

WEE PLATES

O'DWYER SLIDERS \$10

Three mini burgers served with grilled onions, pepper jack cheese and bread and butter pickles.

MEAT & CHEESE SAMPLER

Assorted meats and cheeses. Selection changes seasonally.

Large – \$20 Small – \$12

IRISH NACHOS \$14

A heaping pile of kettle chips topped with shredded pepper jack and cheddar cheese, sirloin and chicken, pico de gallo and sour cream.

Add fresh guacamole for \$2

DRUNKEN MUSSELS \$12

A pound of blue-shell mussels simmered in Guinness Stout, garlic and herbs, served with rustic bread.

SPINACH & ARTICHOKE DIP \$12

Fresh spinach and artichokes baked with three cheeses and roasted garlic, served with crostini and pita bread for dipping.

BLACKENED STEAK TIPS \$14

Seasoned and seared sirloin on a bed of fried leeks served with chipotle sour cream and rustic bread.

WASABI DEILED EGGS \$6

A classic favorite with a kick of wasabi and dusted with chives. 6 per order.

EAT GREAT FOR \$8

PICK ANY TWO

HALF SANDWICHES:

Irish BLT, Classic Reuben,
Mushroom Grilled Cheese

SIDES:

small salad, potato salad, chips,
Irish Champs, veggies, cup of soup

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

— SOUPS & SALADS —

CUP OF SOUP \$4 | BOWL OF SOUP \$7

Choose from potato leek or soup of the day.
Bowl served with rustic bread.

IRISH COBB \$14

Grilled chicken, avocado, Gorgonzola cheese, streaky rashers,*tomato and egg over a mixture of field greens with your choice of dressing.

Substitute salmon for \$2.

WEDGE SALAD \$9

Gorgonzola cheese, streaky rashers,*tomato and a creamy Gorgonzola dressing.

Add salmon for \$5, chicken for \$4 or sirloin for \$8.

THE FITZPATRICK \$9

Granny Smith apples, Mandarin oranges, Gorgonzola cheese and candied walnuts over field greens served with raspberry vinaigrette.

Add salmon for \$5, chicken for \$4 or sirloin for \$8.

— ENTREES —

**All entrees served with Irish Champs
and seasonal vegetable.**

JAMESON WHISKEY STEAK \$22

A 12 oz. sirloin steak broiled to your liking with our own special seasonings. Served with a Jameson whiskey cream and crimini mushroom sauce.

HERB-ENCRUSTED WALLEYE \$22

Canadian walleye crusted with fresh herbs and bread crumbs, pan fried and baked, served with lemon beurre blanc sauce.

ALASKAN SALMON FILLET \$22

Wild Alaskan sockeye salmon, charbroiled and served with roasted garlic and herb butter.

GUINNESS' MEATLOAF \$16

Angus beef blended with natural spices and vegetables laced with Guinness on a bed of Irish Champs and seasonal vegetables and topped with our homemade Guinness mushroom gravy.

BANGERS AND MASHED \$16

Handmade Look's Market sausages with Irish Champs covered in Guinness mushroom gravy.

CORNED BEEF & CABBAGE \$14

An Irish favorite! Corned beef accompanied by cabbage, celery, onion, carrots and potatoes all slow cooked in a Smithwick's Ale broth.

Served with rustic bread.



SIGNATURE DISH

*STREAKY RASHERS ARE IRISH BACON

SANDWICHES

Choose one: potato salad, crisps, veggies, Irish Champs, a cup of soup or side salad.

Add streaky rashers* for \$1.50.



CLASSIC REUBEN \$11

Corned beef, sauerkraut, Swiss cheese and Thousand Island dressing on toasted marble rye bread.

THE BLARNEY \$11

Grilled chicken, sauerkraut, Swiss cheese, and Thousand Island dressing on toasted marble rye.

IRISH BLT \$11

Streaky rashers*, lettuce, tomato and melted cheddar cheese on toasted sourdough.

GRILLED CHICKEN SANDWICH \$11

Marinated and grilled chicken breast topped with Swiss cheese, lettuce, tomato and roasted garlic herb mayonnaise.

MCNALLY'S BURGER \$11

A half-pound of Angus Beef topped with lettuce, tomato and onions.



GUINNESS BURGER \$13

A half-pound of Angus beef infused with Guinness Stout sautéed with leeks, topped with Swiss cheese, streaky rashers*, tomato and lettuce, and served with Ballymaloe Country Relish.

O'PADDY MELT \$12

A half-pound of Angus beef topped with grilled onions, Swiss and cheddar cheese on toasted marble rye bread.



DUBLIN CHEESE STEAK \$12

Thinly sliced sirloin sautéed with caramelized onions and mushrooms, topped with pepper jack cheese and served on a hoagie.



WALLEYE SANDWICH \$12

Herb-crusted walleye topped with lettuce, tomato and house-made tartar sauce on a toasted Kaiser roll.

CALIFORNIA CLUB \$12

Grilled chicken, streaky rashers*, avocado, tomato and bacon aoli.



We proudly serve Ballymaloe Country Relish, a sweet, rich Irish blend of tomatoes, sultana grapes and delicious seasonings. Excellent with meats, cheeses, salads and vegetables, especially with friends.



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