

Dinner

Soups · Salads · Starters

Classic New England Clam Chowder 6- Guinness French Onion Soup 7.5-
Soup Du Jour P.A.

Grilled & Chilled Vegetable Salad 11-

Grilled Zucchini, Yellow Squash, Mushrooms, Asparagus, Heirloom Tomatoes, Field Greens, Sweet Onions & Peppers. Tossed in a Charred Tomato Basil Vinaigrette w/ Goat Cheese Fritter

Classic Wedge Salad 11-

1/2 Iceberg Wedge, Tomatoes, Cucumbers, Red Onions,
Smoked Bacon & Gorgonzola Crumbles. Dressed w/ Creamy Garlic Dressing

Shamrock Salad 11-

Grilled Asparagus, Celery, Snow Peas, Cucumbers, Scallions, Green Peppers, Brussel Sprouts,
Spinach & Arugula. Dressed w/ Avocado Green Goddess Dressing

Brazen Caesar Salad 9-

Hearts of Baby Romaine, House Made Croutons & Asiago Crisps.
Topped w/ Roasted Garlic Caesar Dressing

*** Grilled Teriyaki Flank Steak Salad 15-**

Topped w/ Kimchi Over Mixed Greens w/ Wakame Salad,
Julienned Vegetables, Roasted Cashews, Scallions. Dressed w/ Mandarin Orange Vinaigrette

Mediterranean Whole Grain Salad 11-

Wheatberries, Farro, Barley, Red Quinoa, Heirloom Tomatoes, Julienned Vegetables, Olives,
Artichoke Bottoms, Capers, Feta Cheese & Arugula. Dressed w/ Red Wine Herb Vinaigrette

Traditional House Salad 7-

Mixed Greens, Tomatoes, Cucumber & Red Onion. Choice of Dressing

Add: Tuna or Chicken Salad 6- • Grilled Chicken 6-

***Teriyaki Steak 9- • *Salmon 10- • Bacon Wrapped Scallops 3- each**

Irish Cottage Fries 6-

Thick Cut Fries w/ Curry Sauce

Lump Crab Cakes 15-

Cajun Remoulade

Bavarian Pretzel 7-

Spicy Mustard & Cheddar Jack Cream

Bacon Wrapped Scallops 15-

Irish Whisky Maple Mustard Glaze

Rhode Island Stuffies 10-

Two Quahogs w/ Chorizo, Sweet Peppers, Onions & Moist Bread Crumb Stuffing

PEI Mussels & Grilled Focaccia 13-

1. Julienned Vegetables, Chardonnay, Garlic, Fresh Herbs & Grilled Crostini

2. Guinness w/ Garlic Herb Butter, Heavy Cream, Roasted Tomatoes, Rashers

3. Spicy Red Curry Broth

Loaded Fresh Baked Potato Skins Topped w/ Cheese

Choice of: Corned Beef Colcannon 11- • Chili 11- • Veggie 8-

Asian Style Calamari 11-

Ginger Chili Dusted Calamari w/ Scallions, Edamame & Wonton Crisps.

Finished w/ Sweet Sesame Soy Glaze & Wasabi Aioli

Cowboy Chili Cup 10-

Bison, Beef, Beer & Bean Chili. Shredded Cheddar, Chopped Scallions & Tortilla Chips

Grilled Stuffed Portobello 10-

Mushrooms Duxelle, Roasted Tomatoes, Provolone Cheese. Roasted Garlic Cream Sauce.

Crispy Fried Chicken Wings 10/11- • 20/21-

Choose From: Buffalo, Hoisin, House B.B.Q, Sweet & Sour, Sweet Thai Chili or Lemon Pepper Citrus

Buttermilk Calamari 11-

Garlic, Sweet Hot Pepper Relish, Balsamic Drizzle & House Made Marinara Sauce

House Fried Cottage Chips 10-

Side of Roasted Garlic Cashel Irish Blue Cheese Cream Sauce & Scallions

Gluten Free Options Available/ Check With Your Server

*** Consuming raw or partially cooked food can increase your risk of food borne illness. Customers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked.**

Dinner

Entrées

Shepherd's Pie 15-

Topped w/ Mashed Potato Cheddar Crust

Irish Bangers & Mash 16-

Served w/ 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 w/ Whiskey Green Peppercorn Demi Glace & Mashed Potatoes

Chicken & Waffles 19-

Boneless Chicken Fried w/ Belgian Waffles, Mashed Potatoes, Maple Bacon & Chicken Gravy.
Served w/ House Vegetables.

Scallops Alfredo 24-

Julienned Vegetables, Garlic, Pesto, Heavy Cream,
Romano Cheese & Spinach. Served over Campanelle Pasta

Clams Linguine 21-

Steamed Little Necks, Chopped Clams, Onions, Celery, Carrots, White Wine, Garlic,
House Marinara & Fresh Herbs. Served over Linguine Pasta

*** Pan Seared Crispy Atlantic Salmon 23-**

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

Lump Crab Cakes 24-

Roasted Fingerling Potatoes, Lemon Chive Aioli & House Vegetable

Meatloaf 18-

Beef, Veal, Pork, Corned Beef & Irish Cheddar Cheese w/ Potato & Vegetable

***Gluten Free Penne Pasta 16-**

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

***Teriyaki Flank Steak 24-**

Pineapple Salsa, Pickled Red Onions & Sesame Wasabi Jasmine Rice

*** Grilled Brined Pork Chop 22-**

Apple Cider Brined Chop w/ Apple Sage Stuffing, Mashed Potatoes,
House Vegetable & Lingonberry Demi Glace

The Brazen Hen ala Wellington 22-

Cornish Game Hen Stuffed w/ Mushroom Duxelle & Duck Pate.
Wrapped in Puff Pastry, Topped w/ Rosemary Veloute Sauce

Ale Battered Fish & Chips 16-

House Made Cole Slaw & Fries

Marinated Grilled Skin on Chicken Breast 19-

Served w/ Sautéed Ale Onions, Grilled Irish Back Bacon & Roasted Fingerling Potatoes
w/ Molten Porter Cheddar Cheese, Finished w/ Whisky Worcestershire Drizzle

Irish Lamb Stew Skillet 23-

Potatoes, Onions, Carrots, Turnips, Parsnips & Guinness Demi Glace. Cooked in a Hot Skillet.
Served w/ Kerry Gold Cheddar Herb Biscuits

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