

APPETIZERS

CHICKEN WINGS (10 pcs) \$15

(Buffalo, BBQ or Curry Sauce, celery sticks and blue cheese- no mixing)

MOZZARELLA STICKS (4pcs) \$14

(with Marinara Sauce)

CHICKEN FINGERS (5pcs) \$15

Honey mustard, buffalo, BBQ or curry sauce – (no mixing)

POTATO SKINS \$ 14

Traditional- bacon and cheddar

CRISPY FRIED CALAMARI \$16

Lemon and Marinara sauce

GARLIC SHRIMP \$14

Served over greens, cucumbers, chickpeas, cherry tomatoes and onions

BURGERS & SANDWICHES

(Served with Fries or Onion Rings)

American, Cheddar, Swiss, Mozzarella, Bacon, Fried Egg, Sautéed onions \$1. Avocado \$2

BEEF BURGER \$16

(10 oz prime ground sirloin)

BUFFALO BURGER \$16

(8 oz prime ground Bison)

VEGGIE BURGER \$15

TURKEY BURGER \$17

(Fresh ground turkey, horseradish mayo)

REUBEN SANDWICH \$18

(Corned Beef, kraut, swiss cheese, Russian dressing, rye bread)

BLACKENED SALMON BLT \$18

GRILLED PESTO CHICKEN SANDWICH \$17

SIDES

FRENCH FRIES \$8

(With Curry sauce \$10)

HOUSE-MADE POTATO SALAD \$6

MASHED POTATOES \$7. ONION RINGS \$8.

SALADS

HOUSE SALAD \$12

(Baby mixed greens, cherry tomatoes, onions, beets, olives, nuts and cranberries)

CAESAR \$14

(Romaine, roasted red peppers, onions, parmesan cheese)

(Add to any of above: Cajun Chicken \$6, Grilled Chicken \$6, Grilled Salmon \$10)

(Dressings: Balsamic Vinaigrette, Russian, Blue Cheese, Caesar, Ranch, Honey Mustard, Raspberry Vinaigrette)

(All Salads can be made into a wrap no extra charge)

COBB with CHICKEN \$19

(Mixed greens, bacon, egg, cherry tomatoes, avocado, blue cheese)

MAINS

SHEPHERD'S PIE \$22

(Ground prime sirloin, vegetables, mash potatoes)

PUB SAUSAGE AND POTATOES \$21

(Irish style pork sausage, caramelized onions, fingerling potatoes and peas)

FISH AND CHIPS \$22

(Fresh Atlantic cod filets, tartar sauce, lemon)

CHICKEN CURRY \$22

(tender chicken breast, peas, curry sauce Served w/ Fries or Rice Pilaf or half and half)

HERB CRUSTED SALMON \$24

(served in a creamy basil sauce with fingerling potatoes and vegetables)

SHRIMP TACOS \$19

(Avocado, black beans, pickled peppers served with choice of salad or fries)

White Wine

Pinot Grigio *San Giorgio, Veneto, Italy 10/38.*
Chardonnay *Chalone Vineyards, California 10/38.*
Sauvignon Blanc *Nicolas, Cotes de Gasgone, France 10/38.*
Riesling *Dr. Hans Von Muller, Germany 10/38*

Sparkling

Prosecco *Mionetto, DOC Trevesio 11 (Split)*
Rose MiMi, *Provence 10/38*

Blush

Rosé : *Please Ask 11.*

Red

Pinot Noir *Maison Nicolas, Burgundy, France 10/38.*
Merlot *Red Diamond, Washington State 10/38.*
Cabernet Sauvignon *14 Hands, Washington State. 10/38*
Malbec *Portillo, Mendoza, Argentina 10/38.*

Cocktails

Irish Cold Brew Coffee: *Irish Whiskey, Demerara Syrup, Irving Farm Cold Brew, Cream*
Margarita: *Regular, Blood Orange or Passion Fruit*
Aperol Spritz: *Aperol, Prosecco, Orange Peel.*
Rose Sangria: *Berries, Pomegranate Juice*
Old Fashioned: *Whiskey, Bitters, Orange Peel, Amaro Cherry*
Bloody Mary: *Traditional Homemade*

Cans

Hard Seltzer: *Lime or Black Cherry Flavor.*
All Day IPA: *Founders Session Ale*

Bottled Beer

Bud/Bud Light *St Louis, USA.*
Corona/Corona Light *Mexican Lager*
Coors Light, *Colorado, USA.*
Heineken/Heineken Light *Amsterdam*
Amstel Light, *Amsterdam*
Miller Lite *Milwaukee, Wisconsin*
Magners Cider *Ireland*
Heineken Zero *Alcohol Free*

Draught Beer

Murphy's Irish Stout *Cork, Ireland.*
Guinness Stout *Dublin, Ireland.*
Harp Lager Pale Lager, *Dundalk, Ireland.*
Smithwick's Ale Dark Red Ale, *Kilkenny, Ireland*
Shock Top *Belgian Style White Ale, USA.*
Stella Artois *Belgian Lager.*
India Pale Ale *Lagunitas.*
Cider *Magners, Ireland.*