



APPETIZERS

MCDONNELLS IRISH CURRY FRIES (GF)	\$10
Melted Mixed Cheese, Bacon, Curry Sauce	
ROASTED BRUSSEL SPROUTS (GF)	\$10
Balsamic Glaze, Bacon, Bleu Cheese	
HUMMUS PLATE	\$10
Fresh Veggies, Pita Bread. Sub GF bread: \$2.50	
BEER BATTER SHOTGUN SHRIMP	\$13
Sweet Chili Sauce, Asian Slaw, Crispy Wontons, Scallions	
CRISPY CALAMARI	\$12
Banana Peppers, Sweet Chili Sauce, Marinara	
FRIED PICKLES Ranch Dip	\$8
CRISPY CAULIFLOWER	\$10
Beer Battered, Thai Sweet Chili Sauce, Pickled Cabbage	
LOADED BROGUE NACHOS (GF)	\$16
Grilled Chicken, Black Beans, Salsa, Sour Cream, Pico de Gallo, Ranch, Cheddar-Jack Cheese, Guacamole	
IRISH POTATO SKINS (GF)	\$8
Cheddar Cheese, Bacon, Jalapeños	
BROGUE WINGS (GF)	\$13
Hot or BBQ style, Bleu Cheese, Celery	
IRISH BANGERS IN BLANKETS	\$10
Traditional Irish Pork Sausage, Light Pastry, Grain Mustard	

SALADS

Add on: Grilled Chicken- \$8, Shrimp, Salmon* or Flank* Steak \$12

HOUSE SALAD (GF)	\$7
Mixed Greens, Tomatoes, Cucumbers, Red Onions, Carrots Choice of dressing	
BEET & GOAT CHEESE SALAD (GF)	\$10
Mixed Greens, Candied Walnuts, Roasted Beets, Champagne Vinaigrette & Goat Cheese	
CAESAR SALAD	\$10
Romaine, Croutons, Tomatoes, Parmesan	
THE GRILLED FLANK STEAK WEDGE (GF)	\$22
Iceberg, Bleu Cheese Dressing, Bacon, Onions, Tomato	
SMALL WEDGE SALAD (GF)	\$9
BLACKENED SALMON SALAD	\$22
Mixed Greens, Mandarins, Cherries, Gorgonzola, Ginger Soy Vinaigrette	
CRISPY CHICKEN COBB SALAD	\$18
Mixed Greens, Egg, Avocado, Chopped Veggies, Cucumbers, Gorgonzola, Tomatoes, Bacon, Onion, Ranch Dressing	

🍀🍀🍀 **Every Monday** 🍀🍀🍀
\$10 Burger Day!

🍀🍀🍀 **Every Thursday** 🍀🍀🍀
Fried Chicken Dinner \$20

SOUPS

TODAY'S SOUP	\$8
FRENCH ONION Melted Swiss Cheese	\$9

SANDWICHES & SUCH

All Sandwiches served with French Fries

GRILLED 8OZ. ANGUS CHEESEBURGER*	\$16
Lettuce, Tomato, Onion, American Cheese, Potato Roll - Sub Blue Cheese or Add Bacon \$1.50 / Gluten Free Bun \$2.5	
HOUSE MADE CORNED BEEF REUBEN	\$18
Sauerkraut, Swiss, Russian Dressing, Marbled Rye	
BEER BATTERED COD SANDWICH	\$15
Irish Cheddar, Lettuce, Tomato, Tartar Sauce, Potato Bun	
CALIFORNIA TURKEY "CLUB"	\$16
Avocado, Bacon, Lettuce, Tomato, Cheddar & Mayo, Toasted Whole Wheat	
CRISPY CHICKEN SANDWICH	\$14
Ciabatta Roll, Lettuce, Tomato, Swiss, Chipotle Aioli Add Bacon \$1.50	
GRILLED CHICKEN CAESAR WRAP	\$14
Spinach Tortilla, Romaine, Tomatoes, Parmesan & Caesar Dressing	
VEGGIE QUESADILLA	\$15
Spinach Tortilla, Pepper, Onion, Mushroom, Jalapeños, Black Beans, Artichoke, Cheddar Add on: Grilled Chicken- \$8 / Shrimp or Grilled Flank Steak \$12	
SOUP & HALF SANDWICH	\$15
Grilled Ham & Cheese OR Tuna Salad	

ENTREES & IRISH FAVORITES

QUICHE OF THE DAY Side Salad	\$14
SMOKED CHICKEN PASTA	\$20
Penne Pasta, Bacon, Asparagus, Spinach, Parmesan Cream, Crunchies	
PAN ROASTED ATLANTIC SALMON* (GF)	\$24
Fingerling Potatoes, Asparagus, Capers, Moroccan Tomato Sauce	
HOUSE MADE MEATLOAF	\$19
Whipped Potatoes, Vegetables, Red Wine Mushrooms Sauce	
SAVANNAH SHRIMP PASTA	\$23
Campanelle Pasta, Andouille Sausage, Tomato, Spinach, Madeira, Parmesan, Basil	
GUINNESS 10oz NEW YORK STRIP* (GF)	\$30
Potato Au Gratin, Asparagus, Gorgonzola, Bordelaise	
CHICKEN PARM	\$22
Cornflake Crust, Marinara, Mozzarella, Parmesan, Spaghetti tossed with Toasted Garlic & Spinach	
BEER BATTERED FISH & CHIPS	\$15/22
Fresh Atlantic Cod, French Fries, Coleslaw, Tartar Sauce, Lemon	
IRISH LAMB & BARLEY STEW (GF)	\$20
In the Traditional Manner with Leeks, Carrots, Celery & Potatoes	
KATIE'S COTTAGE PIE (GF)	\$19
Potato Gratin with Dubliner Cheese & Side Salad	
IRISH BANGER & GRILLED PORK RIBEYE* (GF)	\$24
Fingerling Potatoes, Cabbage, Apples, Mustard, Bacon	
BEEF BOURGUIGNONNE	\$24
Braised Angus Beef with Potato, Turnip, Fennel, Pearl Onions, Carrot, Mushroom, Bacon & Irish Potato Pancake in Red Wine Sauce	
THE HERBIVORE (GF)	\$18
Ratatouille, Portabello, Crispy Parmesan Polenta Cake Add on: Grilled Chicken \$8 / Shrimp, Salmon or Flank Steak \$12	

(GF) = Gluten Free

A 20% gratuity will be added to checks of 8 or more guests

*Consuming items raw or undercooked items may increase the risk of food-borne illness