

LUNCH

Nightly Entertainment starts at 9:00p.m.

STARTERS

DRUNKEN ONION RINGS

Bloody Mary marinated and beer battered onion rings with spicy mustard 10

POTATO BASKET**

Rustic fried potato slices with sides of red and yellow curry dipping sauces 13

BEER N' CHEESE DIP

Creamy dip made with Smithwick's Ale and Irish cheddar cheese with assorted country breads 12

STEAK & STOUT PIES

Guinness braised beef & mushrooms with tomato relish and chive dressing 12

FRIED SAUSAGES

Ale battered and spicy sausages with sides of Guinness and honey mustard dipping sauces 13

BAKED BRIE

Brie cheese baked in chili oil with oven roasted tomatoes, balsamic reduction and lavosh crackers 13

STEAMERS

Little neck clams in a white wine, garlic and tomato broth served with ciabatta bread 14

ATLANTIC SMOKED SALMON

On crostini with goat cheese, dill and caper vinaigrette 14

SOUPS & SALADS

COLCANNON SOUP

Creamy soup puréed with potatoes, cabbage and leeks, topped with crispy Irish bacon 10

SEAFOOD CHOWDER

Clams, mussels and fish in a creamy white wine broth 14

MIXED GREEN SALAD

Cherry tomatoes, cucumbers, red onions and balsamic vinaigrette 10

TOMATO SALAD

Goat, blue and farmhouse cheeses drizzled with extra virgin olive oil and balsamic reduction 12

HERB CRUSTED GOAT CHEESE SALAD**

Arugula with oven dried tomatoes, caramelized onions and hazelnut vinaigrette 13

GRILLED CHICKEN SALAD

Spinach with tomatoes, cucumbers, red onions, farmhouse cheese and mustard vinaigrette 15

GRILLED SALMON SALAD*

Mixed greens with tomatoes, pickled veggies, goat cheese and citrus dill dressing 15

SANDWICHES

Served with Irish chips

RLT SANDWICH*

Sliced rashers, arugula lettuce and tomato on a sourdough roll with garlic mayo 14

TURKEY PANINI**

Roasted turkey breast on muesli loaf with Muenster cheese and spicy cranberry chutney 14

CORNED BEEF SANDWICH

Sliced corned beef on toasted marble rye with bacon mayo 14

GRILLED CHEDDAR BURGER*

Irish cheddar, Irish bacon, tomato chutney and garlic mayo on a sesame seed bun 15

LAMB BURGER*

Pepper crusted lamb patty with mint Boursin cheese spread and arugula 16

STEAK SANDWICH*

Thin sliced beef with caramelized onions and melted Muenster cheese with a side of Guinness mustard 16

TRADITIONS

IRISH BREAKFAST*

Two eggs, rashers of bacon, bangers, black & white puddings, roasted tomato and sautéed mushrooms 14

SHEPHERD'S PIE

Port wine infused beef tips, onions and carrots, crusted with mashed potatoes 14

IRISH BANGER

Traditional Irish sausage on mustard mashed potatoes with mushroom jus 14

FISH & CHIPS

Beer battered Cod and Irish chips with tartar sauce 16

LAMB STEW

Lamb stew with potatoes and vegetables in a traditional broth 16

SIDES \$5 or 2 for \$8 with purchase of Entree

Sautéed peas

Mashed potatoes

Mustard mashed potatoes

Roasted shallot mashed potatoes

Colcannon mashed potatoes

Goat cheese mashed potatoes

Whipped sweet potatoes

Irish chips

Mac n cheese

Creamed corn

18% gratuity is added for parties of 6 or more.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, poultry or shellfish reduces the risk of food borne illness.

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

**Contains ingredients that certain individuals may be allergic to.

DINNER

starting at 4 pm

Nightly Entertainment Starts at 9:00p.m.

