

Sandwiches

GRILLED CHEESE & SOUP

Grilled cheese with bacon and tomato, served with a cup of our soup of the day. **\$13**

CRABCAKE SANDWICH

Our homemade crabcake served on a brioche bun with lettuce and tomato, served with a side of fries. **MKT**

CAROLINA PULLED PORK

Homemade pulled pork slow-cooked in a vinegar based sauce with our own house spices. Served on a brioche bun with a small side of coleslaw. **\$13**

REUBEN

Slow-cooked corned beef, melted swiss on grilled rye with sauerkraut & 1000 island **\$14**

BLACKENED SALMON*

Fresh blackened salmon cooked to order. Served on a brioche bun with lettuce, tomato & tartar sauce. **\$19**

BLTA on CIABATTA

Bacon, lettuce, tomato, mayo & avocado on a grilled ciabatta. **\$14**

BEER BATTERED COD

Beer battered cod on a brioche roll with lettuce, tomato & tartar sauce. **\$15**

3 ALARM PHILLY CHEESE SUB

Ribeye steak topped with pepper jack cheese, sautéed onions & green peppers, jalapenos, lettuce, tomato & chipotle mayo. **\$14**

TUNA MELT

Homemade tuna salad on grilled rye with cheddar, lettuce, tomato & jalapenos. **\$13**

CHICKEN CAESAR WRAP

Flour tortilla filled with grilled chicken, romaine lettuce, parmesan cheese & Caesar dressing **\$14**

CHICKEN CLUB

Grilled chicken, cheddar cheese, bacon, lettuce, tomato & mayo layered between 3 slices of toasted sourdough. **\$14**

CLASSIC CLUB

Ham, turkey, bacon & cheddar cheese layered between 3 slices of toasted sourdough with lettuce, tomato & mayo. **\$14**

Irish Fare

SHEPHERD'S PIE

Ground beef, peas & carrots seasoned to perfection and topped with mashed potatoes. **\$17**

FISH & CHIPS

Beer battered deep fried cod. Served with fries cole slaw & tarter sauce. **\$19**

CORNED BEEF & CABBAGE

Slow-cooked corned beef with cabbage, mashed potatoes & carrots. Served with a parsley-cream sauce. **\$19**

SPICE BAG

Fried chicken chopped up with fries, mixed red and green peppers, jalapenos, scallions & our spice bag mix. **\$17**

CHICKEN POT PIE

Tender chicken, carrots, peas & onions in our savory cream sauce topped with a puff pastry. **\$17**

BANGERS & MASH

Irish sausages over a bed of mashed potatoes covered with brown onion gravy. **\$16**

CHICKEN CURRY

Grilled chicken otopop fries or rice, mixed with sauteed onions and peas, covered in our homemade curry sauce. **\$17**

BEEF STEW

Traditional beef stew with carrots, peas and onions in a homemade Guinness stout broth. Served on a bed of mashed potatoes. **\$18**

Entrees

SALMON DINNER*

Pan-seared salmon filet with a lemon-butter sauce. Served with wild rice and seasonal vegetables. **\$24**

BLACKENED CHICKEN ALFREDO PASTA

Blackened chicken breast served over a bed of penne pasta, tomatoes, spinach, and covered in our homemade alfredo sauce. **\$20**

NY STRIP 10oz*

10oz NY strip grilled to perfection with a peppercorn gravy. Served with mashed potatoes and seasonal vegetables. **\$27**

CHICKEN CORDON BLUE

Chicken breast filled with swiss cheese and ham, rolled and crusted with bread crumbs, with a dijon cream sauce over top. Served with mashed potatoes and seasonal vegetables. **\$20**

CRABCAKES

Two homemade crabcakes served with fries and coleslaw with remoulade on the side. **MKT**

Dessert

APPLE PIE A LA MODE **\$7**

NEW YORK CHEESECAKE **\$8**

ULTIMATE CHOCOLATE CAKE **\$8**

BROWNIE SUNDAE **\$8**

Starters

WINGS

8 for \$15. 16 for \$28. 24 for \$38.

Fried chicken wings tossed in your choice of Buffalo, BBQ, Thai Chili or Old Bay. Served with carrots, celery & blue cheese dressing.

