



# LIMITED MENU I

## **Irish Chips**

Thick-cut pub fries covered in either a mild, sweet curry sauce, OR creamy garlic parsley sauce. \$7 add cheese \$.75

## **Chicken Shannon**

Tender chicken breast strips covered in a homemade curry batter and served with our secret Shannon or Guinness BBQ sauce. \$10

## **Irish Root Soup**

A perfect puree of sweet potatoes, carrots and leeks. Cup \$3 Bowl \$4

## **Pub Salad**

Mixed baby greens, tomato, red onion, carrot and croutons. Served with your choice of dressing. \$4

## **O'Connell Street Salad**

Fresh strawberries, aged cheddar cheese and spicy cashews on a bed of mixed greens tossed with a raspberry balsamic dressing. Topped with grilled chicken. \$12

## **The Reuben**

In-house roasted corned beef brisket, melted Swiss cheese, sauerkraut and 1000 island on grilled rye. \$11

## **Angus Burger**

Eight oz. Angus burger served on a brioche bun with lettuce tomato and onion on the side. \$10  
Add Cheese \$.75 Bacon or Rasher \$1

## **Grilled Chicken**

Grilled chicken breast, provolone, caramelized onion, lettuce, tomato, mayo, served on a brioche bun. \$10 Add bacon \$1.00

## **Irish Stew**

Tender lamb stewed with root vegetables and savory seasonings, decorated with crispy sweet potato shoestrings. Served with seasonal vegetables and mashed potato. \$17

## **Cottage Pie**

A nice variation of the classic: Seasoned shredded beef stewed with peas, carrots and onions, topped with homemade mashed potatoes and baked to a golden brown. \$15

## **Fish & Chips**

One of Ireland's favorite dishes. Fresh cod in our Smithwicks Irish Ale batter, deep fried and served with steak fries, coleslaw, lemon, homemade tartar sauce and rye bread. \$16

## **County Clare Meatloaf**

A special blend of beef, veal and pork, perfectly seasoned and baked, topped with Worcestershire caramelized onion gravy. Served with seasonal vegetables and choice of potato. \$16

## **Desserts**

Fruit Crisp (seasonal), Bread Pudding, Vanilla Bean Crème Brûlée \$6

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



# LIMITED MENU II

## **Smoky Spinach Artichoke Dip**

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

## **Drunken Mushrooms**

Sauteed mushrooms, shallots and garlic, deglazed with sweet honey & whiskey cream reduction, served over crostinis. \$11

## **Molly Malone Mussels**

Fresh steamed mussels in white wine with sautéed garlic, cherry tomatoes, fresh herbs and a hint of cream. Served with fresh toasted crostinis. \$12

## **Pub Salad**

Mixed baby greens, tomato, red onion, carrot and croutons. Served with your choice of dressing. \$4

## **O'Connell Street Salad**

Fresh Strawberries, aged cheddar cheese and spicy cashews on a bed of mixed greens, tossed with a raspberry balsamic dressing. Topped with grilled chicken. \$12

## **Grilled Chicken Sandwich**

Grilled chicken breast, provolone, caramelized onion, lettuce, tomato, mayo, served on a brioche bun. \$10 Add bacon - \$1.00

## **The Reuben**

In-house roasted corned beef brisket, melted Swiss cheese, sauerkraut and 1000 island on grilled rye. \$11

## **Guinness Pot Roast**

Tender slow cooked beef covered with our Guinness gravy, served with fresh sautéed vegetables and choice of potato. \$16

## **Irish Stew**

Tender lamb stewed with root vegetables and savory seasonings, decorated with crispy sweet potato shoestrings. Served with seasonal vegetables and mashed potatoes. \$17

## **Wicklow Pork Tenderloin**

Bacon-wrapped pork tenderloin medallions, pan seared and topped with a whiskey and garlic cream sauce. Served with sautéed vegetables and your choice of potato. \$17

## **Shannon River Salmon**

Fresh Atlantic salmon filet, grilled and decoratively topped with our homemade dill cream sauce, served on a bed or lightly sautéed spinach with your choice of potato. \$19

## **Desserts**

Fruit Crisp (seasonal), Bread Pudding, Vanilla Bean Crème Brûlée \$6

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