

# LUNCH

served 11am to 4 pm

## STARTERS

### DRUNKEN ONION RINGS

Bloody mary marinated and beer battered onion rings with spicy mustard 10

### POTATO BASKET

Rustic fried potato slices with sides of red and yellow curry dipping sauces\* 11

### BEER N' CHEESE DIP

Creamy dip made with Smithwick's Ale and Irish cheddar cheese with assorted country breads 12

### STEAK & STOUT PIES

Guinness braised beef & mushrooms with tomato relish and chive dressing 12

### FRIED SAUSAGES

Ale battered and spicy sausages with sides of Guinness and honey mustard dipping sauces 13

### BAKED BRIE

Brie cheese baked in chili oil with oven roasted tomatoes, balsamic reduction and lavosh crackers 13

### STEAMERS

Little neck clams in a white wine, garlic and tomato broth served with ciabatta bread 14

### ATLANTIC SMOKED SALMON

On crostini with goat cheese, dill and caper vinaigrette 14

## SOUPS & SALADS

### COLCANNON SOUP

Creamy soup puréed with potatoes, cabbage and leeks, topped with crispy Irish bacon 10

### SEAFOOD CHOWDER

Clams, mussels and fish in a creamy white wine broth 14

### MIXED GREEN SALAD

Cherry tomatoes, cucumbers, red onions and balsamic vinaigrette 10

### HEIRLOOM TOMATOES

Goat, blue and farmhouse cheeses marinated in extra virgin olive oil and balsamic vinegar 12

### HERB CRUSTED GOAT CHEESE SALAD

Arugula with oven dried tomatoes, caramelized onions and hazelnut vinaigrette 13

### GRILLED CHICKEN SALAD

Spinach with tomatoes, cucumbers, red onions, farmhouse cheese and mustard vinaigrette 14

### GRILLED SALMON SALAD

Mixed greens with tomatoes, pickled veggies and citrus dill dressing 15

## SANDWICHES

Served with Irish chips

### RASHER SANDWICH

Sliced rashers on toasted ciabatta loaf with a fried egg and Muenster cheese, served with a side of Guinness mustard 13

### TURKEY PANINI

Roasted turkey breast on muesli loaf with Muenster cheese and spicy cranberry chutney 14

### CURRIED CHICKEN SALAD SANDWICH

Curried chicken salad on a toasted onion roll with almonds, crème fraiche dressing and chopped lettuce\* 14

### CORNED BEEF SANDWICH

Sliced corned beef on toasted marble rye with bacon mayo 14

### GRILLED CHEDDAR BURGER

Irish cheddar, Irish Bacon, tomato chutney and garlic mayo on a sesame seed bun 15

### STEAK SANGER

Open face grilled ribeye on toasted ciabatta with onion, zucchini and dried tomato with spicy red pepper mayo 16

## TRADITIONS

### IRISH BREAKFAST

Two eggs, rashers of bacon, bangers, black & white puddings, roasted tomato and sautéed mushrooms 14

### SHEPHERD'S PIE

Port wine infused beef tips, onions and carrots, crusted with mashed potatoes 14

### IRISH BANGER

Traditional Irish sausage on mustard mashed potatoes with mushroom jus 14

### LAMB STEW

Lamb stew with potatoes and vegetables in a traditional broth 16

### FISH & CHIPS

Beer battered cod and Irish chips with tartar sauce 16

## SIDES

 each 5

Mashed potatoes  
Mustard mashed potatoes  
Roasted shallot mashed potatoes  
Colcannon mashed potatoes  
Goat cheese mashed potatoes  
Whipped sweet potatoes  
Irish chips  
Mac n cheese  
Sautéed peas  
Creamed corn

18% gratuity is added for parties of 6 or more.

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, poultry or shellfish reduces the risk of food borne illness.

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

\*Contains ingredients that certain individuals may be allergic to.

