



# DINNER

## WELCOME FRIENDS

The Irish culinary tradition is one based on comfort, warmth, family and friends. While this tradition is a touchstone to who we are as restaurateurs, it is equally important to recognize new global trends that are shaping the culinary landscape in today's Ireland. Our staff is proud to offer Irish favorites that have evolved over the centuries, along with new and exciting contemporary fare with world influences. Sit back, relax and let our professional hospitality team members take you on a journey back to the auld sod with a keen eye toward the future. Slainte!

### STARTERS

#### Colcannon Poppers

Mashed potato whipped with white Cheddar, cabbage and caramelized onion. Rolled in panko and fried. Served with Parmesan peppercorn dressing. 8

#### Chicken Shannon

Tender chicken breast strips dipped in homemade curry batter, fried and served with our secret Shannon or Guinness BBQ dipping sauce. 10

#### Reuben Rolls

Our specialty reuben wrapped up in two crispy shells, deep fried and served with our horseradish sauce. 10

#### Smokey Spinach Artichoke Dip

Smoked Gouda, spinach and artichoke in a devilishly delicious hot dip, topped with fresh Parmesan. Served with toasted crostini for dipping. 11

#### Baja Street Sopes

Hand made corn sopes topped with crispy fried shrimp, guacamole, chopped tomato, fresh cilantro & lime. 12

### SOUP AND SALAD

#### Root Soup

A perfect puree of sweet potato, carrot and leeks with a lemon cream garnish.  
Cup 3.5 Bowl 4.5

#### Smoked Salmon Salad

Our in-house hardwood smoked salmon with tomato, hard boiled egg, red onion and goat cheese on a bed of mixed greens. Tossed in balsamic vinaigrette and topped with crispy capers. 13

#### Southwest Chicken Salad

Chopped romaine and spring greens, tomato, carrot, grilled – southwest marinated chicken, tortilla strips & flame roasted corn and peppers. Served with a mild creamy chili lime dressing. 13



Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of foodborne illness.

# SANDWICHES

Served with your choice of: mashed potato, steak fries, sweet potato fries, or for an extra charge choose a small salad or soup.

## Reuben

House roasted corned beef brisket, Swiss cheese, thousand island dressing, and sauerkraut on marble rye. 12

## Rachael

House roasted lean turkey breast, cranberry mayo, provolone cheese and creamy coleslaw on marble rye. 12

## The Knot

Crispy beer battered chicken strips on brioche with provolone, caramelized onion, tomato, Parmesan peppercorn dressing and arugula. 14

## Giardiniera Chicken

Flame grilled chicken breast topped with a mild giardiniera, fresh mozzarella, sliced tomato and aioli. Served on a multi-grain ciabatta. 15

## Mick's Pastrami

A generous portion of full flavored navel pastrami, served on toasted ciabatta with hot mustard and creamy coleslaw dressing. 14

## Burger Bleu 🍀

Angus burger on toasted kaiser roll with gooey bleu cheese, Parmesan peppercorn dressing, caramelized onion, and pepperoncini. 14

## Black & Tan 🍀

Angus burger, aged white Cheddar, Guinness battered onions, fried mushroom, fresh tomato and arugula on a toasted brioche bun. 16

## BBQ Pork

Slow roasted pork shoulder slathered in Guinness BBQ, creamy coleslaw, mashed potato & Guinness battered onions stacked high on thick cut toast. 12

## Irish Grilled Cheese

Melted aged white Cheddar, thick applewood bacon, aioli, fresh spinach and tomato served on thick grilled gourmet bread. 11 Veg. 9

## Buy the Kitchen a Pint

A great way to say thanks to our hardworking and talented kitchen staff – a round of pints at the end of their shift. 10



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# ENTREES

## Ruby (GF)

Pan seared chicken breast topped with sweet ruby port wine reduction, rocket goat cheese, toasted pecan, seasonal vegetable and served with mashed potato. 19

## Corned Beef & Cabbage (GF)

Slow roasted corned beef brisket cooked in-house with a side of creamy horseradish. Accompanied by cabbage, seasonal veggies, and roasted red potato. 16

## Fish n Chips

One of Ireland's favorite dishes. Smithwicks Ale battered cod, served with steak fries, coleslaw, lemon, homemade tartar sauce and marble rye. Also available broiled. (GF) 17

## River Shannon Salmon (GF)

Fresh Atlantic salmon fillet, grilled and decoratively topped with homemade dill cream sauce, served on a bed of lightly sautéed spinach with roasted red potato. 20

## Cottage Pie (GF)

Seasoned shredded beef, stewed with green peas, carrots and onion. Topped with golden brown mashed potato. 16

## Leek Penne (VG)

A generous portion of fresh mushroom and slow braised leeks tossed in a herbed cream pan sauce and penne pasta. Served with toasted crostini. Vegetarian 17 Add chicken 19

## Stafford Steak 🍀 (GF)

Eight ounce beef tenderloin filet, broiled medium, with a merlot gastrique. Served with roasted red potato and seasonal vegetable. 30

# DESSERTS

## Seasonal Creme Brulee

Chefs choice of delicious flavored custard topped with crispy burnt sugar topping. Served with fresh fruit. 7

## Seasonal Galette

A delectable fresh baked pastry meant for sharing between two people. Filled with seasonal fruit, topped with caster sugar and baked to order. 10 Served ala mode 12

Please allow 20-25 minutes for baking, or inform your server at the time you place your dinner order.

## Ice Cream Sundae

Three scoop sundae of gourmet vanilla bean ice cream, with nuts, crispy waffle, chocolate sauce, whipped cream, fresh berry, and salted caramel sauce. 7

## Sticky Toffee Pudding

A warm and soft cake with Irish whiskey toffee sauce and vanilla bean ice cream. 7