



APPETIZERS

MCDONNELLS IRISH CURRY FRIES Melted Mixed Cheese, Bacon, Curry Sauce	\$10
ROASTED BRUSSEL SPROUTS (GF) Balsamic Glaze, Bacon, Bleu Cheese	\$10
STEAK "TOTS" Cubed Flank Steak with Beer Cheese Sauce, Au Jus & Crostini	\$15
HUMMUS PLATE Fresh Veggies, Pita Bread. Sub GF bread: \$2.50	\$10
BEER BATTERED SHOTGUN SHRIMP Sweet Chili Sauce, Asian Slaw, Crispy Wontons, Scallions	\$13
CRISPY CALAMARI Banana Peppers, Sweet Chili Sauce, Marinara	\$13
FRIED PICKLES Ranch Dip	\$8
CRISPY CAULIFLOWER Beer Battered, Thai Sweet Chili Sauce, Pickled Cabbage	\$10
LOADED BROGUE NACHOS Grilled Chicken, Black Beans, Salsa, Sour Cream, Pico de Gallo, Ranch, Cheddar-Jack Cheese, Guacamole	\$16
IRISH POTATO SKINS (GF) Cheddar Cheese, Bacon, Jalapeños	\$8
BROGUE WINGS (GF) Hot or BBQ style, Bleu Cheese, Celery	\$13
IRISH BANGERS IN BLANKETS Traditional Irish Pork Sausage, Light Pastry, Grain Mustard	\$10

SALADS

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

HOUSE (GF) Mixed Greens, Tomatoes, Cucumbers, Red Onions, Carrots, Choice of dressing	\$7
SEAFOOD SALAD (GF) Shrimp, Lump Crab, Peppered Tuna, Avocado, Mango, Tomato, Local Greens, Champagne Vinaigrette, & Madras Curry Oil	\$25
BEET & GOAT CHEESE (GF) Mixed Greens, Candied Walnuts, Roasted Beets, Champagne Vinaigrette & Goat Cheese	\$10
CAESAR Romaine, Croutons, Tomatoes, Parmesan	\$10
THE GRILLED FLANK STEAK WEDGE Iceberg, Bleu Cheese Dressing, Bacon, Onions, Tomato	\$22
SMALL WEDGE (GF)	\$9
BLACKENED SALMON Mixed Greens, Mandarins, Cherries, Gorgonzola, Ginger Soy Vinaigrette	\$22
GRAIN (GF) Quinoa, Black Beans, Squash, Cranberries, Arugula, Pine Nuts, Beets, Feta, & Honey Mustard, Vinaigrette	\$12
CRISPY CHICKEN COBB Mixed Greens, Egg, Avocado, Chopped Veggies, Cucumbers, Gorgonzola, Tomatoes, Bacon, Onion, Croutons, Ranch Dressing	\$18

🍷🍷🍷 **Every Monday** 🍷🍷🍷
\$10 Burger All 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* Lettuce, Tomato, Onion, American Cheese on Brioche Sub Blue Cheese or Add Bacon \$1.50 / Gluten Free Bun \$2.5	\$16
HOUSE MADE CORNED BEEF REUBEN Sauerkraut, Swiss, Russian Dressing, Marbled Rye	\$18
BEER BATTERED COD SANDWICH Irish Cheddar, Lettuce, Tomato, Tartar Sauce on Brioche	\$15
CALIFORNIA TURKEY "CLUB" Avocado Spread, Bacon, Lettuce, Tomato, Cheddar & Mayo, Whole Wheat	\$16
CRISPY CHICKEN SANDWICH Lettuce, Tomato, Swiss, Chipotle Aioli on Brioche Add Bacon \$1.50	\$14
THE BARNYARD "AU JUS" Smoked Beef Brisket & Pork, Caramelized Onion, Provolone, Pepper Spread, Arugula on Ciabatta	\$17
BAJA FISH TACOS Beer Battered with Avocado Spread, Pickled Onions, Feta, Chipotle Sauce, Cilantro, Pinto Beans & Basmati Rice	\$18
GRILLED CHICKEN QUESADILLA Spinach Tortilla, Pepper, Onion, Mushroom, Jalapeños, Black Beans, Artichoke, Cheddar Sub Shrimp or Grilled Flank Steak \$4	\$17
SOUP & HALF SANDWICH Grilled Ham & Cheese OR Tuna Salad	\$15

IRISH FAVORITES & ENTREES

QUICHE OF THE DAY & Side Salad	\$14
KATIE'S COTTAGE PIE (GF) Ground Beef, Potato Gratin with Dubliner Cheese & Side Salad	\$19
BEER BATTERED FISH & CHIPS Fresh Atlantic Cod, French Fries, Coleslaw, Tartar Sauce, Lemon	\$15/22
IRISH BRAISED BEEF BOXTY (GF) Bacon, Mushroom, Pearl Onion, in Red Wine Sauce with a Potato Pancake & Vegetables	\$23
SMOKED CHICKEN PASTA Penne Pasta, Bacon, Asparagus, Spinach, Parmesan Cream, Crunchies	\$20
GRILLED CREOLE SEASONED TROUT (GF) Lump Crab Meat, Lemon Caper Butter, Whipped Potatoes, Asparagus	\$26
HOUSE MADE MEATLOAF Whipped Potatoes, Vegetables, Red Wine Mushrooms Sauce	\$19
SHRIMP & ARTISAN CHEESE GRITS Andouille Sausage, Tomato, Spinach, Madeira, Parmesan	\$23
CREEKSTONE PRIME FILET MIGNON* (GF) Potato Au Gratin, Red Wine Sauce & Bacon Brussels Sprouts with Gorgonzola & Balsamic,	\$40
CHICKEN PARM Cornflake Crust, Marinara, Mozzarella, Parmesan, Spaghetti tossed with Toasted Garlic & Spinach	\$22
SPRING VEGETABLE "PASTA" (GF) (V) Spaghetti Squash, Pepper, Onion, Eggplant, Shallots, Garlic, Asparagus, Roasted Portabella, White Wine, Tomato Basil Sauce, Truffle Oil & Parmesan Crunchies Add on: Grilled Chicken \$8 / Shrimp, Salmon or Flank Steak \$12	\$19

(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