

LUNCH MENU

SOUP & SALADS

Soup du Jour 4/6

Cup or Bowl

Roasted Potato Bacon Soup 4/6

Cup or Bowl

Soup & Half Sandwich 11

Cup of du Jour or Potato Soup &
Half Turkey BLT Sandwich

Mixed Greens 8

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

Caesar Salad 10

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

Grilled Chicken Cobb Salad 16

Romaine Lettuce, Tomatoes, Boiled
Egg, Avocado, Apple Smoked Bacon,
Blue Cheese, Lemon Vinaigrette

Baby Arugula & Pickled Beet Salad 14

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

Tir Na Nog Seasonal Salad 14

Asparagus, Watermelon Radish, Sugar Snap
Peas, Fennel, Strawberries, Tomatoes, Baby
Field Greens, Citrus Vinaigrette

Grilled Shrimp & Soba Noodle Salad 19

Wakame Seaweed, Pickled Ginger,
Cucumbers, Carrot, Avocado, Peanuts,
Pineapple, Ginger Soy Dressing

Hummus Plate 12

Roasted Garlic Hummus, Fire Roasted
Red Pepper and Tomato Confits, Fresh
Veggies, Grilled Pita

Salad Additions

Grilled Chicken 6
Roasted Salmon Filet 8
Grilled Shrimp 8

APPETIZERS

Fried Pickle Chips 8

Chipotle Ranch

Bavarian Pretzel Sticks 9

Horseradish Cream Cheese, House
Mustard, Stone IPA Cheese Fondue

Loaded Short Rib Poutine 12

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

Chipotle Chicken Flatbread 13

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

Vegetable Flatbread 12

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

Fried Cajun Calamari 11

Pickled Peppers, Marinara Sauce,
Citrus Caper Aioli

Chicken Quesadilla 11

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

Chicken Tenders 12

Housemade Honey Mustard Sauce, Fries

Burrata & Oven Cured Tomatoes 13

Baby Arugula, Basil Oil,
Truffle Balsamic Glaze

Nachos 12

Shredded Cheddar and Pepper Jack Fondue,
Pico De Gallo, Guacamole, Shaved Serrano
Peppers, Crema, Micro Cilantro
ADD: Chipotle Chicken 3.50 Short Rib 4

Wings

Choice of 1lb 11.... 2lb 18

Choice of: Buffalo, Honey Sriracha,
Jameson Honey BBQ, Carrots & Celery

BURGERS & 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

Impossible Burger, Lettuce,
Tomato, Basil Mayo, Brioche Roll

Blackened Mahi Mahi Tacos 14

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

Nashville Style Hot Chicken Sandwich 15

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

Philly Cheesesteak 14

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

Chicken Salad Wrap 13

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

Turkey BLT 13

Herb Roasted Turkey Breast, Applewood Smoked
Bacon, Muenster Cheese Bacon Aioli, Toasted Sourdough

Open Faced Reuben 14

Swiss Cheese Sauerkraut, Russian
Dressing, Marble Rye

Grilled Cheddar & Goat Cheese Sandwich 14

Applewood Smoked Bacon, Tomato, Arugula,
Sweet Balsamic Glaze, Toasted Sourdough Bread

Crabcake Sandwich 17

Crisp Blue Claw Crabcake, Toasted Brioche Roll,
Boston Lettuce, Tomato, House Tartar Sauce

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

Pan Seared Atlantic Salmon 22

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

Crabcake Entree 26

Crisp Twin Blue Claw Crabcakes, Sauteed Sugarsnap Peas,
Roasted Corn, Fingerling Potatoes, Lemon Butter Sauce

DESSERT

Vanilla Ice Cream 6

Two Scoops Topped with Candied
Walnuts & Chocolate Sauce

New York Cheese Cake 8

Whipped Chantilly, Raspberry Sauce

Molten Lava Cake 7

Whipped Chantilly, Chocolate Sauce

White Chocolate Bread Pudding 7

Bourbon Sauce

Bailey's Creme Brulee 8

Whipped Chantilly

Brownie a La Mode 8

Chocolate sauce

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.