

GALWAY DINNER MENU



\$18

BANGERS & MASH

Irish pork banger sausages over mashed potatoes & peppercorn cream sauce.

VEGGIE BURGER

a house made burger of spinach, feta cheese & fresh herbs topped with trinity aioli, arugula spring mix, tomato & red onion on a brioche bun with pub chips.

THE PADDY MAC

hot shaved corned beef, Swiss cheese & house made coleslaw on grilled marbled rye with 1,000 island & pub chips.

SHEPHERD'S PIE

ground beef, lamb, root vegetables & peas simmered in our secret sauce, under golden brown mashed potatoes.

IRISH MAC 'N CHEESE

elbow noodles with applewood smoked bacon & Irish rasher in our Guinness beer cheese, oven baked, topped with a cracker-cheese crust.

JAMESON BURGER*

a house made, 100% ground beef burger with our signature Jameson glaze, smothered with Guinness beer cheese & hand-cut onion straws on a brioche bun with pub chips.

CHICKEN CAPRESE

char-grilled chicken, mozzarella, diced tomatoes, fresh basil, parsley mayo, field greens & a prosciutto chip on tomato focaccia with pub chips.

Galway Dinner Menu is \$18 per person and includes choice of four entrees, choice of soup or salad, soft drinks, coffee or tea.

add appetizers

CHOOSE 3 | \$4/PERSON

- GUINNESS PRETZELS
- LOADED PUB CHIPS
- VEGETABLE CRUDITÉ
- CORNED BEEF & CABBAGE ROLLS
- SPINACH & ARTICHOKE DIP

add dessert

CHOOSE 1 | \$3/PERSON

- WARM & TIPSY BREAD PUDDING
- IRISH CREAM CHEESECAKE

DUBLIN DINNER MENU



\$33

PEPPER CRUSTED NY STRIP*

char-grilled center-cut 12oz. NY strip with brussel sprouts, fried potatoes & onions.

STUFFED PORK CHOP

grilled 8oz. center-cut boneless loin chop, sun-dried tomato stuffing & whiskey peppercorn sauce with mashed potatoes & seasonal vegetables.

GRILLED ATLANTIC SALMON

char-grilled salmon served with dill butter, wild rice & seasonal vegetables.

CHICKEN CORDON BLEU

layered pan seared chicken, rasher bacon & Swiss cheese with garlic cream sauce, mashed potatoes & seasonal vegetables.

FISH 'N CHIPS

Smithwick's Irish Ale battered cod fillet cooked until golden brown with pub chips, house coleslaw & tartar sauce.

choice of appetizers

- GUINNESS PRETZELS
- LOADED PUB CHIPS
- VEGETABLE CRUDITÉ
- CORNED BEEF & CABBAGE ROLLS
- SPINACH & ARTICHOKE DIP

choice of desserts

- WARM & TIPSY BREAD PUDDING
- IRISH CREAM CHEESECAKE

Dublin Dinner Menu is \$33 per person and includes an appetizer buffet, choice of soup or salad, soft drinks, coffee or tea & choice of dessert.

BELFAST DINNER MENU



\$25

GAELIC CHICKEN

pan seared chicken breasts on a bed of mashed potatoes with a rosemary whiskey-mushroom sauce, glazed carrots & parsnips.

CHERRY CHICKEN

pan seared chicken simmered in a red wine & dried cherry sauce, on a bed of mashed potatoes with seasonal vegetables.

JAMESON VEGETABLE STIR FRY

mushrooms, onions & bell peppers stir-fried in a Jameson teriyaki sauce over wild rice.

GUINNESS CHICKEN PASTA

fresh chicken, Irish style cheddar, sun-dried tomatoes, spinach & sliced button mushrooms, tossed in our creamy Guinness sauce over penne pasta.

FISH 'N CHIPS

Smithwick's Irish Ale battered cod fillet cooked until golden brown with pub chips, house coleslaw & tartar sauce.

IRISH BEEF STEW

tender cubes of beef, carrots, onions & mushrooms slow-braised in a burgundy wine sauce, served with mashed potatoes.

GRILLED SIRLOIN*

char-grilled center-cut sirloin with garlic butter, mashed potatoes & seasonal vegetables.

Belfast Dinner Menu is \$25 per person and includes choice four entrees, choice of soup or salad, soft drinks, coffee or tea and choice of dessert.

choice of dessert

- WARM & TIPSY BREAD PUDDING
- IRISH CREAM CHEESECAKE

add appetizers

CHOOSE 3 | \$4/PERSON

- GUINNESS PRETZELS
- LOADED PUB CHIPS
- VEGETABLE CRUDITÉ
- CORNED BEEF & CABBAGE ROLLS
- SPINACH & ARTICHOKE DIP

LUNCH MENU



\$15

FISH 'N CHIPS

Smithwick's Irish Ale battered cod fillet cooked until golden brown with pub chips, house coleslaw & tartar sauce.

VEGGIE BURGER

a house made burger of spinach, feta cheese & fresh herbs topped with trinity aioli, arugula spring mix, tomato & red onion on a brioche bun with pub chips.

BAKED GOAT CHEESE SALAD

baked walnut-crust goat cheese on a bed of spring mix with pears, dried cherries, apples & cran-raspberry dressing.

SHEPHERD'S PIE

ground beef, lamb, root vegetables & peas simmered in our secret sauce, under golden brown mashed potatoes.

IRISH MAC 'N CHEESE

elbow noodles with applewood smoked bacon & Irish rasher in our Guinness beer cheese, oven baked, topped with a cracker-cheese crust.

JAMESON BURGER*

a house made, 100% ground beef burger with our signature Jameson glaze, smothered with Guinness beer cheese & hand-cut onion straws on a brioche bun with pub chips.

Lunch Menu is \$15 per person and includes choice of soup or salad, soft drinks, coffee or tea. Available 11am-3pm.

add appetizers

CHOOSE 3 | \$4/PERSON

- GUINNESS PRETZELS
- LOADED PUB CHIPS
- VEGETABLE CRUDITÉ
- CORNED BEEF & CABBAGE ROLLS
- SPINACH & ARTICHOKE DIP

add dessert

CHOOSE 1 | \$3/PERSON

- WARM & TIPSY BREAD PUDDING
- IRISH CREAM CHEESECAKE

COCKTAIL PARTY MENU

Minimum selection of four items



GUINNESS BEER
CHEESE PRETZELS \$4/PERSON

FRESH VEGETABLE CRUDITÉ \$4/PERSON

CHEESE & FRUIT CRUDITÉ \$4/PERSON



SPINACH &
ARTICHOKE DIP \$4/PERSON

SANDWICH PLATTER \$4/PERSON



LOADED PUB CHIPS \$4/PERSON

CORNED BEEF
& CABBAGE ROLLS \$4/PERSON



CHICKEN WINGS \$5/PERSON
Shamrock | Guinness BBQ | Buffalo | Jameson

SHRIMP COCKTAIL PLATTER MARKET PRICE
small | medium | large

EXTRA PARTY OPTIONS

- table linens \$5 each
- cake cutting fee \$20
- satellite bars \$100 each

[EVENT GUIDELINES]

- menus must be decided upon 7 days prior to event
- final guest numbers are due 48 hours prior to event
- there must be a 100% guarantee on your final number
- tax & gratuity are not included in pricing
- there may be a room charge, depending on event day/time
- we prefer all banquets are paid on one check



EVENT MENU

Weddings | Rehearsal Dinners | Graduation
Retirement Parties | Anniversaries & More!

www.claddaghirlishpubs.com

