

Dinner Menu

SOUP, SALADS & APPETIZERS

* \$7 Select Happy Hour Appetizers

Roasted Potato Bacon Soup 4/6

Apple Walnut 13

Field Greens, Roasted Beets, Dried Cranberries, Caramelized Apples, Red Onion, Bacon, Goat Cheese, Carrots, Apple Cider Vinaigrette

Caesar Salad 10

Crisp Romaine, Parmesan-Peppercorn Dressing, Shaved Parmesan, Brioche Croutons

Mixed Greens 8

Field Greens, Julienne Vegetables, Cucumber, Tomato, Raspberry Vinaigrette

Chipotle Chicken Flatbread 13

Chicken, Bacon, Red & Green Peppers, Black Beans, Roasted Corn, Pepperjack Cheese Blend, Chipotle Aioli

Hummus Platter 11

Red Pepper Hummus, Garlic Hummus, Grilled Pita, Cucumbers, Tomatoes

Nachos 12

Pepper Jack & Cheddar Cheese, Black Beans, Guacamole, Salsa, Lime Crema
ADD: Chipotle Chicken 3.50

Beef Sliders 10

Irish Cheddar, Bread & Butter Pickles

Curry Sausages 10

Cocktail Sausages, Fries, Curry Sauce

Curry Chicken Dip 13

Crispy Nacho Chips

Roasted Poblano Vegetable Dip 13 *

Crispy Nacho Chips

Bavarian Pretzel Sticks 9 *

Horseradish Cream Cheese, Grained Mustard, Stone IPA Cheese Fondue

Crisp Rice Dusted Calamari 11 *

Citrus Caper Aioli, Pickled Peppers

Chicken Fingers 11 *

Housemade Honey Mustard Sauce, Fries

Chicken Quesadilla 11 *

Chipotle Lime Chicken, Fajita Onions, Peppers, Cheddar Cheese, Guacamole & Salsa

Cheese Steak Egg Rolls 12

Prime Rib, Caramelized Onions, Cheddar Cheese with Sriracha Ketchup

Loaded Short Rib Poutine 12

Crispy Tatar Tots, Stone IPA Cheese Fondue, Short Rib, Savory Brown Gravy, Shredded Mozzarella

Dublin Fries 8

Stone IPA Cheese Fondue, Applewood Smoked Bacon, Sharp Cheddar, Scallions

Wings

Housemade Red Hot Sauce or Jameson Honey BBQ
Carrots & Celery
1lb 11.... 2lb 18

Korean BBQ Beef Wraps 11

Lettuce, Shaved Chinese Horseradish, Julienne Carrots, Scallions, Crushed Peanuts, Spicy Aioli (3)
Additional Wrap \$3

SANDWICHES

SERVED WITH FRENCH FRIES OR SMALL MIXED GREENS SALAD

Tir na nOg Pub Burger 14

Irish Sharp Cheddar, Lettuce, Tomato, Pickle, Brioche Roll

ADD: Smoked Bacon 1.50, Fried Egg 1.50, Caramelized Onion 1.50, Avocado 1.50, Mushrooms 1.50

Turkey Burger 13

Herb Mayo, Caramelized Onion Jam, Lettuce, Tomato, Brioche Roll

Veggie Burger 13

Roasted Seasonal Vegetables, Lettuce, Tomato, Basil Mayo, Brioche Roll

Blackened Mahi Mahi Tacos 14

Two Tacos Topped with Cabbage, Grilled Pineapple Pico De Gallo, Poblano Lime Aioli

Corn Beef Special 14

Swiss Cheese, Dijon Mustard, Coleslaw, Marble Rye

Grilled Chicken Brie Wrap 14

Apple Butter, Shredded Lettuce, Whole Wheat Wrap

Tir na nOg Cheesesteak 14

Freshly Sliced Rib Eye, Guinness Braised Onions, Stone IPA Cheese Fondue, Amoroso's Roll

Max's Roast Beef 13

Provolone, Savory Brown Gravy, Horseradish Cream Sauce, Ciabatta

ENTREES

Fish and Chips 17

Irish Ale Battered Cod, Crisp Fries, Coleslaw, Malt Vinegar Aioli and Lemon

Shepherd's Pie 17

Slow Guinness Braised Lamb & Beef, Peas, Carrots, Roasted Garlic Mashed Potatoes

Bangers & Mash 14

Irish Sausages, Garlic Mashed Potatoes, Savory Onion Gravy

Beef Stew 15

Carrots, Onions, Celery, Potatoes, Garlic Fresh Herbs, Hearty Brown Gravy

Atlantic Salmon 22

Roasted Fingerling Potatoes, Sautéed Green Beans, Brown Butter Lemon Caper Sauce

Curry Chicken 18

Jasmine Rice, Garnished with Cilantro

N.Y. Strip 26

Garlic Mashed Potatoes, Sautéed Green Beans, Cipollini Onions, Red Wine Shallot Butter

20% gratuity included for parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.