starters & small plates

FRENCH ONION SOUP 6/8

LOBSTER BISQUE 8/10

HOUSEMADE SOUP DU JOUR 5/7

MIXED GREEN SALAD 6

CLASSIC CAESAR SALAD 8

FRESH CUT FRENCH FRIES 7

CHARCUTERIE BOARD 20
chef's choice cured meats, artisan cheeses, fig jam, grain mustard, olives, pickled red onions, Spanish Marcona almonds, toasted baguette & housemade crackers

HOUSEMADE BUTTERMILK ONION RINGS 9

REUBEN HUSHPUPPIES 15
house brined corned beef, sauerkraut, thousand islands dressing

ROASTED BRUSSEL SPROUTS 13
bacon, Parmesan, garlic, pickled red onions

BLACKENED SEA SCALLOPS 21
caramelized onion, honey Dijon glaze

CLAMS CASINO 19
baked clams served in shell, seasoned breadcrumbs, bacon, parmesan; topped with crispy prosciutto

entrees

BLUE CHEESE SIRLOIN STEAK 30
10oz Certified Angus Beef® filet of sirloin, garlic blue cheese crust; Parmesan parsley salt red potato & vegetable of the day

TWIN TENDERLOIN STEAKS 38
two 4oz Certified Angus Beef® filets, mushroom port wine demi sauce, parmesan, parsley, red salt potatoes, vegetable of the day

COWBOY STEAK 78
24oz bone-in Certified Angus Beef® with with sauteed garlic mushrooms, hand cut fries, vegetable of the day

SALMON FILET 29
miso marinated salmon, miso rice wine vinaigrette, shredded diakon, wild rice pilaf, vegetable of the day

HERB PANKO CRUSTED CHICKEN 25
sun dried tomato caper cream sauce; garlic mashed potatoes, dressed arugula & vegetable of the day

DUBLIN LAWYER 32
sautéed shrimp, Irish whiskey, leek and garlic cream sauce, housemade potato gnocchi, crisp bacon lardon

PORTERHOUSE PORK CHOP 30
Strobel Farms pork, blackened cajun seasoning, vegetable creole sauce, tomato & sweet pepper relish, wild rice pilaf, vegetable of the day.

FISH 'N CHIPS 22
Guinness-battered fresh haddock, coleslaw, tartar sauce, lemon; fresh cut fries

GUINNESS BEEF POT ROAST 29
Guinness beef gravy, slow braised beef, garlic mashed potatoes, vegetable of the day

STICKY IRISH WHISKEY CHICKEN DINNER 26
oven roasted half chicken with housemade sweet whiskey glaze; mashed potatoes & vegetable of the day

BUTTERMILK FRIED CHICKEN 25
garlic mashed potato, baked mac 'n cheese & garlic toast

toss *in sauce or serve on side* **2**
Korean BBQ / Buffalo hot / honey

ARTICHOKE, TOMATO & BASIL PESTO PASTA 21
housemade spaghetti, basil pesto olive oil sauce, cherry tomatoes, mixed olives, artichoke, fresh spinach, Parmesan

add grilled chicken **7** / shrimp **12**

salads & sandwiches

SEASONAL SALAD 14
mixed greens, pumpkin seeds, dried cranberries, sliced pear, crumbly blue cheese, red onions, walnuts, maple dressing

CAESAR SALAD 14
romaine, croutons tossed in housemade Caesar dressing, Parmesan, tomato, lemon

WEDGE SALAD 16
garlic vinaigrette drizzle over cherry tomato, pickled red onion, croutons, crispy chopped bacon pieces, housemade creamy Gorgonzola cheese dressing

add to any salad grilled chicken **7** / salmon **14** / steak **12** / shrimp **12**

CRISPY CHICKEN TENDER SANDWICH 19
housemade buttermilk fried chicken breast, coleslaw, pickles, lettuce, Remoulade on brioche; house potato chips & pickle

toss in Korean BBQ or Buffalo hot ***1***

CLASSIC CHEESEBURGER 19
lettuce, tomato, red onion on brioche with choice of cheddar, Swiss or provolone; fresh cut fries & pickle

add smoked bacon **3**

SMOKED BACON BLUE BURGER 22
imported crumbly blue, thick cut bacon on brioche, lettuce, tomato, red onion; fresh cut fries & pickle

Please inform your server of any food allergies or dietary restrictions prior to ordering.

2026-10