



## SOUPS

**NEW ENGLAND CLAM CHOWDER...\$6**

**CHEDDAR ALE SOUP...\$5**

## SALADS

**HOUSE...\$7**

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

**CAESAR...\$9**

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

**SPINACH SALAD...\$10**

*With Sun-dried Cherries, Pickled Onions, Roasted Tomatoes, Applewood Smoked Bacon,  
Roasted Mushrooms, With A Blackberry Vinaigrette Dressing*

 **\*GRILLED TERIYAKI FLANK STEAK...15**

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

**ADD: STEAK...\$9 CHICKEN...\$6 SALMON...\$10**

## APPETIZERS

**CHICKEN WINGS 10 FOR...\$12 20 FOR...\$21**

*Buffalo, Sweet Thai Chili, Guinness Teriyaki*

**STUFFED CLAMS...\$10**

**PRETZEL...\$7**

**POT STICKERS OF THE DAY...\$10**

*With Sweet Thai Chili*



*House Favorite*

*\*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.*

# ENTREES

## **\*BRAZEN HOUSE BURGER...\$13**

*8oz. Of Angus Chuck With Kerry Gold Cheddar Cheese  
& House Made Jameson Irish Whiskey Ketchup*

## **\*BLACK N' BLUE BURGER...\$13**

*Blackened With Cajun Spices, Topped With Cashel Irish Blue Cheese*

## **TURKEY BURGER...\$10**

*Lettuce, Tomato, Swiss Cheese,  
Red Onion & Thousand Island Dressing*



## **SOUPY BURGER...\$11**

*Grilled Soupy Pork Burger With Sautéed Ale Onions, Roasted Peppers & Provolone Cheese*

## **BEYOND BURGER...\$11**

*Chipotle Mayo, Cheddar Cheese, Guacamole, Lettuce, Tomato & Fried Leeks*

## **BLACKENED CHICKEN CESAR WRAP...\$11**

*Romaine, Guacamole, Tomato & Caesar Salad*



## **SHORT RIB FRENCH DIP...\$13**

*Sautéed Ale Onions & Cashel Irish Blue Cheese.  
Served On A Baguette With A Side Of Au Jus*

## **PASTRAMI RUBEN...\$12**

*Served On Marble Rye With Swiss Cheese,  
Sauerkraut & Thousand Island Dressing*

## **CORNED BEEF ON PRETZEL ROLL...\$12**

*Angus Corned Beef & Swiss.  
Served On Pretzel Roll With Dijon Mustard*

## **FISH AND CHIPS...\$16**

*House Made Cole Slaw & Fries*

## **SHORT RIB MAC N' CHEESE...\$25**

*Slow Braised Short Ribs, On Top Of Mac & Cheese With Fried Leeks & Grilled Asparagus*

## **CHICKEN ALFREDO...\$19**

*Marinated Grilled Chicken With Julienne Vegetables & Spinach  
In A White Wine Romano Cream Sauce*

## **SALMON...\$23**

*Pan Seared & Topped With Cashews, Lemon Soy Dressing & Served  
With Ginger Rice & Sautéed Spinach, Julienned Vegetables & Kim Chi*

## **LEO'S SHEPARD'S PIE...\$16**

*An Irish Classic Topped With Mashed Potatoes & Melted Cheddar*

## **BANGERS & MASH...\$15**

*Irish Pork Sausage, Mashed Potatoes, Bachelor Beans & Onion Gravy*



## **GRILLED TERIYAKI FLANK STEAK...\$24**

*Topped With Pickled Red Onions, Pineapple Salsa & Sweet Soy Glaze.  
Served With Lemon Rice & Grilled Asparagus*



*House Favorite*

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