

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 & house made crackers

HOUSEMADE BUTTERMILK ONION RINGS 9

REUBEN HUSHPUPIES 15

house brined corned beef, sauerkraut, thousand islands dressing

ROASTED BRUSSEL SPROUTS 13

bacon, Parmesan, garlic, pickled red onions

BLACKENED SEA SCALLOPS 20

caramelized onion, honey Dijon glaze

CLAMS CASINO 19

baked clams served in shell, seasoned breadcrumbs, bacon, parmesan; topped with chives & 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

BISTRO STEAK 38

sliced Certified Angus Beef® shoulder tender steak, garlic mashed potatoes, mushroom, port wine demi glaze; vegetable of the day

SALMON FILET 28

carrot fennel broth, wild rice pilaf, sauteed kale, pickled carrots & fennel salad; 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, vegetable of the day.

FISH 'N CHIPS 20

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

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, fresh mixed berries, pickled red onion, Marcona almonds, goat chevre & balsamic glaze

CLASSIC 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 either salad, grilled chicken 7 / salmon 14 / steak 12 / shrimp 12

CRISPY CHICKEN TENDER SANDWICH 19

housemade buttermilk fried chicken tenders, coleslaw, pickles, lettuce, Remoulade on brioche; house potato chips & pickle

toss in Korean BBQ or Buffalo hot 1

CLASSIC CHEESEBURGER 18

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 21

imported crumbly blue, thick cut bacon on brioche, lettuce, tomato, red onion; fresh cut fries & pickle