**Gluten-free menu available upon request.**

# DINNER

starting at 4 pm

## STARTERS

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Creamy dip made with Smithwick's Ale and Irish cheddar cheese with assorted country breads 12

### STEAK & STOUT PIES

Guinness braised beef & mushrooms with tomato relish and chive dressing 12

### FRIED SAUSAGES

Ale battered and spicy sausages with sides of Guinness and honey mustard dipping sauces 13

### BAKED BRIE

Brie cheese baked in chili oil with oven roasted tomatoes, balsamic reduction and lavosh crackers 13

### STEAMERS

Little neck clams in a white wine, garlic and tomato broth served with ciabatta bread 14

### ATLANTIC SMOKED SALMON

On crostini with goat cheese, dill and caper vinaigrette 14

## SOUPS & SALADS

### COLCANNON SOUP

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### SEAFOOD CHOWDER

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### HEIRLOOM TOMATOES

Goat, blue and farmhouse cheeses marinated in extra virgin olive oil and balsamic vinegar 12

### HERB CRUSTED GOAT CHEESE SALAD

Arugula with oven dried tomatoes, caramelized onions and hazelnut vinaigrette 13

### GRILLED CHICKEN SALAD

Spinach with tomatoes, cucumbers, red onions, farmhouse cheese and mustard vinaigrette 14

### GRILLED SALMON SALAD

Mixed greens with tomatoes, pickled veggies and citrus dill dressing 15

## TRADITIONS

### SHEPHERD'S PIE

Port wine infused beef tips, onions and carrots, crusted with mashed potatoes 18

### IRISH BANGERS

Traditional Irish sausages on mustard mashed potatoes with leeks and mushroom jus 18

### LAMB STEW

Diced lamb with potatoes and vegetables in a traditional broth 18

### CHICKEN POT PIE

Chicken breast, potatoes, carrots, onions and peas in a creamy tomato broth with a flaky crust 20

### FISH & CHIPS

Beer battered cod and Irish chips with tartar sauce 20

## MAIN COURSES

### BRIE STUFFED CHICKEN BREAST

Bone-in chicken breast stuffed with brie cheese with mushroom jus and braised leeks 19

### CIDER BRAISED SALMON

Topped with Atlantic smoked salmon and maple butter with braised leeks 20

### SPICE GRILLED PORK PORTERHOUSE

With sweet apple and peach chutney 21

### PAN ROASTED RED SNAPPER

Crispy skin red snapper cherry heirloom tomatoes and caper butter 22

### HORSERADISH CRUSTED HALIBUT

With chervil butter 23

### NEW ZEALAND RACK OF LAMB

With coconut curry sauce 26

### BLUE CHEESE CRUSTED NY STRIP

With au jus 26

### KING CUT RIBEYE

With roasted shallots and baby tomatoes 27

## SIDES \$5 or 2 for \$8 with purchase of Entrée

Mashed potatoes

Mustard mashed potatoes

Roasted shallot mashed potatoes

Colcannon mashed potatoes

Goat cheese mashed potatoes

Whipped sweet potatoes

Irish chips

Mac n cheese

Sautéed peas

Creamed corn

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# Desserts

## **Drunken Whiskey Apple Cake**

*white vanilla cake baked with apples and Jameson whiskey, topped with vanilla ice cream and warm caramel sauce*

\$11

## **Bailey's Irish Coffee Cake**

*lady finger cookies soaked in a Bailey's Irish cream coffee, layered with a Jameson mascarpone cream\**

\$10

## **Bread and Butter Pudding**

*buttery baked brioche, with golden raisins, topped with whiskey cream and caramel sauces*

\$10

## **Sticky Toffee Cheesecake**

*with warm caramel sauce*

\$10

## **Guinness Chocolate Bomb**

*Warm Guinness chocolate cake, with a soft chocolate center, served with vanilla ice cream, topped with a Bailey's whipped cream and a Guinness chocolate ganache*

\$11

## **Guinness Float**

*Guinness stout served with vanilla or chocolate ice cream\**

\$10

*\*Must be 21 or older to order*