

WEE PLATES

O'DWYER SLIDERS \$10

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

CHARCUTERIE

Selection changes seasonally.

Large – \$20 Small – \$12

IRISH NACHOS \$15

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 \$13

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

SPINACH & ARTICHOKE DIP \$13

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

BLACKENED STEAK TIPS \$15

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

WASABI DEVILED EGGS \$7

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

GUINNESS NUTS \$7

Peanuts baked in our savory sweet Guinness sauce.

LOADED PUB CHIPS \$9

Kettle chips topped with, creamy gorgonzola, gorgonzola crumbles, Sriracha, bacon, and green onion.

MEATBALLS \$11

Bourbon or Honey Sriracha

SAUSAGE PLATE \$10

Two grilled links served with grilled pretzel bun, pickled red onion, ale mustard, and Ballymaloe.

HUMMUS PLATE \$8

Hummus, vegetables and grilled pita.

While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens. Consuming raw or under cooked 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 \$21

An 8 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 \$17

Angus beef blended with natural spices and vegetables topped with our homemade Guinness mushroom gravy.

BANGERS AND MASH \$17

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

CORNED BEEF & CABBAGE \$15

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

 GLUTEN FREE

*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.
Substitute a gluten-free bun for \$1.50.



CLASSIC REUBEN \$12

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

THE BLARNEY \$12

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

IRISH BLT \$12

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

GRILLED CHICKEN SANDWICH \$12

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

MCNALLY'S BURGER \$12

Angus Beef topped with cheese, lettuce, tomato, and onions.

O'PADDY MELT \$13

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 \$13

Herb-encrusted 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 aioli.



*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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