



DINNER

WELCOME FRIENDS

The Irish culinary tradition is one based on comfort, warmth, family and friends. While this tradition is a touchstone to who we are as restaurateurs, it is equally important to recognize new global trends that are shaping the culinary landscape in today's Ireland. Our staff is proud to offer Irish favorites that have evolved over the centuries, along with new and exciting contemporary fare with world influences. Sit back, relax and let our professional hospitality team members take you on a journey back to the auld sod with a keen eye toward the future. Slainte!

STARTERS

Colcannon Poppers

Mashed potato whipped with white Cheddar, cabbage and caramelized onion. Rolled in panko and fried. Served with Parmesan peppercorn dressing. 8

Chicken Shannon

Tender chicken breast strips dipped in homemade curry batter, fried and served with our secret Shannon or Guinness BBQ dipping sauce. 10

Reuben Rolls

Our specialty reuben wrapped up in two crispy shells, deep fried and served with our horseradish sauce. 10

Smokey Spinach Artichoke Dip

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

Mali Flatbread

African spiced grilled salmon on toasted flatbread with harissa cream sauce and rocket. 12

Caramelized Goat Cheese

Whipped goat cheese brûlée, crushed almond, red onion marmalade, orange marmalade, fresh grape, and toasted naan. 11

SOUP AND SALAD

Root Soup

A perfect puree of sweet potato, carrot and leeks with a lemon cream garnish.
Cup 3.5 Bowl 4.5

Smoked Salmon Salad

Our in-house hardwood smoked salmon with tomato, hard boiled egg, red onion and goat cheese on a bed of mixed greens. Tossed in balsamic vinaigrette and topped with crispy capers. 13

Winter Harvest Salad

Honey roasted harvest beets with charred orange segment, farro, aged white Cheddar, toasted pepita and ponzu-sherry vinaigrette over seasonal leafy greens. 13



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.

SANDWICHES

Served with your choice of: mashed potato, steak fries, sweet potato fries, small salad or soup.

Reuben

House roasted corned beef brisket, Swiss cheese, thousand island dressing, and sauerkraut on marble rye. 12

Rachael

House roasted lean turkey breast, cranberry mayo, provolone cheese and creamy coleslaw on marble rye. 12

The Knot

Crispy beer battered chicken strips on brioche with provolone, caramelized onion, tomato, Parmesan peppercorn dressing and arugula. 14

Wild Geese

*Homage to our Irish patriates serving in European armies
Buttery croissant stacked with house roasted turkey, tomato, spinach & nasturtium aioli. 13*

Bucko 🍀

Seared pork belly burger on kaiser roll, Guinness BBQ sauce, pepper cheese, red onion and root crisps. 15

Burger Bleu 🍀

Angus burger on toasted kaiser roll with gooey bleu cheese, Parmesan peppercorn dressing, caramelized onion, and pepperoncini. 14

Black & Tan 🍀

Angus burger, aged white Cheddar, Guinness battered onions, fried mushroom, fresh tomato and arugula on a toasted brioche bun. 16

BBQ Pork

Slow roasted pork shoulder slathered in Guinness BBQ, creamy coleslaw, mashed potato & root crisps stacked high on thick cut toast. 12

Irish Grilled Cheese

Melted aged white Cheddar, thick applewood bacon, aioli, fresh spinach and tomato served on thick grilled gourmet bread. 11 Veg. 9

DESSERTS

Guinness Mousse

Decadent Guinness infused chocolate mousse with Baileys whipped cream topping, and fresh berry. 7

Sticky Toffee Pudding

A warm and soft cake with Irish whiskey toffee sauce. 7

ENTREES

Finnegan

Broiled walleye accented with blood orange beurre blanc, tarragon rice and seasonal vegetable. 20

Ruby

Pan seared chicken breast topped with sweet ruby port wine reduction, rocket goat cheese, toasted pecan, seasonal vegetable and served with mashed potato. 19

Corned Beef & Cabbage

Slow roasted corned beef brisket cooked in-house with a side of creamy horseradish. Accompanied by cabbage, seasonal veggies, and roasted red potato. 16

Fish n Chips

One of Ireland's favorite dishes. Smithwicks Ale battered cod, served with steak fries, coleslaw, lemon, homemade tartar sauce and marble rye. Also available broiled. (GF) 17

River Shannon Salmon

Fresh Atlantic salmon fillet, grilled and decoratively topped with homemade dill cream sauce, served on a bed of lightly sautéed spinach with roasted red potato. 20

Cottage Pie

Seasoned shredded beef, stewed with green peas, carrots and onion. Topped with golden brown mashed potato. 16

Leek Penne

A generous portion of fresh mushroom and slow braised leeks tossed in a herbed cream pan sauce and penne pasta. Served with toasted crostini. Vegetarian 17 Add chicken 19

Stafford Steak

Eight ounce beef tenderloin filet, broiled medium, with a brandied wild mushroom cream sauce. Served with roasted red potato and seasonal vegetable. 30

Buy the Kitchen a Pint

A great way to say thanks to our hardworking and talented kitchen staff – a round of pints at the end of their shift. 10



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