



APPETIZERS

MCDONNELLS IRISH CURRY FRIES	\$11
Melted Mixed Cheese, Bacon, Curry Sauce	
ROASTED BRUSSEL SPROUTS ^{GF}	\$10
Balsamic Glaze, Bacon, Bleu Cheese	
STEAK “TOTS”	\$15
Cubed Flank Steak with Beer Cheese Sauce, Au Jus & Crostini	
HUMMUS PLATE	\$10
Fresh Veggies, Pita Bread. Sub GF bread: \$2.50	
BEER BATTERED SHOTGUN SHRIMP	\$13
Sweet Chili Sauce, Asian Slaw, Crispy Wontons, Scallions	
CRISPY CALAMARI	\$13
Banana Peppers, Sweet Chili Sauce, Marinara	
FRIED PICKLES Ranch Dip	\$8
CRISPY CAULIFLOWER	\$10
Beer Battered, Thai Sweet Chili Sauce, Pickled Cabbage	
LOADED BROGUE NACHOS	\$16
Grilled Chicken, Black Beans, Salsa, Sour Cream, Pico de Gallo, Ranch, Cheddar-Jack Cheese, Guacamole	
IRISH POTATO SKINS ^{GF}	\$8
Cheddar Cheese, Bacon, Jalapeños	
BROGUE WINGS ^{GF}	\$14
Hot or BBQ style, Bleu Cheese, Celery	
IRISH BANGERS IN BLANKETS	\$10
Traditional Irish Pork Sausage, Light Pastry, Grain Mustard	

SALADS

<i>Add on: Grilled Chicken- \$9, Shrimp, Salmon* or Flank Steak* \$13</i>	
HOUSE ^{GF}	\$8
Mixed Greens, Tomatoes, Cucumbers, Red Onions, Carrots, Choice of dressing	
SEAFOOD SALAD ^{GF}	\$26
Shrimp, Lump Crab, Peppered Tuna, Avocado, Mango, Tomato, Local Greens, Champagne Vinaigrette, & Madras Curry Oil	
BEET & GOAT CHEESE ^{GF}	\$10
Mixed Greens, Candied Walnuts, Roasted Beets, Champagne Vinaigrette & Goat Cheese	
CAESAR	\$10
Romaine, Croutons, Tomatoes, Parmesan	
THE GRILLED FLANK STEAK WEDGE	\$24
Iceberg, Bleu Cheese Dressing, Bacon, Onions, Tomato	
SMALL WEDGE ^{GF}	\$9
BLACKENED SALMON	\$24
Mixed Greens, Mandarins, Cherries, Gorgonzola, Ginger Soy Vinaigrette	
GRAIN ^{GF}	\$12
Quinoa, Black Beans, Squash, Cranberries, Arugula, Pine Nuts, Beets, Feta, & Champagne Vinaigrette	
CRISPY CHICKEN COBB	\$19
Mixed Greens, Egg, Avocado, Chopped Veggies, Cucumbers, Gorgonzola, Tomatoes, Bacon, Onion, Croutons, Ranch Dressing	

Monday \$10 Burgers All Day!

Wednesday Pasta Night for 2 \$40
Selected Italian Reds & Whites \$25

Thursday Fried Chicken Dinner \$20

SOUP

FRENCH ONION Melted Swiss Cheese	\$9
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SANDWICHES & SUCH

<i>All Sandwiches served with French Fries</i>	
GRILLED 8OZ. ANGUS CHEESEBURGER*	\$17
Lettuce, Tomato, Onion, American Cheese on Brioche	
<i>Sub Blue Cheese or Add Bacon \$1.50 / Gluten Free Bun \$2.5</i>	
HOUSE MADE CORNED BEEF REUBEN	\$18
Sauerkraut, Swiss, Russian Dressing, Marbled Rye	
BEER BATTERED COD SANDWICH	\$15
Irish Cheddar, Lettuce, Tomato, Tartar Sauce on Brioche	
CALIFORNIA TURKEY “CLUB”	\$16
Avocado Spread, Bacon, Lettuce, Tomato, Cheddar & Mayo, Whole Wheat	
CRISPY CHICKEN SANDWICH	\$16
Lettuce, Tomato, Swiss, Chipotle Aioli on Brioche	
<i>Add Bacon \$1.50</i>	
THE BARNYARD “AU JUS”	\$18
Smoked Beef Brisket & Pork, Caramelized Onion, Provolone, Pepper Spread, Arugula on Ciabatta	
BAJA FISH TACOS	\$18
Poached with Avocado Spread, Pickled Onions, Feta, Chipotle Sauce, Cilantro, Pinto Beans & Basmati Rice	
GRILLED CHICKEN QUESADILLA	\$17
Spinach Tortilla, Pepper, Onion, Mushroom, Jalapeños, Black Beans, Artichoke, Cheddar	
<i>Sub Shrimp or Grilled Flank Steak \$4</i>	
SOUP & HALF SANDWICH	\$15
Grilled Ham & Cheese OR Tuna Salad	
IRISH FAVORITES & ENTREES	
QUICHE OF THE DAY & Side Salad	\$15
KATIE'S COTTAGE PIE ^{GF}	\$19
Ground Beef, Potato Gratin with Dubliner Cheese & Side Salad	
BEER BATTERED FISH & CHIPS	\$15/22
Fresh Atlantic Cod, French Fries, Coleslaw, Tartar Sauce, Lemon	
IRISH BRAISED BEEF BOXTY ^{GF}	\$24
Bacon, Mushroom, Pearl Onion, in Red Wine Sauce with a Potato Pancake & Vegetables	
CELTIC GARDEN SAUTE	\$14
Kale, Butternut Squash, Onion, Peppers, Shallots, Garlic & Lemon Butter	
<i>Add on: Grilled Chicken- \$8, Shrimp, Salmon* or Flank Steak* \$12</i>	
SMOKED CHICKEN PASTA	\$21
Penne Pasta, Bacon, Asparagus, Spinach, Parmesan Cream, Crunchies	
14oz BLACKENED PORK CHOP	\$35
Mashed Potatoes, Asparagus & Red Wined Reduction Sauce	
GRILLED CREOLE SEASONED TROUT ^{GF}	\$26
Lump Crab Meat, Lemon Caper Butter, Whipped Potatoes, Asparagus	
HOUSE MADE MEATLOAF	\$19
Whipped Potatoes, Vegetables, Red Wine Mushrooms Sauce	
GUINNESS BEEF PIE	\$24
Braised Tenderloin with Potatoes, Celery, Carrots, Mushroom, Onion & Peas in Red Wine Sauce under a Puff Pastry with Side Salad	
SHRIMP & ARTISAN CHEESE GRITS	\$25
Andouille Sausage, Tomato, Spinach, Madeira, Parmesan	
FLANK STEAK ENTREE* ^{GF}	\$28
Potato Au Gratin, Asparagus & Peppercorn Cream Sauce	
CHICKEN PARM	\$22
Cornflake Crust, Marinara, Mozzarella, Parmesan, Spaghetti tossed with Toasted Garlic & Spinach	
MUSHROOM RISOTTO ^{GF} ^V	\$20
Smoked Gouda, Parmesan, Black Truffle Oil, Portabella Mushrooms, Asparagus & Balsamic Glaze	
<i>Add on: Grilled Chicken \$8 / Shrimp, Salmon or Flank Steak \$12</i>	

^{GF} = Gluten Free
A 20% gratuity will be added to checks of 8 or more guests
**Consuming items raw or undercooked items may increase the risk of food-borne illness*