



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, 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 CURRY FRIES 6
Thick Cut Fries With Curry Sauce

LUMP CRAB CAKES 15
Cajun Remoulade

BAVARIAN PRETZEL 7
Spicy Mustard & Cheddar Jack Cream

BACON WRAPPED SCALLOPS 15
Irish Whiskey Maple Mustard Glaze

 **RHODE ISLAND STUFFIES 10**
*Two Quahogs With Chourizo, Sweet Peppers,
Onions & Moist Bread Crumb Stuffing*

PEI MUSSELS & GRILLED FOCACCIA 13
*(1) Julienned Vegetables, Chardonnay,
Garlic, Fresh Herbs & Grilled Crostini
(2) Casino Style - Roasted Tomato, Roasted Peppers,
Garlic Herb Butter, Smoked Bacon & White Beans
(3) Spicy Red Curry Broth*

BUTTERMILK CALAMARI 11
*Garlic, Sweet Hot Pepper Relish, Balsamic Drizzle
& House Made Marinara Sauce*

LOADED FRESH BAKED POTATO SKINS
Topped With Cheese
Choice Of: Corned Beef Colcannon 11
Chili 11 Veggie 8

ASIAN STYLE CALAMARI 11
*Ginger Chili Dusted Calamari With Scallions,
Edamame & Wonton Crisps.
Finished With 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
*Mushroom Duxelle, Roasted Tomatoes,
Roasted Peppers, Herbed Goat Cheese with
Roasted Garlic Cream Sauce*

CRISPY FRIED CHICKEN WINGS 10/11 20/21
Choice Of: Buffalo, Hoisin, House BBQ,
Sweet Thai Chili, Lemon Citrus Pepper, Gochujong Korean Bbq

CASHEL COTTAGE CHIPS 10
*Side of Roasted Cashel Irish Blue Cheese
Cream Sauce & Scallions*

 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 & WAFFLES 19

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

SCALLOPS ALFREDO 24

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

CLAMS LINGUINE 21

*Steamed Littlenecks & Spinach In Garlic & Herb White Wine Clam Sauce.
Served Over Linguine Pasta With Romano Cheese*

* **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 & Sesame Wasabi Jasmine Rice

 * **GRILLED BRINED PORK CHOP 22**

*Apple Cider Brined Chop With Apple Sage Sausage Stuffing,
Mashed Potatoes, House Vegetable & Lingonberry Demi Glace*

THE BRAZEN HEN A LA WELLINGTON 25

*Cornish Game Hen Stuffed With Mushroom Duxelle, Spinach,
Portobello Mushroom & Gorgonzola, Wrapped In Puff Pastry,
Topped With Rosemary Veloute 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*

IRISH LAMB STEW SKILLET 23

*Potatoes, Onions, Carrots, Turnips, Parsnips & Guinness Demi Glace,
Cooked In A Hot Skillet. Served With Kerry Gold Cheddar Herb Biscuits*

GLUTEN FREE OPTIONS AVAILABLE/ 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.*

 *House Favorite*