

APPETIZERS

Moroccan Salmon Skewers · 12

salmon in a spicy paprika, chili pepper and garlic marinade
served with a sliced fennel salad

Potato Latkes · 9

traditional potato pancakes served with sour cream and chives

Sirloin Tips · 12

braised in a Burgundy mushroom sauce and topped with Gorgonzola cheese

SOUPS

Classic French Onion Soup · 9

caramelized onions topped with a garlic crouton
and a crust of melted Parmigiano-Reggiano and Gruyère cheeses

Seasonal Soup of the Day · 7

SALADS

Caramelized Apple Salad · 11

frisée and watercress leaves tossed in a tangy orange vinaigrette
with blue cheese, slices of caramelized apple and candied walnuts

Traditional Caesar Salad · 12

crisp hearts of romaine lettuce, Parmigiano-Reggiano,
house-made dressing and focaccia croutons

add grilled chicken · 14

Trio of Greens on a Bed of Roasted Beets · 12

watercress, radicchio and frisée leaves tossed with a light vinaigrette,
topped with crumbled blue cheese and served on a bed of roasted beets

Roasted Corn Salad · 12

roasted corn, onion, cilantro and garlic
tossed with arugula leaves and cherry tomatoes in a Champagne shallot vinaigrette

IRISH CLASSICS

Traditional Fish and Chips · 19

Guinness battered cod with crisp potato fries,
served with house-made tartare sauce and malt vinegar

Traditional Style Chicken Curry · 19

diced chicken in a sweet curry sauce with apple and raisins served over rice pilaf

Irish Breakfast · 18

white and black pudding, Irish sausage, Irish bacon, grilled tomato
and two eggs cooked to order

Shepherd's Pie · 17

seasoned ground beef with green peas and carrots, topped with mashed potatoes

SIDE DISHES · 4.50

Buttermilk Country Mash · Four Cheese Macaroni
Creamy Parmigiano-Reggiano Risotto · Sautéed Seasonal Vegetables · Battered Onion Rings



BURGERS AND MORE

all our burgers are 8oz patties of 100% Grade A ground beef unless otherwise stated

The Bare Essential Burger · 10

with lettuce, tomato and onion on a sesame seed bun

New Orleans Bistro Au Poivre Burger · 14

with Gruyère cheese, watercress, coarsely ground black pepper and Dijon mayonnaise on a brioche bun

Miami Burger · 13

8oz turkey burger with Swiss cheese, garlic mayonnaise, ham, sliced pickles and Dijon mustard on a Spanish club roll

Outer Banks Tuna Burger · 15

sushi grade Ahi tuna burger with olive tapenade, roasted garlic and tomato aioli and mesclun greens on a kaiser roll

Vermont Burger · 12

with button mushrooms and Vermont cheddar cheese on a kaiser roll

Las Vegas Veggie Burger · 10

grilled portobello mushroom, yellow squash, plum tomatoes, cilantro pesto and goat cheese on a seven grain roll

Turkey Club · 11

thin slices of herb roasted turkey with lettuce, tomato, cranberry mayonnaise and hickory-smoked bacon layered on lightly toasted whole wheat bread

BBQ Pulled Chicken Sandwich · 10

chicken breast braised in tangy Cattleman's sauce on a toasted kaiser roll

TOPPINGS · 1.50 each

Cheese : American, Gruyère, Blue, Swiss, Mozzarella or Cheddar

American or Irish Bacon · **Fried Egg** · **Sliced Mushrooms** · **Sautéed Onions**

FRIES · 4

Lightly Salted · Cajun Spice · Pesto · Parmesan · Sea Salt and Vinegar

ENTRÉES

Organic Free Range Chicken · 23

fresh chicken breast oven roasted with lemon olive oil served with buttermilk and scallion country mash and seasonal vegetables

House-made Hunter Style Risotto · 21

with wild mushrooms, grilled chicken, fresh parsley and Parmigiano-Reggiano

Four Cheese Macaroni · 15

baked with Monterey Jack, Cheddar, Fontina and Mozzarella cheeses, served with a garden salad

Turkey Bolognese · 14

ground turkey in a Burgundy and tomato sauce with rigatoni pasta, fresh herbs and Parmigiano-Reggiano

Country Style Meat Loaf · 16

house-baked meatloaf topped with Guinness brown gravy, served with buttermilk and scallion country mash, roasted root vegetables and house-baked brown bread

Grilled Flat Iron Steak · 29

10oz prime cut steak with caramelized shallots and red wine jus served with a buttermilk and scallion country mash

Herb and Lemon Baked Salmon · 26

on a bed of roasted potatoes, served with spinach sautéed with olive oil and garlic

