



CLARKE IRISH PUB

314 W. Main Street • Waukesha, WI
(262) 549-3800 • theclarkehotel.com

Dear Friends,

Irish food is like a song; it is simple and tasty on the tongue while filling and wholesome for the body and spirit. In short, pub food is comfort food. Our staff at Clarke is proud to present many traditional as well as modern Irish dishes. We hope that you will find our food flavorful, our service warm and generous, and our tariff moderate. Sláinte!

STARTERS (Small plates for sharing)

MOLLY MALONE MUSSELS ✦

Fresh steamed mussels in white wine with sautéed garlic, cherry tomatoes, fresh herbs and a hint of cream. Served with fresh toasted crostinis. 12

PLOUGHMANS PLATTER

A changing selection of domestic and imported cheese and seasonal accompaniments. 15

COLCANNON POPPERS

Mashed potatoes whipped with Irish cheddar, cabbage and sautéed onions. Rolled in panko and fried. Served with Guinness gravy. 8

CHICKEN SHANNON

Tender chicken breast strips covered in a homemade curry batter and served with our secret Shannon or Guinness BBQ sauce. 10

REUBEN ROLLS

Our specialty Reuben wrapped up in two crispy shells, deep fried and served with our horseradish sauce. 9

SMOKY SPINACH ARTICHOKE DIP

Smoked Gouda, spinach and artichoke in a delicious hot dip, topped with fresh Parmesan. Served with toasted crostinis for dipping. 11

DRUNKEN MUSHROOMS

Sautéed mushrooms, shallots and garlic, deglazed with sweet honey & whiskey cream reduction, served over crostinis. 11

IRISH CHIPS

Thick-cut pub fries covered in either a mild, sweet curry sauce, OR creamy garlic parsley sauce. 7
add cheese .75

IRISH SPECIALTIES

Choice of potatoes: roasted baby reds or mashed.

CORNED BEEF & CABBAGE

Slow roasted corned beef brisket cooked in-house with a side of creamy horseradish sauce. Accompanied with buttered cabbage, bacon braised slaw, and choice of potato. 15

IRISH STEW

Braised beef stewed with root vegetables and savory seasonings, topped with fried onion shoestrings. Served with mashed potatoes. 17

COTTAGE PIE

A nice variation of the classic: Seasoned shredded beef stewed with peas, carrots and onions, topped with homemade mashed potatoes and baked to a golden brown. 15

SHEPHERD'S PIE

Seared lamb simmered with carrots, celery, onion and green peas in a hearty broth, topped with homemade mashed and baked to a golden brown. 16

GUINNESS® POT ROAST

Tender, slow cooked beef covered with our Guinness gravy, served with fresh sautéed vegetables, and choice of potato. 16

FISH & CHIPS

One of Ireland's favorite dishes. Fresh cod in our Smithwicks Irish Ale batter, deep fried and served with steak fries, coleslaw, lemon, homemade tartar sauce and a piece of rye. 16

COUNTY CLARE MEATLOAF

A special blend of beef, veal and pork, perfectly seasoned and baked, topped with Worcestershire caramelized onion gravy. Served with seasonal vegetables and choice of potato. 16

WICKLOW PORK TENDERLOIN ✦

Bacon-wrapped pork tenderloin medallions, pan seared and topped with a whiskey and garlic cream sauce. Served with sautéed vegetables and your choice of potato. 17

SHANNON RIVER SALMON

Fresh Atlantic salmon filet, grilled and decoratively topped with our homemade dill cream sauce, served on a bed of lightly sautéed spinach with your choice of potato. 19

MUSTARD COD

Ten oz. baked mustard mayo cod, topped with garlic bread crumbs. Served with sautéed vegetables and your choice of potato. 17

ENNIS LAMB SHANK

Succulent lamb shank, slow roasted in Guinness gravy served with root vegetables and mashed potatoes. 18

✦ *Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of foodborne illness.*

SOUP

IRISH ROOT SOUP

A perfect purée of sweet potatoes, carrots, and leeks.
Cup 3, Bowl 4

SOUP OF THE DAY

Ask your server about our Chef's homemade soup of the day.
Cup 3, Bowl 4

SALADS

THE PUB SALAD

Mixed baby greens, tomato, red onion, carrot and croutons.
Served with your choice of dressing. 4

SMOKED SALMON SALAD

Our house hickory smoked salmon with red peppers, cherry tomatoes, hard boiled egg, red onions and goat cheese on a bed of mixed greens. Tossed with balsamic vinaigrette and topped with crispy capers. 12

O'CONNELL STREET SALAD

Fresh strawberries, aged cheddar cheese and spicy cashews on a bed of mixed greens tossed with a raspberry balsamic dressing. Topped with grilled chicken. 12



DESSERTS

Vanilla Bean Crème Brulee (seasonal) 6

Bread Pudding (seasonal) 6

Cheesecake (seasonal) 6

Fruit Crisp (seasonal) 6

SANDWICHES

All sandwiches (except Guinness® BBQ) served with your choice of French fries, sweet potato fries, mashed potatoes, chips, coleslaw or potato salad; OR for an extra 1.00 chose a small salad or cup of soup.

THE REUBEN

In-house roasted corned beef brisket, melted Swiss cheese, sauerkraut, and 1000 island on grilled rye. 11

THE KINSALE

Smithwick's Irish Ale battered cod on rye, topped with melted cheddar and a creamy coleslaw. Served with lettuce, tomato, onion and tartar on the side. 10

GRILLED CHICKEN

Grilled chicken breast, provolone, caramelized onion, lettuce, tomato, mayo, served on a brioche bun. 10
add bacon 1.00

POT ROAST SANDWICH

Our famous Guinness Pot Roast smothered in gravy and topped with crunchy fried onions. Served on a brioche bun. 10
add cheese .75

ANGUS BURGER

Eight oz. Angus burger served on a brioche bun with lettuce tomato and onion on the side. 10

Customize your burger! Add these items for an additional .50 each: Guinness BBQ, Shannon sauce, 1000 Island, horseradish sauce, creamy garlic sauce, curry sauce, crunchy fried onions, sautéed onions, Worcestershire cream gravy, or sauerkraut.

For an additional .75 each:

Cheddar, provolone, Swiss, goat cheese or Irish cheddar.

For an additional 1.00 each: Rasher or bacon.

EGANS MEATLOAF

Slices of our famous meatloaf topped with Worcestershire cream gravy, caramelized onions, and provolone cheese on our grilled thick cut brioche. 12 add bacon 1.00

CORNED BEEF SANDWICH

Our housemade corned beef brisket on grilled rye, served with a side of horseradish sauce. 9

GUINNESS BBQ SANDWICH

Slow roasted Guinness BBQ pulled pork, creamy coleslaw, mashed potatoes served open face on a thick cut grilled brioche. Crowned with crispy fried onions. 11

IRISH GRILLED CHEESE

Kerrygold Irish Cheddar, thick Applewood smoked bacon, roasted garlic aioli, fresh spinach and tomatoes served on grilled wheat. 10

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