



# Maewyn's

• Pub Menu •

## • Appetizers •

### **Crab Bruschetta**

French Baguette topped with our special blend crab dip, baked with melted smoked Gouda cheese and finished with tomato bruschetta. 8.99

### **Thai Calamari**

Hand breaded flash fried calamari, tossed with a sweet Thai balsamic chili sauce.

Served with red curry aioli. 11.99

### **Cheese Steak Egg Rolls**

Chef Troy's famous cheesesteak meat, hand stuffed in egg roll wrappers and deep fried.

Served with spicy Asian ketchup and cheddar cheese sauce. Garnished with fried onions. 8.99

### **Shrimp & Crab Fondue**

Sweet rock shrimp & lump crabmeat blended with four cheese fondue, sherry and spices. Served with grilled pita wedges. 11.99

### **Flat Bread Pizza**

Flatbread topped with fresh ingredients from the chef's repertoire. 8.99

### **Maewyn's Wings**

Flavors (from hottest to mild): Ghost, OMFG, Chipotle, Maewyn's Hot, Bushmills, Sweet Thai, Smokey BBQ, Mild, Honey Mustard, Teriyaki, Magners Citrus, Honey BBQ, Garlic Parmesan, Old Bay, Plain. Served with celery and your choice of blue cheese or ranch. 8.99

### **Loaded Pub Fries**

Pub Fries, blended cheese, scallions, bacon, diced tomatoes and curry seasoned sour cream. 6.99

## • Soups •

### **Potato Leek Soup**

Cream of potato leek garnished with crispy bacon and diced potato. Cup 3 / Bowl 5

### **Irish Stew**

Northwest lamb braised in Guinness, carrots, onions, potatoes and fresh rosemary. 5.99

### **Soup du Jour**

Cup 3 / Bowl 5

## • Salads •

*Dressings available: Buttermilk Ranch, Blue Cheese, Thousand Island, Honey Mustard, Oil and Vinegar, Balsamic Vinaigrette, Raspberry Vinaigrette, Caesar.*

### **Pittsburgh Salad**

Grilled chicken on a fresh blend of lettuce, accompanied with tomatoes, red onions, and hardboiled eggs. Topped with beer battered fries and cheddar cheese. Garnished with a scoop of house made coleslaw and dressing of your choice. 10.99

### **Caprese Salad**

Fresh house tomatoes, layered with fresh mozzarella. Finished with basil oil and a balsamic glaze. 8.99

### **Bleu Cheese & Pecan Chopped Salad**

Blackened beef tips, fresh greens and cabbage tossed in feta & bleu cheese vinaigrette, topped with spicy cinnamon pecans, sliced Roma tomatoes and red onion. 12.99

### **Cobb Salad**

Fresh blend of lettuce, topped with tomatoes, red onions, bacon, ham, hardboiled eggs, bleu cheese crumbles, cheddar cheese and avocado. Served with the dressing of your choice. 11.99

### **Grilled Caesar Salad**

Fresh hearts of romaine grilled with basil oil. Served with croutons, Caesar dressing and a parmesan crisp. 7.99

### **Corned Beef & Cabbage Salad**

A mix of fresh greens blended with cabbage tossed in savory mustard sauerkraut vinaigrette, topped with grilled potatoes and grilled corned beef steak. Garnished with fried sauerkraut and honey glazed apples. 11.99

Add the following to your salad:

Salmon – \$8 Grilled Chicken – \$4 Crab Cake – \$8

Shrimp (4) – \$7 Tenderloin – \$6

## • Sandwiches •

*All sandwiches are served with pub fries unless otherwise requested.*

### **George Street Burger**

Char-grilled prime burger topped with Applewood smoked bacon and cheddar cheese on a country style roll, with lettuce, red onion and tomato. 10.99

### **Gaelic Burger**

Char-grilled prime burger with whiskey kissed mushrooms and imported Swiss on a country onion roll, with lettuce, tomato and red onion. 11.99

### **Blackened Hickory Chicken Sandwich**

Blackened chicken breast, Applewood smoked bacon, tangy gold BBQ mayonnaise, melted smoked cheddar cheese, onion straws, lettuce and tomato on a country onion roll. 8.99

### **Pulled Brisket Sandwich**

A house specialty of 11 hour hickory smoked beef brisket, pulled and tossed with Guinness chipotle BBQ sauce on a country onion roll. Served with fries and coleslaw. 11.99

### **Gourmet BLT**

House cured rasher of sweet and spicy bacon, accompanied with Boursin and Cooper cheese, mayonnaise, lettuce and seasoned tomatoes on grilled sourdough. 7.99

### **Chili Crusted Tenderloin Sandwich**

Seared tenderloin encrusted with brown sugar and chili powder, topped with onion straws, bleu cheese crumbles and Port wine mayonnaise. Served on toasted ciabatta bread. 11.99

### **Waffle Club**

Toasted waffles, smoked ham, sliced turkey, Swiss cheese, sweet and spicy bacon, with lettuce and tomato. Accompanied with gold BBQ mayonnaise. 9.99

### **Pretzel Devonshire**

Grilled smoked turkey breast, topped with broccoli, sweet and spicy bacon, Cooper cheese and poppy seed mustard, served on a toasted pretzel roll. 8.99

### **Grilled Ham & Brie**

Smoked ham, topped with melted brie and Granny Smith apples grilled on marble rye. Accompanied with poppy seed mustard. 10.99

### **Veggie Pita**

Grilled pita bread stuffed with a roasted red pepper hummus, black olives, sliced cucumbers, tomatoes, lettuce and pepper jack cheese. 8.99

### **Reuben/Rachael**

Thinly sliced corned beef or turkey piled high on grilled marble rye with sauerkraut, Russian dressing and melted Swiss cheese. 10.99

