

Dinner Menu
SOUP, SALADS & APPETIZERS

* \$7 Select Happy Hour Appetizers

Roasted Potato Bacon Soup 4/6

Cup or Bowl

Caesar Salad 10

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

Mixed Greens 8

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

Baby Arugula & Pickled Beet Salad 14

Shaved Fennel, Crumbled Goat Cheese,
Toasted Hazelnuts, Cider Vinaigrette

Hummus Plate 12

Roasted Carrot Sriracha Hummus, Roasted
Mediterranean Hummus, Vegetable Crudite,
Toasted Sunflower Seeds, Marinated Olives,
Extra Virgin Olive Oil, Grilled Pita

Nachos 12

Pepper Jack & Cheddar Cheese, Refried
Beans, Guacamole, Salsa, Lime Crema
ADD: Chipotle Chicken 3.50 Short Rib 4

Vegetable Flatbread 12

Mushrooms, Grilled Yellow Squash,
Zucchini, Roasted Tomatoes, Mozzarella,
Parmesan Cheese, Balsamic Drizzle

Chipotle Chicken Flatbread 13

Chicken, Bacon, Peppers, Black
Beans, Roasted Corn, Pepperjack
Cheese, Chipotle Aioli

Shrimp Sliders 13

Seaweed, Cucumber, Shredded Carrots,
Ginger Soy Dressing

Curry Sausages 10

Cocktail Sausages, Fries, Curry Sauce

Bavarian Pretzel Sticks 9 *

Horseradish Cream Cheese, House
Mustard, Stone IPA Cheese Fondue

Fried Pickle Chips 8 *

Chipotle Ranch

Fried Cajun Calamari 11 *

Pickled Peppers, Marinara,
Citrus Caper Aioli

Chicken Tenders 12 *

Housemade Honey Mustard, Fries

Chicken Quesadilla 11 *

Chipotle Lime Chicken, Onions,
Peppers, Cheddar & Pepper Jack
Cheese, Guacamole, Salsa

Cheesesteak Egg Rolls 12

Shaved Prime Rib, Caramelized
Onions, Cheddar Cheese, Sriracha Ketchup,
Horseradish Cream Dip

Burrata & Oven Cured Tomatoes 13

Baby Arugula, Basil Oil,
Truffle Balsamic Glaze

Loaded Short Rib Poutine 12

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

Korean BBQ Beef Lettuce Wraps 12

Bibb Lettuce, Pickled Daikon, Shaved
Carrots, Peanuts, Sriracha Aioli

Wings

1lb 11.... 2lb 18

Choice of:

Buffalo, Honey Sriracha,
Jameson Honey BBQ,
Carrots & Celery

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 2, Fried Egg 2, Avocado 2,
Caramelized Onion 1.50, Mushrooms 1.50

Turkey Burger 13

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

Veggie Burger 13

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

Blackened Mahi Mahi Tacos 14

Red Cabbage Slaw, Grilled Pineapple,
Pico De Gallo, Poblano Lime Aioli

Open Faced Reuben 14

Swiss Cheese, Sauerkraut,
Russian Dressing, Marble Rye

Chicken Salad Wrap 14

Celery, Onions, Herbs, Lettuce,
Tomato, Whole Wheat Wrap

Philly Cheesesteak 14

Freshly Sliced Rib Eye, American Cheese,
Amoroso's Roll

BBQ Pulled Pork Sandwich 15

Housemade Coleslaw, Brioche Roll

Nashville Style Hot Chicken Sandwich 15

Bread and Butter Pickles, Ranch Dressing,
Shredded Lettuce, Brioche Roll

ENTREES

Fish and Chips 19

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

Crispy Fried Chicken Platter 19

Sugar Snap Pea, Sweet Corn Succotash,
Sidewinder Fries, Chipotle Ranch Dressing

Pan Seared Atlantic Salmon 25

Grilled Asparagus, Fingerling Potatoes,
Yellow Squash, Citrus Honey Green Peppercorn Vinaigrette

Grilled Flat Iron Steak 24

Blistered Shishito Peppers, Melted Vadallia Onions,
Asparagus, Mashed Potatoes, Red Wine Demi Glacé

Sauteed Striped Bass 21

Spinach, Basmati Rice, Coconut Lemongrass Broth

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.