

MOGIE'S

IRISH PUB

LOWER BURRELL, PA

HEY YINZ LET'S SNACK!

Fried Zucchini	\$7	Hot Pepper Cheese Balls	\$7
Fried Mushrooms	\$7	French Onion Soup	\$6
Onion Rings	\$7	Soup Du Jour cup	\$4
Provolone Wedges	\$7	Bowl	\$6
Potato Skins	\$7	House Salad	\$6

BLACK & BLUE SHRIMP 🍷 \$13
 6 Jumbo shrimp blackened cajun style smothered in our house blue Cheese dressing finished in our convection oven.

PAN SEARED TUNA 🍷 \$13
 Saku tuna seared with sesame seeds or cracked peppercorns Finished with cucumber salad and a soy reduction.

CRAB CAKE \$13
 Large jumbo lump crab cake pan fried and baked til golden brown.

SALADS

All salads are served over mixed greens

GRILLED CHICKEN SALAD \$12
 Grilled seasoned chicken breast, cherry berries, red onion, & cucumbers Topped with french fries and shredded cheeses.

BUFFALO CHICKEN SALAD \$12
 Grilled seasoned chicken breast, dripping in buffalo sauce, cherry berries, Red onion, & cucumbers topped with french fries and shredded cheeses.

HAWAIIAN CHICKEN SALAD \$14
 Coconut panko fried chicken breast, pineapple, roasted red potatoes, Cherry berries, red onion, & cucumbers topped with shredded cheeses.

MARINATED STEAK SALAD 🍷 \$16
 Marinated london broiled, red skin potatoes, cherry berries, red onion, & Cucumbers topped with shredded cheeses & onion rings.

SAKU TUNA SALAD \$18
 Pieces of rare pan seared Saku tuna, cherry berries, red onion, & Cucumbers topped with shredded cheeses, french fries, & pecans.

APPETIZER PLATTER \$17
 A variety of fried **Favorites!** Fried ravioli, fried zucchini, Fried mushrooms, provolone wedges, hot pepper cheese balls, Jalapeño poppers, & onion rings served with ranch & marinara sauce.

STUFFED MUSHROOMS \$13
 5 stuffed mushroom caps with jumbo lump stuffing broiled with Lemon butter and white wine.

SPINACH ARTICHOKE DIP 🍷 \$12
 Creamy spinach, artichoke, and 5 cheese served piping hot in a Bread bowl served with toasted baguettes.

POTATO CROQUETTES 🍷 \$8
 Shredded potato, scallions, & monterey jack cheese breaded & fried.

PIEROGIES \$7
 3 homemade potato & cheese pierogies sautéed in butter & fried onions.

HAND TOSSED NEAPOLITAN PIZZA

Our own hand tossed dough with a tangy red sauce, Provolone & mozzarella cheeses and your choice of toppings.

WHITE PIZZA- The same dough with our homemade white sauce, fresh tomatoes, Mozzarella & provolone cheese with your choice of toppings.

				TOPPINGS
Small	12"	4 Cut	\$9	\$1.25
Medium	16"	8 Cut	\$14	\$1.75
Large	20"	12 Cut	\$16	\$2.25

GOURMET PIZZAS

JERSEY SHORE 🍷 \$18 Medium \$21 Large
 Ricotta cheese, spinach, diced tomatoes, provolone, & mozzarella With your choice of one meat. (White pizza)

MEAT LOVERS \$20 Medium \$24 Large
 Pepperoni, sausage, ham, capicola, & meatballs. (Red Sauce)

TOPPINGS			
Banana Peppers	Green Peppers	Artichoke Hearts	Anchovies
Mushrooms	Black Olives	Pepperoni	Meatballs
Sausage	Pineapple	Red onions	Capicola
Ham	Bacon	Spinach	

Balsamic vinegar/ Olive oil	Honey Mustard
Red wine vinegar/Oil	Ranch (House) 🍷
Raspberry vinaigrette (low cal)	Italian (House) 🍷
Balsamic vinaigrette	Blue cheese (House) 🍷
French	Dry Blue cheese (\$.75)
Thousand Island	Extra dressing (\$.75)

