

LUNCH MENU

SOUP & SALADS

Soup du Jour 4/6

Potato Roasted Leek Bisque 4/6

Crock of French Onion 8

Traditional Style with Seasoned Crouton,
Topped with Swiss, Provolone, & Gruyere

Soup & Half Sandwich 10

Cup of du Jour or Potato Soup &
Half Turkey Sandwich

Wedge Salad 8

Iceberg Lettuce, Bacon Crumble, Buttermilk
Blue Cheese Dressing, Cherry Tomato and
Pickled Red Onions

Caesar Salad 10

Romaine, Parmesan-Peppercorn Dressing,
Shaved Parmesan and Brioche Crouton

Tortellini Pasta Salad 13

Pesto Vinaigrette, Cucumber, Tomato,
Red Onion, Shaved Parmesan

BBQ Chicken Salad 13

Chargrilled BBQ Chicken, Cumin Beans,
Chipotle Ranch Dressing, Roasted Corn, Bell
Peppers, Avocado, Crisp Romaine, Tortilla
Crumble

Goat Cheese Fritter Salad 12

Lemon Vinaigrette, Strawberries, Grape
Tomato, Cucumber, Red Onion

Grilled Watermelon Salad 12

Olive Oil Dresses Arugula, Feta Cheese,
Grape Tomato, Balsamic Reduction

Tuna Nicose 16

Ginger-Carrot Vinaigrette, Marble Potatoes,
Edamame Beans, Hard Cooked Egg, Grape
Tomatoes

Salad Additions

Grilled Chicken 6

Roasted Salmon Filet 8

Grilled Shrimp 8

Tuna 8

APPETIZERS

Bavarian Pretzel Sticks 9

Horseradish Cream Cheese, Grained
Mustard and Smoky Cheddar Beer Cheese

Hummus Platter 11

Roasted Beet Hummus, Garlic Hummus,
Grilled Pita, Cucumbers and Tomatoes

Chicken & Waffles 10

Peanut Crusted Tenders, Red Hot Honey,
Citrus Buttermilk Emulsion

Short Rib Poutine 10

Crispy Tatar Tots, Smoky Cheddar Beer
Cheese, Mozzarella Curds and Herb Gravy

Crab and Avocado Flat-bread 12

Citrus Lump Crab Meat, Pickled Jalapenos
and Queso Fresco and Pico

Pumpnickel Fried Calamari 11

Citrus Caper Aioli, Pickled Red Onion

Chicken Quesadilla 10

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

Beef Sliders 9

Angus Beef, Tomato Jam, Irish Cheddar,
Bread & Butter Pickles

Nachos 12

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

Wings

Housemade Red Hot Sauce or
Jameson Honey BBQ
with Bleu Cheese Celery Slaw
1lb 10.... 2lb 18

Chicken Fingers 10

Housemade Honey Mustard Sauce, Fries

Mezze Platter 11

Toasted Pita, Marinated Olives, Roasted Red
Peppers, Artichokes, Herbed Greek Yogurt,
Cucumbers, Everything Crusted Flatbread

Crab, Spinach and Artichoke Dip 11

Served With Crispy Pita Bread

BURGERS & SANDWICHES

SERVED WITH FRENCH FRIES OR SMALL MIXED GREENS SALAD

Cheeseburger 13

8oz Chuck, Brisket, Short Rib Angus Blend, Irish Cheddar,
Bread and Butter Pickles, Crisp Iceberg Lettuce, Tomato on an Onion Bun
ADD: Smoked Bacon 1, Fried Egg 1, Caramelized Onion 1

Turkey Burger 13

Thigh and Breast Blend Patty, Herb Mayo,
Caramelized Onion Jam, Lettuce and Tomato

Veggie Burger 13

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

Blackened Cod Tacos 14

Pico de Gallo, Guacamole, Fresh Slaw & Sriracha Aioli in
Soft Tortilla Shells

Short Rib French Dip 14

Pulled Guinness Braised Short Rib, Aged Gruyere,
Horseradish Crema, Roasted Onions on a Ciabatta Roll

Maryland Crab Cake Sandwich 14

Pan Seared Lump Crab Cake on a Sesame Roll with Lettuce,
Tomato and Old Bay Tartar Sauce

Grilled Chicken Club 12

Avocado Ranch, Swiss Cheese,
Applewood Bacon on Toasted Sourdough

Tir na nOg Cheesesteak 14

Freshly Sliced Rib Eye, Guinness Braised Onions,
Smoky Cheddar Beer Cheese on a Fresh Roll

