

# APPETIZERS

## DONEGAL FRIES

Old Bay fries served with Donegal cheese dip 10.5

## ALE STEAMED SHRIMP

Peel 'n eat shrimp steamed in seasonal beer and Old Bay seasoning, served with drawn butter.

Pound 20 • Half Pound 15

## SEASONAL CHARCUTERIE BOARD

Seasonal medley of cured meats and artisan cheese served with a variety of fresh accompaniments - Market Price

## BRUSCHETTA

Toasted ciabatta bread topped with tomatoes and herbs. Drizzled with balsamic glaze 12.5

## ROASTED PEAR BRUSCHETTA

Toasted ciabatta bread topped with an herb goat cheese spread, roasted pears, finished with hot honey 16

## SCOTCH EGG

A soft boiled egg wrapped in sweet sausage, rolled in breadcrumbs, fried, and served with honey ale mustard 11

## EGGPLANT TOWER

Eggplant medallions with Ricotta cheese topped with marinara sauce & mozzarella 16.5

## CAULIFLOWER PIZZA

Plain or Bruschetta 15

## BOXTY QUESADILLA

Pulled chicken and pepper jack cheese in a potato boxty, finished with chili aioli. Served with salsa and lime sour cream 14.5

## BAVARIAN PUB PRETZELS

Freshly baked soft pretzel sticks served warm with honey ale mustard and Donegal cheese dipping sauce 14.5

## GANLY'S WINGS

10 assorted crispy jumbo wings tossed in your choice of mild, Ganly's Golden, Hot, Texas Parm, Whiskey BBQ, Parmesan Peppercorn, Ranch, Garlic Parmesan or Sweet Thai Chili sauces. Your choice of blue cheese or ranch for dipping 16.5

## REUBEN EMPANADAS

Three crispy empanadas filled with corned beef, sauerkraut, and Swiss cheese. Served with Thousand Island dipping sauce 14.5

## LEMON CRAB DIP

Seasoned crab meat and creamy lemon cheddar dip. Served warm with naan bread 16.5

## STUFFED MUSHROOMS

Silver dollar mushrooms stuffed with crab meat, topped with parmesan cheese. Served warm 16

# SALADS

## Salad Add ons

Grilled Chicken 8 • Grilled Salmon 12 • Shrimp Skewers (5) 9  
4oz. Flat Iron Steak 13 • Chilled Chicken 8

## CHICKEN COBB SALAD

Fresh greens, red onions, avocado, egg, tomatoes, bacon, blue cheese, and grilled chicken breast. Served with your choice of dressing 18

## APPLE WALNUT SALAD

Spring mix with apples, candied walnuts, onion, goat cheese, dried cranberries and grapes, with house made apple cider vinaigrette 16

## HOUSE PUB SALAD

Mixed greens with red onions, tomatoes, cucumbers, carrots, croutons and cheese. Served with your choice of dressing 12

## CAESAR SALAD 13

## ROASTED PEAR & BLUE CHEESE SALAD

Roasted pears, blue cheese, dried cranberries, roasted walnuts with a cider and port reduction, over mixed greens 16

## WEDGE SALAD

Iceberg lettuce wedge with house made blue cheese dressing, tomatoes, red onion, blue cheese crumbles, and bacon bits. Finished with balsamic glaze 16

## THE WELLNESS BOWL

Broccoli, Chickpeas, Avocado, Carrots, Purple Cabbage, Quinoa Edamame Blend, atop of Kale with our Cilantro Lime Vinaigrette 16

## Salad Dressings

Ranch • Caesar • Thousand Island • Balsamic Vinaigrette • Honey Mustard  
Blue Cheese • Parmesan Peppercorn • Apple Cider Vinaigrette • Port Wine Reduction



# HANDHELDS

All Handhelds served with Housemade Chips:

Substitute French Fries for 2

Substitute Sweet Potato Fries for 3

## Add Ons

Crispy Bacon 2.5 • Fried Egg 2  
Sautéed Onions 1.5 • Sautéed Mushrooms 1.5  
Blue Cheese Crumbles 1.5

## GUINNESS BEEF DIP

Thinly sliced roast beef, sauteed onions and melted provolone cheese on a toasted hoagie roll, served with au jus 16.5

## GANLY'S REUBEN

Thinly sliced corned beef, Swiss cheese, sauerkraut, and Thousand Island dressing on toasted marble rye bread 16

## STATE HILL TURKEY RACHEL

Thinly sliced turkey breast, coleslaw, Swiss cheese and Thousand Island dressing piled high on toasted marble rye bread 15.5

## PUB BURGER

Angus beef steak burger cooked to your liking, served with lettuce, tomato, onion and your choice of cheese on a toasted brioche bun 15