## • Irish Faire •

### Reuben Egg Rolls

Homemade Irish egg rolls with corned beef, sauerkraut and Swiss cheese. Served with Thousand Island dressing for dipping. 6.99

### Shepherd's Pie

A traditional preparation of ground lamb and beef with pan roasted root vegetables and fresh herbs, simmered in Guinness Stout and baked in a cheddar potato crust. 12.99

### Baked Ham & Leek Pot Pie

Fresh oven roasted ham combined with buttered leeks, Vidalia onion, carrots, peas, & Yukon gold potatoes simmered in a rich creamy ham stock and baked with a puff pastry crust. 8.99

### Waterford Fish & Chips

Ale battered New England black cod, lightly fried and served with house fries, roasted red pepper remoulade sauce and malt vinegar. 14.99 / Lunch portion 8.99

### Chicken Curry

Sautéed chicken breast with onions, roasted sweet peppers and mushrooms finished in a slightly spicy curry sauce, served over coconut rice. 13.99

### Bangers and Mash

Imported Irish sausages, pan fried with caramelized onions and Guinness pan gravy. Served over a bed of butter whipped chive mashed potatoes. Served with a side of Coleman's mustard. 12.99

### Galway Shrimp Boxties

Sautéed jumbo shrimp, Pernod, roasted garlic cream, Madagascar green peppercorns, diced tomato and scallion on crispy potato cakes. 17.99

### Irish Fishmonger's Bouillabaisse

A delicious stew of shrimp, fish, clams, mussels and oysters with sherry, garlic, saffron, fennel and tomatoes. Served with Irish soda bread to dip in this wonderful sauce. 18.99

### Traditional Full Irish Breakfast

Two eggs your way, bacon, bangers, baked beans, sautéed mushrooms and grilled tomatoes. 10.99



## Maewyn's Gift Cards

*The perfect gift. Available in any denomination. Ask your server for more information or to purchase yours today.*

*These cards can also be redeemed at all Heritage Hospitality establishments including: Knickers Pub, Ironwoods Restaurant, Bogey Macaws and Loxley's.*

## • Entrees •

### **Crab Cake**

Jumbo lump crab cake, wild mushroom and corn fricassee, grilled asparagus, steamed rice, roasted red pepper remoulade. 23.99

### **110 Meatloaf**

A comfort food classic jazzed up with ground sirloin, pork and veal topped with blackberry gravy. Served with butter whipped chive mashed potatoes and chef's vegetable. 14.99

### **Steak Diane**

Our version of the classic! Pan seared top sirloin filets fanned over wild mushroom mélange, butter whipped chive mashed potatoes, Madeira wine, demi-glace, Dijon mustard and cream. 21.99

### **Stuffed Tilapia**

Fresh Tilapia stuffed with a traditional crab stuffing and baked with herb butter and a parmesan crust. Served with steamed rice and chef's vegetable. Finished with a touch of Sherry lobster cream sauce. 18.99

### **Fontina Pork Chop**

A French bone pork chop with Fontina cheese, garlic, Prosciutto and a mushroom Marsala wine sauce. Served with butter whipped chive mashed potatoes and chef's vegetable. 15.99

### **Wexford Chicken**

Grilled chicken breast, melted goat cheese, sautéed spinach, artichoke hearts and a lemon basil sauce. Served with steamed rice and chef's vegetable. 14.99

### **Fried Ravioli**

Cheese filled fried ravioli, accompanied with sautéed chicken, spinach and mushroom in ricotta tomato cream sauce. 15.99

### **Salmon Filet**

Spiced rub jail island Salmon, citrus rice, brussel sprouts, and a sage butter sauce. 17.99

### **Top Sirloin Filet**

8 oz. ball tip filet, char-grilled to perfection, accompanied with whipped champ potatoes and chef's vegetable. 19.99

### **Seared Scallops**

Scallops sautéed with wild mushrooms and spinach in a lemon Chardonnay butter, baked with smoked provolone, parmesan cheese and herbs. Served with champ potatoes and chef's vegetable. 17.99

### **White Cheddar Jalapeno Truffle Mac & Cheese**

Baked macaroni with a twist of white cheddar, tartufo and fresh jalapenos. Topped with parmesan bread crumbs. 13.99

### **Pasta Primavera**

Linguini with sautéed broccoli, peas, mushrooms, sweet red onion and roasted red peppers tossed with tomato cream sauce. 12.99

## • The Maewyn's Story •

*Maewyn's Irish Pub first opened its doors in February 2010 with open arms and pints of Guinness ready to be poured. The name Maewyn's is two-fold. First, it was St. Patrick's given name, before he changed it to Patrick and become a Saint. Secondly, it means "devotee" and "friend." Our hope is that when you dine with us at Maewyn's you have an gratifying experience and feel as though you are our friend.*

*Have a seat at the bar and admire the authentic wood interior built in Waterford, Ireland by Irish craftsmen. Cozy up by the fireplace and choose from our wide selection of beers both on tap and bottled. Our menu has American and traditional Irish selections, including everyone's favorite, Sheppard's Pie. Check out our upstairs, The Abbey, if you are considering a private function such as a Birthday or Holiday Party.*

*Finding its home in downtown York, Maewyn's is located in the historic Peterman building. The first business to occupy the building was that of Shoe Shining in the early 1900's. More recently, the building was home to The Harp and Fiddle.*

*Maewyn's Irish Pub is owned by Heritage Hospitality Management, 2700 Mount Rose Ave, York.*

  
Maewyn's  
Maewyns.com



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**Menu Prepared by Executive Chef Troy Sweitzer**

**Matthew Biss – Restaurant General Manager**

**Kenneth Painter – Director of Food and Beverage, Heritage Hospitality**

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

**Pennsylvania Department of Health**