DISCO TOTS

Tater tots covered with melted mozzarella and pulled pork topped with gravy. Our little twist on Poutine. **\$13**

SAUSAGE ROLLS

A pair of puff-pastry wrapped Irish sausages. Served with spicy mustard for dipping. **\$12**

IRISH NACHOS

Hand-cut potatoes topped with cheddar jack cheese, crispy bacon, sour cream & green onions. **\$10**

ONION RINGS

A basket filled with perfectly crisped onion rings, served with a side of texas petal sauce. **\$12**

CRAB BALLS

Lump and backfin crab meat, mixed with corn, red peppers, parsley, old bay and breadcrumbs. **\$16**

SPINACH DIP

Homemade spinach and artichoke dip. Served with homemade tortilla chips for dipping. **\$13**

CHICKEN QUESADILLA

Seasoned grilled chicken, jalapeno, pico de gallo and cheddar jack cheese in a flour tortilla. Served with sour cream and pico de gallo on the side. **\$14**

SEAFOOD TACOS

Your choice of fried shrimp or fish, topped with pico, shredded cheddar jack, seafood slaw, and chipotle ranch served in corn tortillas **\$16**

FRIED PICKLES

Beer-battered then deep fried dill pickles. Served with ranch dressing for dipping. **\$12**

CHICKEN TENDERS

Classic hand-breaded fried chicken tenders and small side of fries. Served with honey mustard for dipping. **\$14**

CHILI NACHOS

Piled high tortilla chips with cheddar jack cheese, chili, pico de gallo, jalapenos & sour cream. **\$14**

LOADED FRIES

Seasoned french fries topped with cheddar jack cheese, your choice of chili or bacon. Served with ranch dressing for dipping. **\$11**

CHIPS & SALSA

Homemade salsa with a little kick, served with our homemade tortilla chips. **\$8**

GUACAMOLE & CHIPS

Homemade guacamole, served with homemade tortilla chips. **\$12**

Salads

HOUSE SALAD

Mixed greens topped with grape tomatoes, cucumbers, cheddar-jack cheese & croutons. **\$10**

CAESAR SALAD

Romaine lettuce tossed with croutons, parmesan cheese & caesar dressing. **\$10**

ADD TUNA SALAD OR GRILLED CHICKEN \$7

ADD SALMON \$9* ADD NY STRIP \$14*

BLACK & BLEU SALAD*

Blackened NY strip, served over mixed greens, topped with blue cheese crumbles, grape tomatoes, red onions & cucumbers. **\$23**

COBB SALAD

House salad topped with hard-boiled egg, ham, turkey, bacon & avocado. **\$16**

BLACKENED CHICKEN & AVOCADO SALAD

Blackened chicken on a bed of spring mix with avocado, tortilla spirals & pico de gallo. **\$18**

DRESSINGS: RANCH, BLUE CHEESE, HONEY MUSTARD, 1000 ISLAND, BALSAMIC VINIAGRETTE, OIL & VINEGAR or CAESAR.

Soups

POTATO & LEEK SOUP

Creamy, home-style Irish potato & leek soup. **\$5 cup. \$7 bowl.**

HOMEMADE CHILI

Traditional beef chili with beans, onions, peppers and a hint of spice. **\$5 cup. \$7 bowl.**

SOUP OF THE DAY

Homemade soup made with love. **\$5 cup. \$7 bowl.**

Sides

MASHED POTATOES **\$4**

TATER TOTS **\$4**

COLESLAW **\$4**

FRENCH FRIES **\$4**

CAJUN FRIES **\$4**

SEASONAL VEGETABLES **\$4**

MAC & CHEESE **\$6**

BACON CHEESE FRIES **\$6**

FRIED PICKLES **\$6**

ONION RINGS **\$6**

SMALL HOUSE SALAD **\$6**

SMALL CAESAR SALAD **\$6**

Burgers

RODEO BURGER*

Fresh beef burger with cheddar cheese, bacon, onion rings, grilled ham & BBQ sauce. Served on a brioche bun with lettuce & tomato. **\$15**

BREAKFAST BURGER*

Fresh beef burger with a fried egg, American cheese, bacon, grilled ham. Served on a brioche bun with lettuce & tomato. **\$15**

STOUT BURGER*

Fresh beef burger with blue cheese crumbles, and sauteed mushrooms on a bed of mashed potatoes, smothered in our Guinness gravy, then topped with onion rings. **\$16**

ALL AMERICAN*

Fresh beef burger with your choice of any two toppings. Served on a brioche roll with lettuce & tomato. **\$14**

(additional toppings \$1 each.)

Toppings: American Cheese, Swiss Cheese, Blue Cheese Crumbles, Cheddar-Jack Cheese, Bacon, Ham, Grilled Onions, Irish bacon, Jalapenos, Fried Egg, Fried Pickles, Guacamole, Avocado or Pico de Gallo.