## WHISKEY DITCH BURGER

Angus beef steak burger topped with bacon, whiskey BBQ and pepper jack cheese on a toasted brioche bun 16.50

## VEGAN BURGER

Plant-based burger topped with lettuce, tomato, portabella mushrooms, vegan cheese, mayo and vegan bun 16.5

## GANLY'S GOLDEN CHICKEN SANDWICH

Crispy chicken, cheddar cheese, bacon, lettuce, tomato and onion topped with Ganly's Golden Sauce served on a toasted brioche bun 15.5

## HAM & TURKEY CLUB SANDWICH

Roast turkey, Black Forest ham, bacon, lettuce, tomato, and mayo on toasted white bread 14.5

## CRAB CAKE SANDWICH

Broiled lump crab cake served on a brioche bun with lemon garlic aioli, lettuce and tomato 16.5

## CHEESE STEAK OR CHICKEN CHEESESTEAK

Housemade marinara, sautéed onions, American cheese on a toasted hoagie roll 15

## PULLED PORK BBQ SANDWICH

Hand pulled pork, with our famous Whiskey BBQ, topped with fresh slaw on a brioche bun 16.5

\*\*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\*\* Although some of menu items do not contain common allergen as ingredients we do use them in other menu items and we cannot guarantee anything to be 100% allergen free.

# ENTREES

All Entrees include House Pub Salad. Caesar additional 2

## FISH & CHIPS

Fresh hand beer battered cod served with steak cut French fries coated in old bay seasoning, and coleslaw paired with tartar and cocktail sauce 17.5

## CHICKEN POT PIE

Local Dutch-style pot pie with fresh chicken, potatoes and egg noodles topped with a golden pastry crust 16

## BAKED CHICKEN

Juicy chicken breast smothered in a mushroom cream sauce served with your choice of two sides 24

## BANGERS & MASH

Fresh locally sourced grilled Irish bangers from Dunder & Heister served atop colcannon mashed potatoes, smothered in house gravy and herbs 24

## SHEPHERD'S PIE

Ground beef and diced vegetables topped with mashed potatoes smothered with house gravy 18

## VEGETABLE LASAGNA

Lasagna noodles layered with spinach, peas and carrots, ricotta cheese, in a white cream sauce topped with mozzarella cheese 21

## MARYLAND MAC & CHEESE

Cavatappi pasta tossed with creamy béchamel sauce with sautéed lump and claw crab meat, Old Bay seasoning, white and yellow cheddar cheeses then topped with cheesy breadcrumbs served with garlic bread 24

## ATLANTIC SALMON

Fresh grilled 8 oz. salmon fillet finished with a lemon herb compound butter and your choice of two sides 26

## CRAB CAKES

Broiled lump crab cakes, served with lemon garlic aioli and your choice of two sides.  
One Crab Cake 15 • Two Crab Cakes 27

## GANLY'S TORPEDO SHRIMP BASKET

Crispy tempura breaded torpedo shrimp paired with coleslaw and French fries. Served with your choice of sauce: tartar, cocktail, or sweet Thai chili 18.5

## BAKED COD

Two pieces of Cod baked with a lemon caper cream sauce, served with a creamy risotto and your choice of one side 26.5

## BEEF STROGANOFF

Beef and egg noodles in a creamy Stroganoff sauce 24

## PETITE FILET

8 oz center cut tenderloin topped with a chimichurri sauce and your choice of two sides 32

# SOUPS

**FRENCH ONION** ..... Crock 8  
Cup 6

**HOMEMADE PUB SOUP** ..... Crock 6  
Cup 5

# SIDES

**FRENCH FRIES** ..... 4

**SWEET POTATO FRIES** ..... 5

**MASHED POTATOES** ..... 4

**STEAMED BROCCOLI** ..... 5

**COLCANNON** ..... 5

**COLE SLAW** ..... 2

**HOUSE PUB SALAD** ..... 4

**CAESAR SALAD** ..... 5

**STICKY CARROTS** ..... 5

**CREAMY RISOTTO** ..... 8

**VEGETABLE MEDLEY** ..... 5

# DESSERTS

**JAMESON BREAD PUDDING** ..... 8.5

**CHOCOLATE LOVERS DELIGHT** ..... 8.5

**WHITE CHOCOLATE BLUEBERRY** ..... 10

**CHEESECAKE**

**SEASONAL DESSERT** ..... Market Price

# DRINKS

**SOFT DRINKS** ..... 2.75

Coke • Diet Coke • Sprite • Dr Pepper • Lemonade  
Ginger Ale • Root Beer • Raspberry Tea • Unsweetened Tea

**COFFEE OR HOT TEA** ..... 2.5

Regular or Decaf

**ESPRESSO** ..... 4



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**610.678.2000**



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