

starters & small plates

FRENCH ONION SOUP 6/8

LOBSTER BISQUE 8/10

HOUSEMADE SOUP DU JOUR 5/7

**HOUSEMADE BUTTERMILK
ONION RINGS** 8

MIXED GREEN SALAD 6

CLASSIC CAESAR SALAD 8

FRESH CUT FRENCH FRIES 6

CHARCUTERIE BOARD 20

chef's choice meats and cheese, jam, grain mustard, olives, pickled red onions, Spanish Marcona almonds, baguette, & homemade crackers

BLACKENED SEA SCALLOPS 19

caramelized onion, honey Dijon glaze

ROASTED BRUSSEL SPROUTS 12

bacon, Parmesan, garlic, pickled red onions

HOUSE SMOKED SLAB BACON 20

thick slab bacon, sweet potato pepper onion hash, bourbon apple cider reduction

entrees

**TWIN TENDERLOIN
STEAKS** 36

4oz Certified Angus Beef® tenderloin filets, mushroom port wine sauce w/ Parmesan parsley salt red potato, vegetable of the day

**BLUE CHEESE
SIRLOIN STEAK** 30

10oz Certified Angus Beef® filet of sirloin, garlic blue cheese crumb crust; w/ Parmesan parsley salt red potato, vegetable of the day

**MAPLE GLAZED
SALMON FILET** 27

filet of salmon over garlic mashed potatoes, sautéed kale greens, apple celery radish salad, vegetable of the day

DUBLIN LAWYER 32

sautéed shrimp w/ Irish whiskey leek and garlic cream sauce, housemade potato gnocchi, crisp bacon lardon

GUINNESS BEEF 29

slow braised tender beef, garlic mashed potato, vegetable of the day w/ Guinness beef gravy

PECAN CHICKEN BREAST 25

honey Dijon glaze w/ garlic mashed potato, vegetable of the day

FISH 'N CHIPS 19

Guinness-battered fresh haddock w/ fresh cut fries, coleslaw, tartar sauce, lemon

PORK CHOP 30

Strobel Farms pork, thick cut bone-in loin chop w/ sweet potato pepper onion hash, bourbon apple cider reduction, vegetable of the day

**ARTICHOKE, TOMATO &
BASIL PESTO PASTA** 21

housemade spaghetti, pasta tossed basil pesto olive oil sauce, cherry tomatoes, mixed olives, artichoke, fresh spinach, Parmesan

add grilled chicken 7 / shrimp 12

BUTTERMILK FRIED CHICKEN 25

garlic mashed potato, baked mac 'n cheese, garlic toast

tossed in sauce or side 2

Korean BBQ / Buffalo hot / honey

salads & sandwiches

SEASONAL SALAD 14

fresh pear, red onion, walnuts, crumbly blue cheese, pumpkin seeds, dried cranberries, maple vinaigrette

CLASSIC CAESAR SALAD 13

romaine, tomato, Parmesan, croutons; w/ lemon wedge

add to either salad

grilled chicken 7 / grilled steak 12 / grilled shrimp 12

CLASSIC REUBEN 18

thick sliced house brined beef round on marble rye w/ sauerkraut, Thousand Island, Swiss cheese; w/ house chips, pickle

**CLASSIC
CHEESEBURGER** 17

lettuce, tomato, red onion on a brioche roll w/ choice of cheddar, Swiss or provolone; w/ fresh cut fries, pickle

add smoked bacon \$3

BACON BLUE BURGER 20

imported Danish blue, thick cut bacon on a brioche roll w/ lettuce, tomato, red onion, fresh cut fries, pickle