



Dinner


Soups

**NEW ENGLAND
CLAM CHOWDER 6**

SOUP DU JOUR P.A.

**GUINNESS
FRENCH ONION SOUP 7.5**

Salads

 **GRILLED & CHILLED 11**

*Grilled Zucchini, Yellow, Squash, Mushrooms, Asparagus,
Heirloom Tomatoes, Field Greens, Sweet Onions & Peppers.
Tossed In A Charred Tomato Basil Vinaigrette
With A Goat Cheese Fritter*

CLASSIC WEDGE 11

*Half Iceberg Wedge, Tomatoes, Cucumbers, Red Onions,
Smoked Bacon & Gorgonzola Crumbles,
Dressed With Creamy Garlic Dressing*

THE HEN 11

*Grilled Asparagus, Celery, Snow Peas,
Cucumbers, Scallions, Green Peppers,
Brussels Sprouts, Spinach & Arugula.
Dressed With Avocado Green Goddess Dressing*

BRAZEN CAESAR 9

*Hearts Of Baby Romaine, House Made Croutons
& Asiago Crisps.
Topped With Roasted Garlic Caesar Dressing.*

 ***GRILLED TERIYAKI FLANK STEAK 15**

*Topped With Kimchi Over Mixed Greens With Wakame Salad,
Julienned Vegetables, Roasted Cashews, Snap Peas & Scallions.
Dressed With Mandarin Orange Vinaigrette*

MEDITERRANEAN WHOLE GRAIN 11

*Wheatberries, Faro, Barley, Red Quinoa, Heirloom Tomatoes,
Julienned Vegetables, Olives, Artichoke Bottoms,
Capers, Feta Cheese & Arugula.
Dressed With Red Wine Herb Vinaigrette*

TRADITIONAL HOUSE 7

*Mixed Greens, Tomatoes, Cucumber & Red Onion.
Choice Of Dressing*

ADD: GRILLED CHICKEN 6
SALMON 10

CHICKEN OR TUNA SALAD 6
BACON WRAPPED SCALLOPS EACH 3

TERIYAKI STEAK 9

Starters

 **IRISH WAFFLE FRIES 9**

Thick Cut Fries with Choice of:

- Curry Sauce
- Roasted Garlic Cashel Irish Blue Cheese Cream Sauce & Scallions
- Poutine Style with Chicken Gravy & Wisconsin Cheese Curds

BACON WRAPPED SCALLOPS 15

With Irish Whiskey Maple Mustard Glaze

PEI MUSSELS 13

*Julienned Vegetables, Chardonnay, Garlic,
Fresh Herbs & Grilled Crostini*

or

Steamed Mussels served with Curry Coconut Cream Sauce

LUMP CRAB CAKES 15

Cajun Remoulade

CRISPY FRIED CHICKEN WINGS

10/11 20/21

*Choice Of: Buffalo, Hoisin, House BBQ,
Sweet Thai Chili, Lemon Citrus Pepper*

 **RHODE ISLAND STUFFIES 10**

*Two Quahogs With Chorizo, Sweet Peppers,
Onions & Moist Bread Crumb Stuffing*

BUTTERMILK CALAMARI 11

*Roasted Garlic, Fried Banana Peppers,
Balsamic Drizzle & Marinara Sauce*

ASIAN STYLE CALAMARI 11

*Ginger Chili Dusted Calamari With Scallions,
Edamame & Wonton Crisps.*


Finished With Sweet Sesame Soy Glaze & Wasabi Aioli

BAVARIAN PRETZEL 7

Spicy Mustard & Cheddar Jack Cream

 **COWBOY CHILI 10**

*Bison, Beef, Beer & Beans. Topped With
Shredded Cheddar, Chopped Scallions & Tortilla Chips*

 *House Favorite*

GLUTEN FREE OPTIONS AVAILABLE FOR ADDITIONAL CHARGE • CHECK WITH YOUR SERVER

**Consumption of raw or under-cooked foods of animal origin will increase your risk of food borne illness.
Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked.
It is the consumer's responsibility to notify staff of any food allergies prior to ordering.*



Dinner

Entrees

 **SHEPHERD'S PIE 15**

Topped With Mashed Potato Cheddar Crust

 **IRISH BANGERS & MASH 16**

Served With Irish Baked Beans & Onion Gravy

BRAISED SHORT RIBS 27

*Roasted Garlic Mashed Potatoes, Grilled Asparagus,
Cashel Blue Cheese & Honey Fried Leeks*

 *** 10 oz. IRISH WHISKEY FLAT IRON STEAK 24**

*Molasses & Garlic Marinated Flat Iron Steak With
Whiskey Green Peppercorn Demi Glace & Mashed Potatoes*

CHICKEN & WAFFLE 19

*Boneless Fried Chicken With a Belgian Waffle, Mashed Potatoes,
Fried Brussel Sprout Hash, Maple Bacon Chicken Gravy.*

FRIED SCALLOPS 25

Served with Cole Slaw & Fries

*** PAN SEARED CRISPY ATLANTIC SALMON 23**

*Spicy Lemon Dressing, Ginger Scented Jasmine Rice,
Sautéed Garlic Spinach, Snow Peas & Kimchi With Crumbled Cashews*

LUMP CRAB CAKES 24

Roasted Fingerling Potatoes, Lemon Chive Aioli & House Vegetable

 **MEATLOAF 18**

Beef, Veal, Pork, Corned Beef & Irish Cheddar Cheese, Served With Potato & Vegetable

GLUTEN FREE PENNE PASTA 16

Served With Grilled Vegetables, Fresh Plum Tomatoes, Light Marinara, Fresh Mozzarella & Basil Pesto

*** TERIYAKI FLANK STEAK 24**

Pineapple Salsa, Pickled Red Onions & Lemon Jasmine Rice with a Sweet Soy Glaze Topping

 *** GRILLED BRINED PORK CHOP 22**

*Calgary Rubbed Grilled Center Cut Pork Chop topped with Irish Ballymaloe Relish
& Guinness Malt Vinegar Aioli. Served with Fingerling Potatoes & Fried Brussels Sprout Hash*

RI RED BRAZEN HEN 25

*Cornish Game Hen with Mashed Potatoes, Whole Grain Apple Herb Stuffing
with Rosemary Chicken Veloute & a side of Lingonberry Sauce*

ALE BATTERED FISH & CHIPS 16

House Made Cole Slaw & Fries

MARINATED GRILLED SKIN ON CHICKEN BREAST 19

*Served With Sautéed Ale Onions, Grilled Irish Back Bacon & Roasted Fingerling Potatoes with
Molten Porter Cheddar Cheese, Finished With A Whiskey & Worcestershire Drizzle*

GRILLED CHICKEN ALFREDO

*Marinated Grilled Chicken With Julienne Vegetables, Spinach, Roasted Garlic,
Romano Cream Sauce & Basil Pesto Over Tri-Color Rotini*

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