



Soups and Stews - Anraith

Enjoy a bowl of one of our fresh homemade soups

Potato & Leek

A warm satisfying puree of two Irish staples. Yukon gold potatoes and leeks with fresh sage in a cream-base soup, served with Irish Soda Bread. 4.99

Irish Onion Soup

Traditional onion soup with a twist, a hint of Guinness beer with a crouton and melted cheddar cheese blend. 5.99

Mums Soup of the Day

Each day our Mum tells us which soup to make. 4.99

Guinness Beef Stew

Generous chunks of beef, carrots, celery, onions and potatoes come together in this hearty Irish dish. Served with a side of soda bread. Wee bowl 7.99 Lg bowl 12.99

Salads - Sailéad

Add to any salad: Chicken \$4.00 - Shrimp, Kobe Steak or Salmon \$6.00

Grilled Salmon and Baby Spinach Salad

Fresh Atlantic grilled salmon on a bed of baby spinach with dried cranberries, candied walnuts, portabella mushrooms and Roma tomatoes, with your choice of dressing. 12.99

Caprese Salad

Generous slices of fresh Mozzarella and tomatoes, garnished with fresh basil, and drizzled with basil infused olive oil and a Balsamic vinegar reduction. 9.99

House Salad

A fresh blend of mixed field greens, tomatoes cucumbers, red onion, croutons and your choice of dressing. 4.99

Mediterranean Salad

Chopped romaine lettuce, red onions, cucumbers, artichoke hearts, Calamata olives, and crumbled Feta cheese, with your choice of dressing. Served with Hummus and grilled Greek flat bread. 10.99

Cobb Salad

Hard boiled egg, Rasher bacon, Cherry tomatoes, cucumbers, Red onions, and Sharp Cheddar cheese, atop a seasonal green salad served with your choice of dressing. 11.99

Pear Salad

Seasonal greens, Candied walnuts, pear slices and Goat cheese make for a light refreshing salad. 9.99

Bistro Salad

Fresh mixed field greens with diced tomatoes, cucumbers, sweet mandarin orange segments, sunflower seeds, blue cheese crumbles and your choice of dressing. 9.99

Classic Caesar

An authentic blend of romaine, garlic croutons, shaved, parmesan cheese and lemon wedge with Caesar dressing. 7.99

Dressings

Italian, Balsamic, Ranch, Blue Cheese, Raspberry Vinaigrette, Asian Ginger or Honey Mustard.





Appetizers and Snacks - Béalóga



Smoked Salmon Platter

Smoked salmon with hard boiled egg, lemon, capers, red onion, sour cream on Pumpernickel bread. 11.99

Irish Sausage Roll

Irish Banger sausages wrapped in soft Philo dough, baked and served with a Dijon dipping sauce. 7.99

Ploughman's Platter

A block of Irish cheddar cheese, crackers and raw onion. 6.99

"Irish Times Spring Roll"

A unique take on an Irish classic. Corned beef and cabbage with Swiss cheese in a wonton wrapper, fried and served with Dijon dipping sauce. 8.99

Shrimp Cocktail

Freshly prepared jumbo shrimp, served chilled with a traditional style cocktail sauce. 8.99

Basket of Chips

We heard them called "fries" but we Irish refer to them as chips, served with an Irish style Curry sauce. 5.99

Irish Stuffed Potato Skins

Four potato skins stuffed with bacon, cheddar cheese blend, sour cream and chives. 6.99

Irish Nachos

The classic American Nacho becomes very Irish with waffle cut fries piled high with shredded corned beef, diced tomatoes, sliced jalapenos, salsa and melted Pepper jack cheese. 10.99

Potato Crab Cakes

Our chefs homemade crab cakes on a bed of field greens with a Red Pepper Aioli sauce. 10.99

Coconut Shrimp

Butterflied shrimp encrusted in coconut and Japanese breadcrumbs, deep fried and served with our tropical Mango Chutney. 8.99

Greek Hummus and Flatbread

This homemade traditional Greek side is light and smooth. Served with Calamata olives. Accompanied with warm flatbread. 6.99

Chicken Wings

A dozen plump and juicy wings with your choice of homemade Guinness BBQ sauce, Garlic Parmesan or traditional Buffalo sauce, mild medium or hot. 9.99 doz - 1/2 doz 5.99

Claddagh Rings

A side of beer battered onion rings with Guinness BBQ sauce. 6.99

Smithwick's Sliders

Your choice of 3 beef, or 3 corned beef sliders on mini Kaiser rolls with Smithwick's ale caramelized onions. 8.99

Boneless Wings

Plump boneless wings with your choice of Guinness BBQ sauce, Garlic Parmesan or traditional Buffalo sauce, mild, medium or hot. 9.99 doz - 1/2 doz 5.99

"Today is the Tomorrow you worried about yesterday"





