ALL-DAY MENU

STARTERS

POTATO LEEK SOUP 11.00

SOUP DU JOUR 14.00

DEVILED EGGS 12.00
WITH IRISH MUSTARD–PAPRIKA YOLK, TOPPED WITH SMOKED SALMON, TOMATO, CAPERS & RED ONION.

HUMMUS 13.00
CREAMY HUMMUS WITH PITA, CUCUMBERS, CHERRY TOMATO & OLIVES.

IRISH TOTS 14.00
CRISPY TATER TOTS TOPPED WITH MELTED IRISH CHEDDAR & CORNED BEEF BRISKET.

CRAB & ARTICHOKE DIP 20.00
CRAB MEAT BLENDED WITH ARTICHOKE, CREAM CHEESE & PARMESAN, BAKED AND SERVED WITH WARM PITA BREAD.

CHEESE FLATBREAD 13.00
CRISPY FLATBREAD TOPPED WITH TOMATO COMPOTE, BASIL & MOZZARELLA.
- ADD SALAMI 6 | CHICKEN 7 | SHRIMP 10 -

MEDITERRANEAN PLATTER 22.00
HUMMUS, PEPPERS, EGGPLANT FRITTERS, TOMATO JAM, WALNUT PESTO, FRESH MOZZARELLA & PICKLED VEGETABLES, SERVED WITH FRIED PITA & LAVASH.

HOUSE-SMOKED SALMON 20.00
WITH A CRISP CARROT-DILL SLAW, TOMATO, ONION, AND CAPERS. SERVED WITH BROWN BREAD.

CHICKEN WINGS 15.00
BUFFALO | BBQ | OLD BAY | SWEET CHILI | HOT HONEY

CHICKEN QUESADILLA 20.00
CHICKEN, TOMATO COMPOTE & MELTED CHEESE, SERVED WITH PICO DE GALLO, SOUR CREAM & GUACAMOLE.

SEMOLINA FRIED CALAMARI 18.00
LIGHTLY FRIED SEMOLINA-BATTERED CALAMARI WITH CHERRY PEPPER SAUCE.

MUSSELS & CLAMS 21.00
FRESH CLAMS & MUSSELS IN A BROTH OF TOMATO, WHITE WINE, GARLIC & SHALLOT, SERVED WITH GARLIC BREAD.

SALADS

CLASSIC CAESAR 14.00
CRISP ROMAINE, PARMESAN, CROUTONS & CREAMY CAESAR DRESSING.

WINTER SALAD 16.00
MIXED GREENS, PEAR, POMEGRANATE, GOAT CHEESE, CANDIED WALNUTS, CHAMPAGNE VINEGAR DRESSING.

IRISH GREENS 14.00
ARCADIAN GREENS WITH TOMATO, CUCUMBER, CARROT, WATERMELON RADISH & IRISH MUSTARD VINAIGRETTE.

TUNA NIÇOISE SALAD 24.00
TUNA, ROMAINE, TOMATO, OLIVES, POTATOES, EGGS & GREEN BEANS WITH AN OREGANO MUSTARD DRESSING.

- ADD CHICKEN +7 | SHRIMP +10 | TUNA +12 | SALMON +14 TO MAKE IT AN ENTREE -

HANDHELDS

FRIED FISH SANDWICH 22.00
BEER BATTERED COD, LETTUCE, TOMATO, ONION, & TARTAR SAUCE, SERVED ON A BRIOCHE BUN.

REUBEN 24.00
HOUSE-CURED CORNED BEEF WITH SAUERKRAUT, SWISS CHEESE & THOUSAND ISLAND DRESSING ON RYE.

IRISH CHEESEBURGER 22.00
GRILLED ANGUS BEEF WITH IRISH CHEDDAR, LETTUCE, TOMATO & ONION ON BRIOCHE. (GF BUN AVAILABLE)

BLACK BEAN BURGER 21.00
PLANT-BASED BURGER WITH LETTUCE, TOMATO, ONION, GUACAMOLE & THOUSAND ISLAND ON A BRIOCHE BUN.

TRADITIONAL FARE

SHEPHERD'S PIE 24.00
GROUND BEEF, PEAS, CARROTS & JAMESON GRAVY, WITH MASHED POTATOES. *(VEGETARIAN OPTION AVAILABLE)*

FISH & CHIPS 26.00
GUINNESS-BATTERED COD WITH FRIES, COLESLAW & TARTAR SAUCE.

BANGER PLATE 25.00
SAVORY IRISH SAUSAGES WITH MASHED POTATOES, CABBAGE, CARROT & IRISH MUSTARD SAUCE.

CORNED BEEF & CABBAGE 26.00
SLOW-BRAISED CORNED BEEF WITH MASHED POTATOES, CABBAGE, CARROT & IRISH MUSTARD SAUCE.

SIGNATURES

ROASTED SALMON 36.00
ROASTED SALMON FILET WITH SAFFON RICE, GREEN PEAS & VEGETABLE OF THE DAY, WITH A LEMON-DILL BUTTER SAUCE.

SHRIMP, SCALLOPS & GRITS 28.00
SHRIMP & JUMBO SCALLOPS SERVED OVER CHEDDAR GRITS & TOMATO CONCASSE WITH ANDOUILLE SAUSAGE.

CHICKEN POT PIE 26.00
CHICKEN BREAST, PEAS & ROOT VEGETABLES IN CREAMY SAUCE UNDER FLAKY PASTRY CRUST.

EGGPLANT BOLOGNESE 24.00
EGGPLANT STEWED WITH TOMATOES, ONIONS, GARLIC & WHITE WINE, SERVED OVER SPAGHETTI SQUASH.

HERB CRUSTED RACK OF LAMB 45.00
WITH DIJON MUSTARD, ROASTED POTATOES, SAUTEED SPINACH, AND A PORT WINE REDUCTION.

FISH TACOS 24.00
BLACKENED OR FRIED COD WITH SLAW & ASSORTED TOPPINGS. *(SUBSTITUTE SHRIMP OR SALMON +6)*

GRILLED PORK CHOP 34.00
SERVED WITH RED GARLIC ROASTED POTATOES, THE VEGETABLE OF THE DAY & A PEPPERCORN SAUCE.

NY STRIP STEAK 36.00
GRILLED NEW YORK STRIP WITH FRENCH FRIES, VEGETABLE OF THE DAY & A RED WINE SAUCE.

GUINNESS BEEF STEW 34.00
BEEF TIPS, CARROTS & PARSNIPS, IN AN HERBED GRAVY SAUCE, SERVED WITH MASHED POTATOES.

SEAFOOD FETTUCINE 34.00
SHRIMP, SCALLOPS, CLAMS & MUSSELS IN A WHITE WINE & TOMATO BROTH, SERVED WITH GARLIC BREAD.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*