahoney's smashed potatoes and sauteed broccoli.	\$12.95
Bone-In Pork Chops Two 8 oz. pork chops served with a merlot mushroom sauce, Mahoney's smashed potatoes and grilled balsamic onions.	\$12.95
Homemade Meatloaf Home style meatloaf topped with tomato creole sauce served with Mahoney's smashed potatoes and sauteed spinach.	\$12.95
Grilled Chicken Tequila Pasta Rotini pasta tossed in a tequila tomato cream sauce with a grilled chicken breast, sauteed roasted red peppers, mushrooms and spinach. Served with garlic butter french bread.	\$12.95 w/o chicken \$10.95
Grilled Skirt Steak Balsamic marinated skirt steak grilled then topped with sauteed mushrooms. Served with Mahoney's smashed potatoes and sauteed spinach.	\$13.95

SIDES



Sauteed Spinach	\$3.50
Sauteed Broccoli	\$3.50
Smashed Potatoes	\$3.50
Garlic Bread	\$2.50
Sauteed Mushrooms	\$2.50
Sauteed Onions	\$2.50

SKILLET DESSERTS



PLEASE ALLOW TWENTY TO THIRTY MINUTES FOR OUR SKILLET DESSERTS.

Chocolate Chip Cookie Homemade chocolate chip cookie topped with vanilla bean ice cream and hot fudge.	\$ 5.00
Apple Cobbler Warm apple cobbler topped with vanilla bean ice cream.	\$ 5.00

—ALL MENU ITEMS PREPARED IN ZERO TRANS FAT OIL—

SANDWICHES



ALL SANDWICHES ARE SERVED WITH FRIES AND A PICKLE
SUBSTITUTE TATER TOTS OR A SIDE SALAD FOR \$2.00

Grilled Portobello Sandwich

Portobello mushroom marinated then grilled, topped with fresh mozzarella cheese, arugula and basil pesto mayo. Served on a toasted seven-grain kaiser bun.

\$ 8.95

Teriyaki Yellowfin Tuna Sandwich

Glazed with teriyaki, grilled and then topped with a spicy wasabi mayo. Served on a brioche bun.

\$ 8.95

Cajun Chicken Salad Sandwich

Cajun grilled chicken, carrots, celery, onions, red pepper and cilantro tossed in a spicy mayo dressing. Served on a ciabatta roll.

\$ 8.50

Name Your Own Chicken Sandwich

We'll grill it plain or coat it with cajun spices, honey mustard or BBQ sauce. Served on a toasted brioche bun with lettuce, tomato and onion.

\$8.25

Grilled Turkey Burger

A 7oz. home made turkey burger topped with lettuce, tomato and onion. Served on a toasted brioche bun.

\$ 8.50

Turkey Reuben

Our oven-roasted turkey breast topped with melted swiss cheese, homemade coleslaw and Thousand Island dressing. Served on toasted marble rye bread.

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Southern Fried Pork Tenderloin Sandwich

Deep fried breaded pork tenderloin with lettuce, tomato and onion. Served on a toasted brioche bun.

\$ 9.25

Mahoney's Corned Beef Reuben

Homemade corned beef with melted swiss cheese, homemade sauerkraut and Thousand Island dressing. Served on toasted marble rye bread. (It's no phoney, it's the real Mahoney!)

\$ 8.50

Grilled Sirloin Burger

An 8oz. black angus burger topped with lettuce, tomato and onion plus your choice of two ingredients (American, swiss, mozzarella, feta, blue cheese, goat cheese, bacon, mushrooms, sauteed onions, and roasted red pepper). Served on a toasted bun.

\$ 8.95

ADDITIONAL INGREDIENTS \$.75 EACH

GRILLED FLAT BREAD PIZZAS



Pepperoni

Marinara, shredded mozzarella and pepperoni.

\$ 8.50

Italian Sausage

Marinara, shredded mozzarella and spicy Italian sausage.

\$ 8.50

Margarita

Marinara, fresh mozzarella, fresh basil and parmesan.

\$ 8.50

ADD BACON, CHICKEN, PEPPERONI, MUSHROOMS, OLIVES, ONION OR TOMATOES (\$1)



BOTTLED BEER

\$5.00

IMPORT & SPECIALTY SELECTIONS

2 Below

Amstel Light

Bass

Corona

Fat Tire

Fat Tire Mothership Wit

Goose Island Honker's Ale

Harp

Heineken

Heineken Light

Landshark

Newcastle Nut Brown Ale

Pacifico

Sapporo

Shiner Bock

Duvel Belgium \$6.

Hacker Pschorr \$6.

\$4.00

DOMESTIC SELECTIONS

Budweiser

Bud Light

Bud Select

Coors Light

MGD

Michelob Ultra

Miller Lite

O'Douls N/A

Rolling Rock

Pabst Blue Ribbon \$3



DRAFT BEER

Pabst Blue Ribbon \$3

Budweiser \$4

Bud Light \$4

Coors Light \$4

Miller Lite \$4

Blue Moon \$5

Goose Island 312 \$5

Guinness \$5

Rogue Dead Guy Ale \$5

Stella Artois \$5



WINES

RED

(Glass/Bottle)

Folie a Duex Menage a Trois Red \$7.50/\$24

Penfolds Rawson's Retreat Cabernet \$7.50/\$24

Berringer Founder's Estate Merlot \$9/\$27

WHITE

(Glass/Bottle)

Folie a Duex Menage a Trois White \$7.50/\$24

Gabbiano Pinot Grigio \$8/\$24

Hess Monterey Chardonnay \$7.50/\$24

SPARKLING

(Bottle)

Moet & Chandon \$60

Chandon Blanc de Noir \$40

Wycliff \$20

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