



# Appetizers

## ROASTED VEGETABLE /

### PEPPERJACK QUESADILLA

Roasted peppers, onions, garlic, tomatoes, and zucchini with pepperjack cheese 6.95

## LOADED POTATO SKINS

Our fresh baked potatoes, deep-fried and topped with cheddar/jack cheese and crisp bacon 5.95

## OUR OWN SEAFOOD CAKES

With crabmeat and shrimp; served with roasted red pepper sauce 9.95

## BASKET OF ONION RINGS OR FRIES

Crispy fried onions or fries 4.95

## BACON-WRAPPED SEA SCALLOPS

Served with our delicious maple cream sauce 8.95

## Chicken Wings or Tenders

Your Choice...6.95



### BUFFALO

### CRISPY

### GUINNESS BBQ



## MOZZARELLA STICKS

Hand-breaded and deep-fried, our very own fresh mozzarella sticks are served with our marinara sauce. 4.95

## APPETIZER SAMPLER

Mozzarella sticks, onion rings, wings, and loaded potato skins 9.95

# Soups & Chowders

## TODAY'S CHOWDER

Cup 3.95 Bowl 5.95  
Bread Bowl 7.95

## OUR OWN CHILI

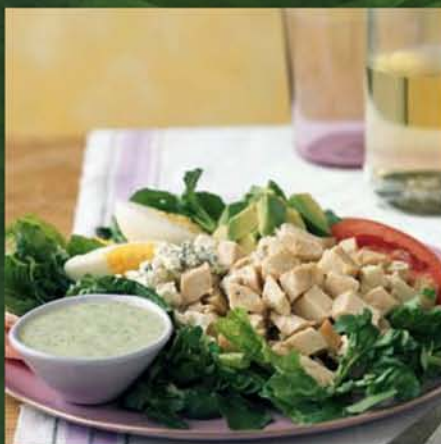
Beef chili served in a bread bowl with melted cheese 8.95

## TODAY'S SOUP

Cup 2.95 Bowl 4.95

*Please ask your server for today's choices.*

# Salads



## HOUSE SALAD

Crisp Lettuce with Fresh Garden Vegetables 3.95

## CLASSIC CAESAR SALAD

Romaine, Croutons, Parmesan Cheese, Caesar Dressing 5.95  
With grilled chicken 7.95

## GRILLED VEGETABLE

**SALAD** Fresh grilled vegetables marinated in balsamic vinegar; served over traditional salad greens 6.95 with grilled chicken 8.95

## THAI NOODLE SALAD

Linguine tossed in our creamy, slightly spicy Thai peanut sauce, with shredded carrots, scallions, and peanuts 8.95 with grilled chicken 10.95

# Seafood

All entrees come with vegetable and starch of the day



## OUR OWN BEER-BATTER FISH

**AND CHIPS** Tender fried haddock in a crispy beer batter; served w/ fries and coleslaw 12.95

**BAKED HADDOCK** with white wine, lemon, and seasoned cracker crumbs 11.95 with crabmeat stuffing and lobster sauce 13.95

**BOURBON GLAZED SALMON** Grilled salmon with a brown sugar, pineapple, bourbon glaze 13.95

**FRIED SCALLOPS** Tender and moist, deep-fried in a light crumb coating. Served with our fresh coleslaw and your choice of fries 13.95

**BAKED SEAFOOD CASSEROLE** Shrimp, scallops, and haddock baked with white wine and lemon juice; topped with seasoned cracker crumbs 14.95



# Steaks & more

All entrees (excluding pasta dishes) come with vegetable and starch of the day

 **N.Y. STRIP STEAK** Tender cut of beef, grilled to your liking 15.95 w/ Jameson Whiskey Sauce 16.95

**CHICKEN PENNE** With sundried tomatoes, chicken, bacon, onions, and a creamy garlic sauce; served over penne pasta 13.95 with our fresh marinara only 11.95

**BAKED PORK TENDERLOIN** Tender sliced pork tenderloin served with our own applesauce 12.95

**ROAST TURKEY DINNER** Our own roasted turkey, with dried-cranberry stuffing, gravy, and mashed potatoes 12.95

**CHICKEN PARMESAN** Boneless chicken breast, deep-fried, then baked with our own marinara sauce, parmesan, and mozzarella; served over linguine 13.95

**TERIYAKI BEEF OR CHICKEN STIR-FRY** Thin-sliced beef or chicken, with teriyaki glaze, and fresh vegetables; served over rice, with two mini eggrolls 13.95

**FETTUCCINE ALFREDO** Our own Alfredo sauce with freshly cooked noodles 10.95 with grilled chicken 13.95 with grilled shrimp 15.95 with grilled shrimp and sea scallops 16.95

# Sandwiches

**BUFFALO CHICKEN WRAP** Our deep-fried chicken tenders tossed in a med-spiced buffalo sauce; with lettuce, tomato, and bleu cheese dressing 7.95

