

SOUPS AND SALADS

Potato Leek or Soup of the Day

Cup 2.5 Bowl 4.5

ALL SALADS SERVED WITH BREAD

SHADES OF GREEN

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

FIG AND MOZZARELLA SALAD

Mixed greens, mozzarella, prosciutto, figs and roasted pine nuts tossed with a wildflower honey and balsamic dressing. 7.5

CAESAR SALAD

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

CHOP SALAD

Chopped 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 SALADS AVAILABLE 4.5

ENTRÉE SALADS

Ahi Tuna Salad

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

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

IRISH SPECIALTIES

Fish and Chips

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

Guinness Irish Stew

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

Shepherd's Pie

Certified angus beef, peas and carrots, gently spiced and topped with colcannon mashed potatoes. 12

Vegetarian Shepherd's Pie

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

Bangers and Mash

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

Corned Beef and Cabbage

Thick cut corned beef with mashed potatoes and braised cabbage ~ topped with shaved carrots. 12

The Big Irish Breakfast*

Irish sausage, rashers, two eggs, black and white pudding, grilled tomato and baked beans. Served with toast. 11

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SANDWICHES

ALL SANDWICHES AND BURGERS SERVED WITH FRIES AND A PICKLE

Smoked Salmon Club

Hickory smoked salmon with bacon, lettuce, tomato, cucumber and lemon-dill cream cheese. 10.

Chicken Breast Sandwich

Sautéed chicken breast served on toasted ciabatta bread with green olives, bleu cheese, tomato and red onion. 9.5

Ham Sandwich

Baked ham served on a croissant with slow roasted roma tomato, goat cheese and tarragon aioli. 10.

Turkey Wrap

Smoked turkey breast with sharp cheddar, arugula, bacon, apple and BBQ. 9.5

Tuna Melt

Served on multi-grain bread with roasted artichokes, aged parmesan and baby spinach. 9.

Reuben

Corned beef, sauerkraut, Swiss cheese and Russian dressing on thick cut marble rye. 10.

Rachel

Smoked turkey breast, sauerkraut, Swiss cheese and Russian dressing on thick cut marble rye. 10.

Corned Beef Sandwich

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

Fish Sandwich

Harp battered haddock fillet topped with curry slaw, red onion and remoulade on thick cut marble rye. 9.

Veggie Wrap

Hummus, feta cheese, red onion, tomato, marinated artichokes and spinach. Served with green goddess dressing. 8.5

Fried Eggplant

Lightly fried eggplant, mozzarella, sundried tomato pesto and roasted garlic aioli. Served on foccacia bread. 9.5

BURGERS

Dublin City Burger*

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

Kilkenny Burger*

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

Beer Cheese Burger*

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

Brocach Burger*

Eight ounce certified angus burger on a crisp French roll. Served with thick cut fries and a pickle. 8.5
Add Wisconsin cheddar, Swiss or Bleu cheese 1. Add double smoked bacon. 1.

Veggie Burger

Veggie burger topped with a 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 on a soft pretzel roll. 11.

Sub SYLVAN FARMS 100% GRASS-FED BEEF 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