

SOUPS AND SALADS

POTATO LEEK OR SOUP OF THE DAY

Cup 3 Bowl 5

SHADES OF GREEN

Mixed greens, dried cranberries, candied walnuts and bleu cheese tossed in a cranberry vinaigrette 8

ROASTED BEET SALAD

Baby spinach and arugula with golden beets, red grapes, goat cheese and pistachio vinaigrette 8

CAESAR SALAD

Crisp romaine lettuce tossed with homemade Caesar dressing and grated parmesan cheese 8

SOUTHWEST CHOP SALAD

Sweet corn, bell peppers, black beans, avocado and romaine lettuce in a chipotle lime vinaigrette 8

BLUEBERRY SALAD

Baby spinach, fresh blueberries, toasted almond, Dubliner cheese with grapefruit/serrano vinaigrette 8

VERY VEGGIE SALAD

Mixed greens, grape tomatoes, green beans, red onions, cucumbers, chickpeas and hearts of palm
Tossed in a balsamic vinaigrette 8

HALF SIZE SALADS 4.5

ADD CHICKEN, SALMON OR CRAB CAKE TO ABOVE SALADS 4

ENTRÉE SALADS

GREEK CHICKEN SALAD

Topped with herb roasted chicken in a creamy cucumber dressing. Served with toasted pita 12

E SALAD

Iceberg, hangar steak, bacon, tomato, avocado, catalina and bleu cheese dressings 14
Sub NY Strip Steak 3

BLACKENED SHRIMP SALAD

With arugula, spring mix, grilled pineapple, lemon herb couscous and chimichurri vinaigrette 14

APPETIZERS

PLOUGHMAN'S PLATE

MEAT: Grilled Sausages, Cashel bleu cheese, cornichons and pickled red onions
Served with homemade brown bread, horseradish and Colmanns mustard 15

VEGETABLE: Hummus, roasted red pepper dip, marinated artichokes, feta cheese and
Mixed olives served with toasted pita points and a sourdough baguette 13

LOUNGE FRIES

Thick cut fries topped with tomatoes, bacon, scallions, cheddar and Monterey jack cheeses
Served with ranch dressing and BBQ sauce 11

BBQ FRIES

Thick cut fries with pulled pork, spicy BBQ sauce, jalapenos, tomato, cheddar cheese and scallions
Served with sour cream 11

BEER CHEESE DIP

Homemade beer cheese dip, pretzel breadsticks and julienne vegetables 10

SWEET CHILI SHRIMP

Grilled sweet chili shrimp with Sriracha cocktail sauce 12

GUINNESS STEAMED MUSSELS

PEI mussels steamed with Guinness, fresh herbs and a touch of cream 13

BUFFALO WINGS

Choose from: Buffalo, Habanero-Lime, BBQ, Sriracha & Garlic or Pub sauce 10

CRAB CAKE

Jumbo lump crab cakes with roasted corn and black bean relish and chipotle aioli 12

SCOTCH EGG

Hard boiled egg wrapped in Irish sausage, breaded and fried. Served with Colmanns mustard 4.5

SANDWICHES**CORNED BEEF**

Thick cut corned beef, grilled red onions, horseradish sauce and provolone on a soft pretzel bun 10.5

REUBEN

Thick cut corned beef, Swiss cheese, sauerkraut and 1000 Island on marble rye 10.5

RACHEL

Sliced turkey breast, Swiss cheese, sauerkraut and 1000 Island on marble rye 10.5

PESTO CHICKEN WRAP

Herb roasted chicken, arugula, cilantro pesto, tomato, onion, feta and romesco sauce 10.5

BEEF BRISKET SANDWICH

With Guinness Stout sauce, red onions and Irish cheddar cheese sauce on soft pretzel bun 10.5

PERCH SANDWICH

Lightly fried perch, red onion, curry slaw and remoulade served on marble rye 10.5

IRISH CHEDDAR MELT

Kerrygold Cheddar, tomato, avocado, roasted red pepper and garlic aioli on toasted wheat bread 8.5

BURGERS**BROCACH BURGER***

Eight ounce certified angus burger served on a brioche roll with lettuce and tomato 10.5

Add -ons: Cheddar, Swiss, Provolone, Bleu Cheese, Grilled Onions, Sautéed Mushrooms

Add Bavaria's Double Smoked Bacon 1

DUBLIN CITY BURGER*

Eight ounce certified angus burger with Irish cheddar cheese sauce, bacon,

sautéed mushrooms, fried onion strings and Guinness Stout sauce 12.5

BEER CHEESE BURGER*

Eight ounce certified angus burger topped with beer cheese dip, roasted artichokes

And baby spinach. Served on a soft pretzel roll 12.5

KILKENNY BURGER*

Eight ounce certified angus burger topped with soft cooked egg, red pepper cream cheese,

Double smoked bacon and thick cut onion rings 12.5

BLACK BEAN BURGER

Black bean burger topped with smoked mozzarella, guacamole, pickled red onions,

Lettuce and tomato. Served on a soft pretzel roll 11.5

ALL SANDWICHES SERVED WITH FRIES AND A PICKLE

EXCHANGE FRIES FOR SOUP OR SALAD 1.

IRISH SPECIALTIES**FISH AND CHIPS**

Harp battered haddock filet, lightly fried, served with thick cut fries, curry slaw and tartar sauce 13.5

CORNED BEEF AND CABBAGE

Thick cut corned beef, colcannon mashed potatoes, braised cabbage and horseradish cream 13.5

BANGERS AND MASH

Homemade Irish sausages served with colcannon mashed potatoes and apple shallot sauce 13.5

SHEPHERD'S PIE

Certified angus ground beef, peas and carrots in a rich gravy, topped with colcannon mashed potatoes
Served with homemade brown bread 12.5

VEGETARIAN SHEPHERD'S PIE

Mushrooms, barley, peas and carrots in a rich gravy, topped with colcannon mashed potatoes
Served with homemade brown bread 12.5

THE BIG IRISH BREAKFAST*

The breakfast of Champions. Includes Irish sausage, rasher, two eggs, black and white pudding,
Grilled tomato, baked beans and toast 12.5

IRISH STEW

Lamb and sirloin tips in a rich Guinness broth with hearty root vegetables and brown bread 13.5

MAIN COURSES

LEMON PEPPER FETTUCCINI

RPs pasta with sautéed summer vegetables, fresh basil and parmesan in a white wine sauce 14
Add chicken, salmon, or steak 4

ROAST CHICKEN

Roasted half chicken served with colcannon mashed potatoes, biscuit stuffing and grilled corn
Served with homemade chicken gravy 17

WILD ALASKAN SALMON*

Grilled Alaskan salmon with lemon herb couscous, ratatouille and tomato/lobster broth 18

PAN SEARED WALLEYE

Northern Wisconsin walleye filet, roasted Yukon potatoes and sautéed green beans
With lemon and black pepper beurre blanc 18

BERKSHIRE PORK CHOP*

Apple brined pork chop with bacon and apple hash, grilled asparagus and chive butter
Finished with cherry and ancho chili gastrique 19

IRISH STOUT STEAK*

Grilled NY strip steak with colcannon mashed potatoes, sautéed crimini mushrooms
Guinness stout sauce and Cashel bleu cheese butter 22

AN 18% GRATUITY WILL BE ADDED TO PARTIES OF EIGHT OR MORE

*CONSUMING RARE OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS