

## APPETIZERS

### CHICKEN WINGS (10 pcs) \$15

*(Buffalo, BBQ or Sweet Chili Sauce, celery sticks and Blue cheese- no mixing)*

### MOZZARELLA STICKS (4pcs) \$14

*(with Marinara Sauce)*

### CHICKEN FINGERS (5pcs) \$15

*Honey mustard, buffalo, BBQ, Sweet Chili or Curry (no mixing)*

### POTATO SKINS \$ 14

*Traditional- bacon and cheddar*

### CRISPY FRIED CALAMARI \$16

*Lemon and Marinara Sauce*

### TWO MINI PULLED PORK PIE & SLAW \$14

### FRENCH ONION SOUP \$11

## BURGERS & SANDWICHES

*(Choice of Fries, Onion Rings or Salad)*

*American, Cheddar, Swiss, Mozzarella, Blue, 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)*

### CORNED BEEF SANDWICH \$17

### GRILLED PESTO-CHICKEN SANDWICH \$18

*(Lettuce, Tomato, Pesto Sauce, Mozzarella)*

### REUBEN SANDWICH \$19

*(Corned Beef, Sauerkraut, Swiss cheese, Russian dressing, rye bread)*

### OPEN FACED BLACKENED SALMON BLT \$19

*(Lettuce, Tomato, Pesto Sauce)*

## SIDES

### FRENCH FRIES \$8

*(With Curry sauce \$10)*

### HOUSE-MADE POTATO SALAD \$6

### MASHED POTATOES \$7. ONION RINGS \$8. SLAW \$6

## SALADS

### HOUSE SALAD \$12

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

### CAESAR \$14

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

### GARLIC SHRIMP \$14

*Mixed greens, cucumber, chickpeas, onion, Cherry tomatoes*

*(Add to any of above: Cajun Chicken \$6, Grilled Chicken \$6, Grilled Shrimp \$8, 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 \$21

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

## MAINS

### SHEPHERD'S PIE \$22

*(Ground prime sirloin, vegetables, mash potatoes)*

### PUB SAUSAGE AND MASH \$22

*(Irish style pork sausage, caramelized onions, and gravy)*

### FISH AND CHIPS \$23

*(Fresh Atlantic cod filets, tartar sauce, lemon)*

### LAMB STEW \$25

### CORNED BEEF & CABBAGE \$24

*(Fingerling Potatoes & Carrots)*

### CHICKEN CURRY \$23

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

### HERB CRUSTED SALMON \$24

*(Served with fingerling potatoes, vegetables, creamy basil sauce)*

### SHRIMP TACOS 19

*(Avocado, Black beans, pickled peppers, salad or fries)*

## White Wine

**Pinot Grigio** *Tre Fili, Tortona, Italy 10/38.*

**Chardonnay** *Chalone Vineyards, California 10/38.*

**Sauvignon Blanc** *Nicolas, Cotes de Gasgone, France 10/38.*

**Sauvignon Blanc** *The Little Sheep, Marlborough, New Zealand 10/38*

**Riesling:** *Dr Hans Von Muller, Mosel, Germany 10/38.*

## Sparkling

**Rose:** *Mi Mi, Cotes de Provence 10/38*

**Prosecco** *Mionetto, DOC Trevesio 11 (Split)*

## Blush

**Rosé :** *Please Ask 11.*

## Red

**Pinot Noir** *Maison Nicolas, Burgundy, France 10/38.*

**Merlot** *Robert Mondavi, California 10/38.*

**Cabernet Sauvignon** *14 Hands, Washington State. 10/38*

**Malbec** *Portillo, Mendoza, Argentina 10/38.*

**Syrah** *Cantaluna, Chile, 10/38.*

## Cocktails

### IRISH COFFEE

*(Irish whiskey, fresh cream)*

### HOT SPIKED APPLE CIDER

*(Choice of Spiced Rum or Whiskey)*

### HOT TODDY

*(Honey, Lemon, Clove and Whiskey)*

### BAILEY'S IRISH COFFEE

*(Coffee, bailey's, fresh cream)*

### MARGARITA

*(Plain, Blood Orange or Passionfruit)*

### OLD FASHIONED

*(Whiskey, bitters, orange peel and amaro cherry)*

## Cans

### Hard Seltzer:

*White Claw- Lime, Raspberry or Black Cherry Flavor.*

## Bottle 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*

**Stella Artois** *Belgian Lager.*

**India Pale Ale** *Lagunitas.*

**Cider** *Magners, Ireland.*

**Seasonal** *Please ask.*