

SOUPS AND SALADS

Potato Leek or Soup of the Day
Cup 2.5 Bowl 4.5

Shoes of Green Salad
Mixed greens, dried cranberries, candied walnuts and bleu cheese.
Tossed in a cranberry vinaigrette. 7.5

Roasted Beet Salad
Romaine lettuce topped with roasted beets, red grapes,
goat cheese and pistachio vinaigrette. 7.5

Fiz and Mozzarella Salad
Mixed greens, mozzarella, prosciutto, figs and pine nuts.
Tossed with a honey balsamic dressing. 7.5

Caesar Salad
Crisp romaine lettuce tossed with homemade Caesar dressing
and parmesan cheese. Served with garlic croutons. 7.5

Chopped Salad
Iceberg lettuce with smoked turkey, tomato, scallion, sweet corn,
bacon, cheddar and Monterey jack cheeses.
Tossed with an avocado-ranch dressing. 7.5

Very Veggie Salad
Mixed greens, cherry tomatoes, garbanzo beans, cucumbers,
peas, red onion and garlic croutons. 7.5

Baby Spinach Salad
Baby spinach, pear, red onion, radish and honey toasted almonds.
Served with a pear vinaigrette and shaved fontina cheese. 7.5

Half size available 4.5

ENTRÉE SALADS

Barbeque Salmon Salad
Barbequed wild Alaskan salmon, mixed greens, goat cheese, sweet
corn, black beans, cherry tomatoes and fried onion strings.
Tossed with a chipotle vinaigrette. 12.5

Greek Salad
Greek rubbed beef tenderloin or chicken, romaine lettuce, kalamata
olives, cherry tomatoes, cucumber, red onion and feta cheese.
Tossed with a creamy cucumber dressing and
served with toasted pita. 12.5

Ahi Tuna Salad
Seared ahi tuna, mixed greens, jicama, carrot, strawberries,
queso fresco and chimichurri. 12.5

APPETIZERS

Ploughman's Plate
Homemade brown bread, Cashel Irish bleu cheese, vintage Irish
cheddar, summer sausage, liverwurst and cornichons.
Served with horseradish and Colman's mustard. 15

Veggie Ploughman's Plate
Roasted garlic, hummus, eggplant dip, mixed olives, cherry tomatoes,
artichokes, cucumber, red onion and feta cheese.
Served with a sourdough baguette
and toasted pita points. 13

Stuffed Oysters
Oysters stuffed with Irish porter cheese, bacon and baby spinach.
Served with rustic baguette and Colmans mustard. 12

Beer Cheese Dip
Served with pretzel sticks and fresh, julienne vegetables. 10

Scotch Egg
Hard boiled egg wrapped in Irish sausage, breaded and fried.
Served with Colmans mustard. 3.5

Steamed Mussels
PEI mussels with white wine, smoked bacon, shallots, roasted garlic
and rouille. Served with garlic bread. 11

Crab Cakes
Lump crab cakes with pickled red onion salad. Served with a spicy
mustard remoulade. 15

Buffalo Wings
One pound of wings tossed in a homemade buffalo sauce
with bleu cheese dressing and celery. 9

IRISH SPECIALTIES

Fish and Chips
Harp battered haddock fillet, lightly fried, served with thick cut
fries, curry slaw and tartar sauce. 13

Sunniss Irish Stew
Lamb, onions, carrots, turnips and potatoes simmered gently with
Guinness and fresh herbs ~ simple and delicious. 12

Shepherds Pie
Certified angus beef, peas and carrots. Gently spiced and topped
with colcannon mashed potatoes. 12

Vegetarian Shepherds Pie
Mushrooms, barley, peas and carrots in a rich gravy topped with
colcannon mashed potatoes. 12

Bangers and Mash
Homemade Irish sausages served with colcannon mashed potatoes
and topped with a roasted apple shallot sauce. 12

Corned Beef and Cabbage
Thick cut corned beef with mashed potatoes, braised cabbage and
topped with shaved carrots. 12

The Big Irish Breakfast
Irish sausage, rashers, two eggs, black and white pudding,
grilled tomato, baked beans and toast. 11

ENTREES

Wild Alaskan Salmon
Wild Alaskan salmon with a cucumber-dill salad, Dijon pearl
couscous and scallion oil. 18

Roast Chicken "Broccach"
Roasted half chicken with a glazed carrot risotto,
porcini vinaigrette and sautéed spinach. 16

Black Pepper Fettuccini
RP's black pepper fettuccini with a lamb and pistachio sausage,
cherry tomatoes, roasted artichokes, baby spinach
and parmesan cheese. 14.5

Dan Seared Walleye
Roasted red potatoes, asparagus and lemon-caper butter. 17

Irish Stout Steak
Twelve ounce certified angus strip steak with colcannon mashed
potatoes, sautéed crimini mushrooms, Guinness stout sauce
and Cashel bleu cheese butter. 22

BURGERS AND SANDWICHES

Dublin City Burger
Eight ounce certified angus burger, Irish cheddar cheese sauce,
double smoked bacon, sautéed mushrooms, onion
strings and Guinness stout sauce. 11

Beer Cheese Burger
Eight ounce certified angus burger, double smoked bacon,
roasted poblano and beer cheese dip. 11

Broccach Burger
Eight ounce certified angus burger on a crisp French roll. 8.5
Add Wisconsin cheddar, Swiss or Bleu cheese 1.00
Add double smoked bacon or sautéed onions 1.00

Kilkenny Burger
Eight ounce certified angus burger, soft cooked egg, smoked
bacon, red pepper cream cheese and onion rings. 11

Veggie Burger
Homemade veggie burger topped with Moroccan carrot slaw,
honey roasted almonds and raisins. 11

Black Bean Burger
Black bean burger with smoked mozzarella, avocado, pickled red
onion, lettuce and tomato. Served on a soft pretzel roll. 11

Corned Beef Sandwich
Thick cut corned beef, grilled red onion and provolone cheese.
Served with horseradish sauce on a soft pretzel roll. 10

ALL BURGERS AND SANDWICHES SERVED WITH FRIES
HOUSE SALAD OR CUP OF SOUP MAY BE SUBSTITUTED FOR FRIES 1.00
Sub SYLVAN FARMS 100% GRASS-FED BURGER 2.5

1.00 SPLIT CHARGE ON ALL ENTREES ~ DAILY DINNER SPECIAL ~ PLEASE ASK YOUR SERVER
AN 18% GRATUITY WILL BE ADDED TO PARTIES OF EIGHT OR MORE

* ALL OUR MEATS, POULTRY, EGGS AND SEAFOOD ARE COOKED TO THE REQUIRED MINIMUM TEMPERATURES. UPON REQUEST, WE WILL COOK TO YOUR SPECIFICATIONS.
HOWEVER, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, EGGS AND SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS