

# Dinner

## Soups · Salads · Starters

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

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### Grilled & Chilled Vegetable Salad 11-

Grilled Zucchini, Yellow Squash, Mushrooms, Asparagus, Sweet Onions & Peppers w/ Field Greens.  
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

### Arcadian Greens & Apple Salad 11-

Sun Dried Cranberries, Julienned Vegetables, Spiced Pecans & Gorgonzola.  
Dressed w/ Raspberry Zinfandel 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

### Traditional House Salad 6-

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

Add: Bacon Wrapped Scallops 12- • Grilled Chicken 6- • \*Steak 9- • \*Salmon 10-

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### Rhode Island Stuffies 9-

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

### PEI Mussels & Grilled Focaccia 13-

1. (gf) Plum Tomato, Leeks, Lemon Basil Cream Sauce
2. (gf) Julienned Vegetables, Chardonnay, Garlic & Fresh Herbs
3. Spicy Red Curry Broth

### Asian Style Calamari 11-

Ginger Chili Dusted Calamari w/ Scallions, Edamame & Wonton Crisps.  
Finished w/ Sweet Sesame Soy Glaze & Wasabi Aioli

### Lump Crab Cakes 14-

Cajun Remoulade

### Crispy Fried Chicken Wings 10/10- • 20/20-

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

### Bison, Beef, Bean, & Beer Chili 10-

Topped w/ Shredded Cheddar & Chopped Scallions

### (gf) Bacon Wrapped Scallops 14-

Irish Whisky Maple Mustard Glaze

### (gf) \* Grilled Spice Rubbed Lamb Loin 16-

Over Southwestern Potato Hash, Avocado, Tomato & Smoked Bacon.  
Served w/ Soft Poached Egg & Lime Cilantro Aioli

### (gf) House Fried Potato Crisps 10-

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

### Buttermilk Calamari 11-

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

\* 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 14-

Served w/ Irish Baked Beans & Onion Gravy

### Braised Short Ribs 26-

Roasted Garlic Mashed Potatoes, Grilled Asparagus, Gorgonzola & Honey Fried Leeks

### 10 oz. \* Irish Whiskey Flat Iron Steak 21-

Molasses & Garlic Marinated Flat Iron Steak w/ Whiskey Green Peppercorn Demi Glace & Mashed Potatoes

### (gf) Grilled Chicken Pasta 18-

Roasted Garlic, Shiitake Mushrooms, Spinach, Artichoke Hearts & Leeks in Gorgonzola Cream

### Meatloaf 16-

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

### (gf) Clams Linguine 18-

Steamed Littlenecks, Andouille Sausage, Plum Tomatoes, White Beans, Garlic & Fresh Herbs

### (gf) Baked Scallops 22-

Topped w/ Herbed Breadcrumbs, Lemon Garlic Cream Sauce  
Served w/ Vegetable & Rice

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

Spicy Lemon Dressing, Ginger Scented Jasmine Rice,  
Sautéed Garlic Spinach & Baby Bok Choy, Crumbled Cashews

### Lump Crab Cakes 23-

Roasted Fingerling Potatoes, Lemon Chive Aioli w/ Fresh Greens

### Honey Cashew Crusted Chicken 18-

Served w/ Jasmine Rice & Fresh Vegetables. Topped w/ Mango Orange Thyme Cream Sauce

### \*Gluten Free Penne Pasta 16-

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

### (gf) \*Teriyaki Flank Steak 23-

Pineapple Salsa, Pickled Red Onions & Wasabi Mashed Potatoes

### \* The Brazen Hen 19-

Sausage & Apple Bread Stuffing, Onion Demi Glace. Served w/ House Vegetable  
Topped w/ Lingonberry Compote & Mashed Potatoes

### \* Grilled Pork Tenderloin 19-

Served w/ Sweet Potato Mash, Sun Dried Cherry Port Wine Demi Glace,  
Red Onion Marmalade & Goat Cheese

### Ale Battered Fish & Chips 14-

House Made Cole Slaw & Fries

### Marinated Grilled Skin on Chicken Breast 18-

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

(gf) Gluten Free Options Available/ Ask Your Server

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