BBQ Pork Sandwich 13

Slow Roasted Pork, Coleslaw, Jameson BBQ Sauce on Brioche Bun

Quinoa, Chick Pea and Cauliflower Wrap 12

Herbed Greek Yogurt, Roasted Red Peppers, Lettuce, Tomato

Turkey BLT 12

Herb Roasted Turkey Breast, Bacon Aioli,
Applewood Bacon on Toasted Sourdough

Grouper Po' Boy 15

Cajun Seared Grouper, Jalapeño Slaw, Tomato, on Fresh Roll

Pastrami Sandwich 14

Grain Mustard Spread, Swiss Cheese,
Pickle Kraut on Marble Rye

Maine Lobster Roll 16

Citrus Aioli Dressed Lobster Meat, Brown Butter
Seared New England Roll, Shaved Celery

Corned Turkey Sandwich 13

1000 Island Slaw, Swiss, Toasted Rye

ENTREES

Fish and Chips 16

10oz Alaskan Cod, Ale Tempura Batter, Fries,
Malt Vinegar Aioli

Shepherd's Pie 17

Slow Guinness Braised Lamb, Peas, Carrots, and
Roasted Garlic Mashed Potatoes

Herb Crusted Salmon 18

Purple Potato Sauce, Garlic Green Beans and Roasted Tomato Jam

Citrus Brined Half Chicken 18

Sweet Pea Risotto, Butter Roasted Baby Carrots and Natural Jus

Pub Steak 19

Char Grilled Teres Major, Whiskey Steak Sauce,
Seasonal Vegetables and Roasted Garlic Mash

DESSERT

Vanilla Ice Cream 6

Two Scoops topped with
Candied Walnuts & Chocolate Sauce

Salted Caramel Cake 6

Chocolate Sauce and Whipped Chantilly

Apple Cobbler 6

Fresh Baked Apples, Oatmeal Crust and Vanilla Ice Cream

Apple Raisin Bread Pudding 7

Vanilla Ice Cream

Fried Banana Cheesecake 8

Strawberry Jam

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.



Irish Bar & Grill

Dinner Menu

SOUP, SALADS & APPETIZERS

* Select Happy Hour Half Priced Appetizers

Potato Roasted Leek Bisque 4/6

Crock of French Onion 8

Traditional Style with Seasoned Crouton,
Topped with Swiss and Provolone

Wedge Salad 8

Iceberg Lettuce, Bacon Crumble, Buttermilk
Blue Cheese Dressing, Cherry Tomato and
Pickled Red Onions

Caesar Salad 10

Crisp Romaine, Parmesan-Peppercorn
Dressing, Shaved Parmesan
& Brioche Crouton

Mixed Greens 8

Field Greens, Carrots, Cucumber, Tomato,
Raspberry Vinaigrette

Crab and Avocado Flat-bread 12

Citrus Lump Crab Meat,
Pickled Jalapenos and Queso Fresco

Hummus Platter 11

Roasted Beet Hummus, Garlic Hummus,
Grilled Pita, Cucumbers and Tomatoes

Nachos 12

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

Beef Sliders 9

Angus Beef, Tomato Jam, Irish Cheddar,
Bread & Butter Pickles

Curry Sausages 10

Cocktail Sausages, Fries and Curry Sauce

Crab, Spinach and Artichoke Dip 11

Served with Crispy Pita Bread

Bavarian Pretzel Sticks 9 *

Horseradish Cream Cheese, Grained
Mustard and Smoky Cheddar Beer Cheese

Mezze Platter 11

Toasted Pita, Marinated Olives, Roasted Red
Peppers, Artichokes, Herb Greek Yogurt,
Cucumbers, Everything Crusted Flatbread

Chicken & Waffles 10

Peanut Crusted Tenders, Red Hot Honey,
Citrus Buttermilk Emulsion

Pumpnickel Fried Calamari 11 *

Citrus Caper Aioli, Pickled Red Onion

Chicken Quesadilla 10 *

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

Veggie Sliders 10 *

Roasted Seasonal Veggies, Housemade
into Patties, served with Basil Mayo

Cheese Steak Egg Rolls 12

Prime Rib, Caramelized Onions, Cheddar
Cheese with Sriracha Ketchup

Short Rib Poutine 10

Crispy Tatar Tots, Smoky Cheddar Beer
Cheese, Mozzarella Curds and Herb Gravy

Wings

Housemade Red Hot Sauce or
Jameson Honey BBQ
Bleu Cheese Celery Slaw
1lb 10.... 2lb 18

Chicken Fingers 10 *

Housemade Honey Mustard Sauce, Fries

SANDWICHES

SERVED WITH FRENCH FRIES OR SMALL MIXED GREENS SALAD

Cheeseburger 13

8oz Chuck, Brisket, Short Rib Angus Blend, Irish Cheddar,
Bread and Butter Pickles, Crisp Iceberg Lettuce, Tomato on an Onion Bun
ADD: Smoked Bacon 1, Fried Egg 1, Caramelized Onion 1