STARTERS

DRUNKEN ONION RINGS

Bloody Mary marinated and beer battered onion rings with spicy mustard 10

POTATO BASKET**

Rustic fried potato slices with sides of red and yellow curry dipping sauces* 13

BEER N' CHEESE DIP

Creamy dip made with Smithwick's Ale and Irish cheddar cheese with assorted country breads 12

STEAK & STOUT PIES

Guinness braised beef & mushrooms with tomato relish and chive dressing 12

FRIED SAUSAGES

Ale battered and spicy sausages with sides of Guinness and honey mustard dipping sauces 13

BAKED BRIE

Brie cheese baked in chili oil with oven roasted tomatoes, balsamic reduction and lavosh crackers 13

STEAMERS

Little neck clams in a white wine, garlic and tomato broth served with ciabatta bread 14

ATLANTIC SMOKED SALMON

On crostini with goat cheese, dill and caper vinaigrette 14

SOUPS & SALADS

COLCANNON SOUP

Creamy soup puréed with potatoes, cabbage and leeks, topped with crispy Irish bacon 10

SEAFOOD CHOWDER

Clams, mussels and fish in a creamy white wine broth 14

MIXED GREEN SALAD

Cherry tomatoes, cucumbers, red onions and balsamic vinaigrette 10

TOMATO SALAD

Goat, blue and farmhouse cheeses drizzled with extra virgin olive oil and balsamic reduction 12

HERB CRUSTED GOAT CHEESE SALAD**

Arugula with oven dried tomatoes, caramelized onions and hazelnut vinaigrette 13

GRILLED CHICKEN SALAD

Spinach with tomatoes, cucumbers, red onions, farmhouse cheese and mustard vinaigrette 15

GRILLED SALMON SALAD*

Mixed greens with tomatoes, pickled veggies, goat cheese and citrus dill dressing 15

TRADITIONS

SHEPHERD'S PIE

Port wine infused beef tips, onions and carrots, crusted with mashed potatoes 18

IRISH BANGERS

Traditional Irish sausages on mustard mashed potatoes with cabbage and mushroom jus 18

LAMB STEW

Diced lamb with potatoes and vegetables in a traditional broth 18

CORNED BEEF AND CABBAGE

Sliced corned beef with slow cooked cabbage and root vegetables 18

CHICKEN POT PIE

Chicken breast, potatoes, carrots, onions and peas in a creamy tomato broth with a flaky crust 21

FISH & CHIPS

Beer battered Cod and Irish chips with tartar sauce 21

MAIN COURSES

BRIE CHICKEN

Bone-in chicken breast topped with Brie cheese and mushroom jus served atop braised cabbage 20

CIDER BRAISED SALMON

Topped with Atlantic smoked salmon and maple butter 21

SPICE GRILLED PORK PORTERHOUSE*

With sweet apple and peach chutney 24

PAN ROASTED RED SNAPPER

Crispy skin red snapper cherry heirloom tomatoes and caper butter 23

HORSERADISH CRUSTED HALIBUT

With chervil butter 25

NEW ZEALAND RACK OF LAMB*

With coconut curry sauce 29

BLUE CHEESE CRUSTED NY STRIP*

With au jus 27

KING CUT RIBEYE*

With roasted shallots and baby tomatoes 29

SIDES \$6 or 2 for \$9 with purchase of Entrée

Sautéed peas

Mashed potatoes

Mustard mashed potatoes

Roasted shallot mashed potatoes

Colcannon mashed potatoes

Goat cheese mashed potatoes

Whipped sweet potatoes

Irish chips

Mac n cheese

Creamed corn

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Desserts

Drunken Whiskey Apple Cake

white vanilla cake baked with apples and Jameson whiskey, topped with vanilla ice cream and warm caramel sauce

\$11

Bailey's Irish Coffee Cake

*lady finger cookies soaked in a Bailey's Irish cream coffee, layered with a Jameson mascarpone cream**

\$10

Bread and Butter Pudding

buttery baked brioche, with golden raisins, topped with whiskey cream and caramel sauces

\$10

Sticky Toffee Cheesecake

with warm caramel sauce

\$10

Guinness Chocolate Bomb

Warm Guinness chocolate cake, with a soft chocolate center, served with vanilla ice cream, topped with a Bailey's whipped cream and a Guinness chocolate ganache

\$11

Funnel Sticks

Funnel Cake batter in stick form coated in powdered sugar; served with strawberry, Guinness chocolate and vanilla caramel dipping sauces

\$10

Popcorn Mousse

garnished with caramel corn

\$10

**Must be 21 or older to order*