*Sandwiches and Burgers Served w/ choice of fries, and coleslaw.*

**CHICKEN PARMESAN** Deep-fried chicken breast, marinara sauce, mozzarella, and parmesan, on a grilled bulkie roll 9.95

**FRIED HADDOCK SANDWICH** Our own beer-battered fish, fried crisp; served with fries and coleslaw 7.95

**8-OZ BLACK ANGUS HOT DOG** Grilled, X-Large hot dog on a toasted bun; w/ grilled or raw onions, or sauerkraut 6.95 w/ chili and shredded cheese 8.95

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**GRILLED REUBEN** Our tender house-cooked corned beef brisket, grilled with sauerkraut, swiss, and thousand-island dressing. Served on our grilled marble-rye bread 8.95

**FLATBREAD PIZZA** 8-slice thin crust pizza, with our own sauce and mozzarella cheese 6.95 pepperoni 7.95 grilled vegetables 7.95 grilled chicken pesto 8.95 buffalo chicken 8.95

# Burgers

*All our burgers are 7 oz. and char-grilled*

**BLARNEY BURGER** Bacon and Swiss cheese 8.95

**OUR HOUSE HAMBURGER** Our special recipe burger on a toasted bulkie roll, with lettuce and tomato 7.95

**BLEU CHEESE-BUFFALO BURGER** Our house burger, tossed in spicy buffalo sauce, topped w/ bleu cheese dressing, lettuce, and tomato; on grilled bulkie roll 8.95



*"Is fearr bothan bíamher n'a caislea'n gortach."  
A cabin with plenty of food is better than a hungry castle.*

## Desserts

**TODAY'S CHEESECAKE 4.95**

**FRUIT COBBLER**

Warm biscuit atop hot fruit filling with a scoop of premium vanilla ice cream; ask your server for today's flavor 4.95

**TODAY'S SPECIAL  
CHOCOLATE DESSERT 4.95**

**CHOCOLATE CHUNK  
COOKIE SUNDAE**  
Warm homemade cookie served with vanilla ice cream and hot fudge sauce 4.95



## For the Lads & Lassies

**MAC AND CHEESE**  
Served with Roll and Butter 3.95

**GRILLED CHEESE**  
Served with French Fries 3.95

**KIDS BURGER**  
Served with French Fries 3.95

**CHICKEN FINGERS**  
Served with French Fries 3.95

**PEANUT BUTTER AND JELLY**  
Served with French Fries 3.95

**PASTA OF THE DAY**  
Served with Roll and Butter 3.95

All items are prepared on premises: we do not add any preservatives.  
Gratuity added to the bill for parties larger than eight.



# Wine, Beer & Other Beverages



CHARDONNAY  
WHITE ZINFANDEL

PINOT GRIGIO  
MERLOT  
CABERNET SAUVIGNON

## Wine by the Bottle

### White Wines

#### RIESLING, PACIFIC RIM, WASHINGTON

Crisp, dry and lush with flavors of citrus, jasmine and minerals \$21

#### PINOT GRIGIO, MEZZACORONA, ITALY

Aromas of pear, green apple, lime and melon. Soft banana, crisp Granny Smith apple, cinnamon and lime zest flood the palate \$21

#### SAUVIGNON BLANC,

#### CHATEAU STE. MICHELLE, WASHINGTON

Crisp, clean, refreshing style of Sauvignon Blanc. Appealing fig character and a beautiful soft, rich quality to the wine \$22

#### CHARDONNAY, CLOS DU BOIS, SONOMA

Ripe fruity flavors of pear, crisp green apple, vanilla, toasty caramel and oak. Rich texture and buttery component on the palate \$24

### Red Wines

#### PINOT NOIR, MARK WEST, CALIFORNIA

Offers pleasing aromas of black cherry, violets and cherry candy, followed by spicy, smokey oak; velvety with cherry fruit and spice \$24



#### SHIRAZ CABERNET, PENFOLDS KOONUNGA HILL, AUSTRALIA

Flavors of fruit cake, Christmas pudding and blueberries with spice, pepper and hints of liquorice adding complexity \$20

#### CABERNET SAUVIGNON, AVALON, CALIFORNIA

A juicy, rich fruit middle with its luscious blueberry notes. Plenty of plum, cherry and boysenberry; great lingering finish \$20

### Sparkling

#### BRUT, KORBEL, CALIFORNIA

Medium-dry with a light, crisp, perfectly balanced cuvee \$22



## Beer Selection

**ON TAP** Killian's · Gritty's Pub Style · Shipyard Seasonal · Long Hammer IPA  
· Old Thumper \$4 · Bud Lite \$3

**DOMESTIC** Coor's Lite · Bud Lite · Miller Lite · Michelob Lite · Budweiser  
· O'Doul's · Twisted Tea \$3

**IMPORTS** Corona · Sam Adam's · Shipyard · Heineken · Bass Ale · Guinness · Smithwick \$4

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**Non-Alcoholic** SEA DOG ROOT BEER · ALEX'S LEMONADE · ICED TEA \$2.99