Turkey Burger 13

Thigh and Breast Blend Patty, Herb Mayo,
Caramelized Onion Jam, Lettuce and Tomato

Veggie Burger 13

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

Blackened Cod Tacos 14

Pico de Gallo, Guacamole, Fresh Slaw &
Sriracha Aioli in Soft Tortilla Shells

Pastrami Sandwich 14

Grain Mustard Spread, Swiss Cheese,
Pickle Kraut on Marble Rye

Grilled Chicken Club 12

Avocado Ranch, Swiss Cheese,
Applewood Bacon on Toasted Sourdough

Tir na nOg Cheesesteak 14

Freshly sliced Rib Eye, Guinness Braised Onions,
Smoky Cheddar Beer Cheese on a Fresh Roll

Short Rib French Dip 14

Pulled Guinness Braised Short Rib, Aged Gruyere,
Horseradish Crema, Roasted Onions on a Ciabatta Roll

ENTREES

Fish and Chips 16

10oz Alaskan Cod, Ale Tempura Batter, Fries,
Malt Vinegar Aioli

Shepherd's Pie 17

Slow Guinness Braised Lamb, Peas, Carrots and
Roasted Garlic Mashed Potatoes

Herb Crusted Salmon 18

Purple Potato Sauce, Garlic Green Beans and Roasted Tomato Jam

Citrus Brined Half Chicken 18

Sweet Pea Risotto, Butter Roasted Baby Carrots and Natural Jus

Pub Steak 19

Char Grilled Teres Major, Whiskey Steak Sauce,
Seasonal Vegetables and Roasted Garlic Mash

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.



Irish Bar & Grill

Brunch

(Saturdays and Sundays 9am-3pm)

Traditional Irish Breakfast 15

Bangers, Rashers, Eggs, Black & White Puddings,
Tomatoes, Baked Beans, Mushrooms and Toast

American Breakfast 10

Two Eggs Any Style, Hash Browns and Toast
Choice of Sausage or Bacon

Cinnamon Crusted French Toast 10

Sweet Battered Sourdough, Sweet Berry Compote
and Chantilly Cream

Buttermilk Waffle 10

Butter Milk Waffle, Honey Butter, Vermont Maple Syrup

Smoked Salmon Bagel 13

Everything Bagel, Citrus Caper Cream Cheese
and Pickled Red Onion

Crab Cake Benedict 15

Two Crab Cakes, Poached Eggs, English Muffin, Tomato,
topped with Hollandaise Sauce, served with Hash Browns and Toast

Hummus Platter 11

Roasted Beet Hummus, Garlic Hummus,
Grilled Pita, Cucumbers and Tomatoes

Chicken & Waffles 10

Peanut Crusted Tenders, Red Hot Honey,
Citrus Buttermilk Emulsion

Ham & Cheese Frittata 12

Aged Cheddar, Ham and served with Mixed Greens

Ploughmans' s Omelette 13

Bacon, Sausage, Rasher, Banger Omelette
with Cheddar Cheese, Hash Browns and Toast

Potato Roasted Leek Bisque 4/6

Crock of French Onion 8

Traditional Style with Seasoned Crouton,
topped with Swiss and Provolone Cheese

Caesar Salad 10

Romaine, Parmesan-Peppercorn Dressing,
Shaved Parmesan and Brioche Crouton

Wedge Salad 8

Iceberg Lettuce, Bacon Crumble, Buttermilk
Blue Cheese Dressing, Cherry Tomato and
Pickled Red Onions

Nachos 12

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

Wings

Housemade Red Hot Sauce or
Jameson Honey BBQ
Bleu Cheese Celery Slaw
1lb 10.... 2lb 18

Cheeseburger 13

8oz Angus Blend, Sharp Cheddar Cheese,
Lettuce, Tomato, Bread & Butter Pickles
ADD: Smoked Bacon 1, Fried Egg 1, Caramelized Onion 1

Grilled Chicken Club 12

Avocado Ranch, Swiss Cheese,
Applewood Bacon on Toasted Sourdough

Tir na nOg Cheesesteak 14

Freshly sliced Rib Eye, Guinness Braised Onions,
Smoky Cheddar Beer Cheese on a Fresh Roll

Pastrami Sandwich 14

Grain Mustard Spread, Swiss Cheese,
Pickle Kraut on Marble Rye

Turkey BLT 12

Herb Roasted Turkey Breast, Bacon Aioli,
Applewood Bacon on Toasted Sourdough

Turkey Burger 13

Thigh and Breast Blend Patty, Herb Mayo,
Caramelized Onion Jam, Lettuce and Tomato

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.