Sandwiches - Ceapaire



**All sandwiches come with fries.
Sweet potato fries \$1.00 extra.
Claddagh rings \$2.00 extra.**

The I.T. Burger

A 1/2 pound sirloin burger loaded with Irish Rasher bacon, cheddar cheese, Smithwick's onions, lettuce, tomato and a pickle wedge served on a Kaiser roll. 10.99

Pub Steak Sandwich

Dry rubbed Kobe Skirt steak, grilled and sliced thin, served on toasted Focaccia with Roasted Red Peppers, Grilled Onions, Spinach, and a Horseradish Chevre. 12.99

Lobster Roll

Large chunks of rich lobster mixed into a delicate salad, served on a grilled Whole Wheat roll, with shaved lettuce and diced tomatoes, an ear of grilled corn and your choice of a side. 12.99

Classic Burger

*A 1/2 pound sirloin burger grilled to your liking with lettuce and tomato on a Kaiser roll. 8.99
Add sautéed onions, sautéed mushrooms, bacon, American, Swiss, Cheddar, Provolone, Pepper jack or Blue Cheese, for \$1.00 each.*

Crab Cake Sandwich

Our chef's crab cake topped with our Red Pepper Aioli, lettuce and tomatoes on a Kaiser roll. 11.99

Corned Beef Reuben

Slow cooked corned beef, sauerkraut and Swiss cheese sandwich on rye with Russian dressing. 9.99

Guinness BBQ Chicken

A hot and juicy grilled chicken breast, topped with sautéed mushrooms, Rasher bacon, cheddar cheese and our homemade Guinness BBQ sauce. 10.99

Portabella Mushroom Sandwich

A large portabella mushroom marinated in balsamic vinaigrette grilled and topped with roasted red peppers, Provolone cheese, lettuce and tomato on a Kaiser roll 8.99

"May you be in Heaven forty years before the devil know your dead!"



**Please inform your server of any food allergies,
so we can properly serve you.**





Traditional Fare - Bia Traidisiúnta



Fish and Chips

Fresh haddock hand dipped in our chef's secret batter and fried to perfection. Served with fries and tangy tartar sauce. 13.99

"Bangers And Mash"

An Irish Staple! This dish presents Irish pork sausage, mashed spuds all covered in savory onion gravy. 10.99

Celtic Curry Boxty

A thin potato pancake filled with sliced chicken breast, mushrooms, onions, finished in a Irish Curry sauce, served with vegetables of the day. Substitute chicken for shrimp or Kobe steak, add \$2.00 14.99

Homemade Shepherd's Pie

Ground sirloin with diced vegetables, savory onion gravy, topped with piped Yukon gold mashed potatoes. 11.99

Corned Beef and Cabbage

A traditional favorite! Slow cooked corned beef and cabbage with potatoes and vegetables. 13.99

All Day Irish Breakfast

Two eggs, bangers, Rasher bacon, black and white pudding, baked beans, grilled tomatoes and Irish soda bread. Second only to the pint, this meal distinguishes the best pubs from the rest. 11.99

Entrée - Béalmóir

Gaelic Strip Steak and Chips

Seared trip peppercorn encrusted New York strip steak served with Jameson whiskey cream sauce, and french fries. 22.99

Apple Brined Pork Chop

Appled brined center cut boneless pork chop, grilled to perfection and glazed with our Guinness BBQ sauce, served with mashed potatoes and vegetables. 16.99

Cedar Plank Salmon

Fresh salmon filet with a Dijon glaze, baked on a cedar plank, served with a side of Wild rice and vegetables. 18.99

Wexford Stuffed Chicken

Filet chicken breast, stuffed with Irish Rasher bacon, Swiss, cheese, hand breaded, pan fried and served with a whiskey Mornay sauce. Serve with Yukon mashed potatoes and vegetable. 16.99

Filet Mignon

Center cut filet mignon served with Yukon gold mashed potatoes and vegetable of the day. 25.99 Add grilled shrimp \$6.00

Dublin Shrimp

Crab stuffed shrimp, broiled, and served over a bed of Wild rice with sautéed spinach, topped with a white wine garlic sauce, served with a side of vegetables. 19.99

Grilled Vegetable Neapolitan

Marinated and grilled, eggplant, zucchini, onions, and tomatoes layered with mozzarella cheese, baked and served with linguine in a garlic herb beurre blanc. 16.99 With chicken add \$4.00 - shrimp add \$6.00

Rossclare Ribs

Chocolate Stout Braised Buffalo Short Ribs, served with mashed potatoes and seasonal vegetables. 18.99

Broiled Fresh Haddock

Broiled fresh haddock, topped with lemon pan sauce, served with Yukon Gold mashed potatoes, and vegetable of the day. 16.99

"Beagán Agus A Rá Go Maith" - "Say Little But Say It Well"

Gratuity of 18% will be added to parties of 6 or more.