FULL JUMBO WINGS

1/2 Dozen -Market Price

Full Dozen -Market Price

Seasoned
Buccaneer Sauce 🌱
Buffalo
Butter & Garlic

Honey BBQ
Jamaican Rub
Spicy Honey BBQ
Barbeque

SANDWICHES

Make any sandwich, burger or wrap into a platter!
Fresh cut french fries & homemade coleslaw for only \$2.25
Some sandwiches can come on Syrian bread for a \$.75 up charge

TURKEY DEVONSHIRE	\$12
Roasted turkey served open faced on Italian bread with bacon & Tomato baked with our homemade cheese sauce. Add broccoli \$.75	
PHILLY CHEESESTEAK	\$13
Our own chip steak grilled with mushrooms, onion and peppers Served with provolone on an hoagie roll.	
FRENCH DIP	\$13
Our own chip steak grilled and stuffed in a french roll served with Provolone and our sauteed onion au jus.	
ITALIAN HOAGIE	\$12
Ham, genoa, capicola and provolone baked on an Italian roll with Lettuce, tomato, onion, and Italian dressing.	
SYRIAN BURRITO 🌱	\$12
Sun dried tomato wrap stuffed with seasoned ground beef, Sauteed onion, shredded cheeses, topped with lettuce & Tomato served with lemon/oil or ranch.	
FISH SANDWICH	\$13
12 oz. fillet of cod batter dipped, deep fried and served on a grilled Hoagie roll.	
TRADITIONAL REUBEN	\$12
Corned beef, swiss cheese, sauerkraut, & 1000 island dressing Served on grilled marbled rye.	
CHICAGO REUBEN 🌱	\$12
Roasted turkey, swiss cheese, coleslaw, and french fries served On grilled marbled rye.	
POT ROAST BEEF	\$14
Our house pot roast served your choice of mashed potatoes or French fries served with a dark gravy.	
OLD FAVORITE CHEESE OR HAMBURGER	\$13
BLACK JACK BURGER 🌱	\$13
Cajun spiced topped with monterey jack and cheddar cheeses, Served with cajun mayo.	

WRAPS

GRILLED CHICKEN WRAP	\$12
Grilled chicken breast, bacon, shredded cheeses, lettuce, tomatoes, ranch, & BBQ sauce served in a sun dried tomato wrap.	
BUFFALO CHICKEN WRAP	\$12
Grilled chicken breast, bacon, shredded cheeses, lettuce, tomatoes, ranch, & Buffalo sauce served in a sun dried tomato wrap.	
CAJUN CHICKEN WRAP	\$12
Blackened chicken breast, bacon, shredded cheeses, lettuce, tomatoes, And served with ranch in a sun dried tomato wrap.	
HAWAIIAN CHICKEN WRAP	\$12
Coconut panko fried chicken breast pineapple, coconut, shredded cheeses, & Lettuce served with a pineapple honey soy sauce in a sun dried tomato wrap.	
STEAK WRAP	\$13
Grilled chipped steak, bacon, shredded cheeses, lettuce, & tomatoes served With a horsey sauce in a sundried tomato wrap.	

CHEF INSPIRED ENTRÉES

Entrees are served with a side salad and a choice of one side.
Pasta dishes are served with a side salad.

SOUTHERN PEACH CHICKEN 🌱	\$17
Chicken breast meat sauteed in olive oil with red onion, peach Segments, & pecans finished with peach schnapps & white wine.	
BAKED ICELANDIC COD	\$17
12 oz. Cod fillet baked in white wine, clarified butter, & lemon juice Seasoned & topped with panko bread crumbs.	
BLACK AND BLUE PORK 🌱	\$19
Boneless pork loin blackened cajun style smothered in our house blue Cheese dressing finished in our convection oven.	
N.Y. STRIP STEAK	\$23
8 oz. Strip charbroiled to taste served with sauteed mushrooms & Onions. Ask for the steak black & blue cajun style for \$1.50 up charge	
BLUE CRAB RAVIOLI	\$20
6 Jumbo ravioli stuffed with tender blue crab served with a pink Primavera sauce & roasted red peppers.	
ZUPPA DI FRUTTI	\$20
Whole baby clams & shrimp sauteed in olive oil with garlic, red onion, Basil, & clam stock served over freshly made Linguini.	
PASTA WITH MEATBALLS	\$14
Freshly made Linguine served with 2 Huge meatballs & our homemade Marinara sauce.	

SIDES

Roasted Red Potatoes 🌱 Fresh Cut French Fries 🌱 Penne Pasta
Grilled Sweet Potato 🌱 Broccoli Florets