

SOUPS AND SALADS

POTATO LEEK OR SOUP OF THE DAY

Cup 3 Bowl 5

IRISH ONION SOUP

Caramelized onions in a light Guinness broth. Topped with croutons and cheese and baked to golden 5

SHADES OF GREEN

Mixed greens, dried cranberries, candied walnuts and bleu cheese tossed in a cranberry vinaigrette 7.5

ROASTED BEET SALAD

Baby spinach and arugula with golden beets, red grapes, goat cheese and pistachio vinaigrette 7.5

CAESAR SALAD

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

Served with croutons and olive tapenade 7.5

SOUTHWEST CHOP SALAD

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

Topped with tortilla strips 7.5

VERY VEGGIE SALAD

Mixed greens, grape tomatoes, green beans, red onions, cucumbers, chickpeas and hearts of palm

Tossed in a balsamic vinaigrette 7.5

HALF SIZE SALADS 4

ADD CHICKEN, SALMON OR CRAB CAKE TO ABOVE SALADS 4

ENTRÉE SALADS

GREEK CHICKEN SALAD

Greek salad topped with herb roasted chicken, olives and feta cheese. Served with toasted pita 12

BISTRO STEAK SALAD

Steakhouse chopped salad with Dijon vinaigrette, bleu cheese crumbles, and grilled Bistro steak 14

GRILLED SALMON SALAD

Soy and ginger glazed salmon with Asian slaw, crispy wontons and mixed greens 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 12

SMOKED SALMON BRANDADE

Smoked salmon brandade with brown bread, pickled red beets, baby arugula and goat cheese 10

LOUNGE FRIES

Thick cut fries topped with tomatoes, bacon, scallions, cheddar and Monterey jack cheeses

Served with ranch dressing and BBQ sauce 10

BEER CHEESE DIP

Homemade beer cheese dip, pretzel breadsticks and julienne vegetables 10

GRILLED PRAWNS

Chipotle and orange glazed prawns with black bean and corn relish, tortillas and avocado 12

STEAMED MUSSELS

PEI mussels with Dijon mustard, tarragon and a touch of cream. Topped with thick cut fries 12

BUFFALO WINGS

Blackened wings tossed in homemade buffalo sauce over thick cut fries and bleu cheese dip 9

CRAB CAKE

Jumbo lump crab cakes with Asian slaw, crispy wontons and wasabi 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 9.5

REUBEN

Thick cut corned beef, Swiss cheese, sauerkraut and 1000 Island on marble rye 9.5

RACHEL

Sliced turkey breast, Swiss cheese, sauerkraut and 1000 Island on marble rye 9.5

ROASTED CHICKEN WRAP

Herb roasted chicken, red pepper sauce, lettuce, onion, tomato, cucumber and feta cheese 9.5

WALLEYE SANDWICH

Breaded walleye filet, red onion, curry slaw and remoulade served on marble rye 9.5

GRILLED PORTABELLA MELT

Marinated portabellas, sautéed spinach, tomato and brie on toasted ciabatta bread 9.5

ALL SANDWICHES SERVED WITH FRIES AND A PICKLE

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BURGERS

BROCACH BURGER*

Eight ounce certified angus burger served on a brioche roll with lettuce and tomato 10
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

BEER CHEESE BURGER*

Eight ounce certified angus burger topped with beer cheese dip, roasted artichokes
Hot peppers and baby spinach. Served on a soft pretzel roll 12

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

MUSHROOM SWISS BURGER*

Eight ounce certified angus burger topped with grilled portabella cap, double smoked bacon,
Swiss cheese, grilled red onion and Guinness Stout sauce. Served on soft pretzel roll 12

BLACK BEAN BURGER

Black bean burger topped with smoked mozzarella, guacamole, pickled red onions,
Lettuce and tomato. Served on a soft pretzel roll 10

ALL BURGERS SERVED WITH FRIES AND A PICKLE

IRISH SPECIALTIES

FISH AND CHIPS

Harp battered haddock filet, lightly fried, served with thick cut fries, curry slaw and tartar sauce 13
All you can eat Fish Fry 15

CORNED BEEF & CABBAGE

Thick cut corned beef, colcannon mashed potatoes, braised cabbage and horseradish cream 13

BANGERS AND MASH

Homemade Irish sausages served with colcannon mashed potatoes
Topped with apple shallot sauce and fried leeks 13

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

VEGETARIAN SHEPHERD'S PIE

Mushrooms, barley, peas and carrots in a rich gravy, topped with colcannon mashed potatoes
Served with homemade brown bread 12

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

IRISH STEW

Lamb and sirloin tips in a rich Guinness broth with hearty root vegetables and brown bread 13

MAIN COURSES

WILD MUSHROOM PASTA

Linguini with wild mushrooms, spinach, brown butter and parmesan. Served with garlic bread 14
Add chicken, salmon, or steak 4

ROAST CHICKEN

Roasted half chicken served with cranberry wild rice and sautéed baby broccoli
Finished with homemade chicken jus 16

WILD ALASKAN SALMON*

Alaskan salmon over angel hair pasta with garlic tomato sauce, Littleneck clams, and PEI mussels
Topped with fresh crab & red pepper relish. Served with garlic bread 16

PAN SEARED WALLEYE

Northern Wisconsin walleye filet, roasted Yukon potatoes and sautéed green beans
With lemon and black pepper beurre blanc 16

BERKSHIRE PORK CHOP*

Cider brined pork chop with sweet potato fries, roasted shallots, sautéed spinach
And cranberry merlot sauce 18

BACON WRAPPED TENDERLOIN*

8 oz bacon wrapped filet served 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