

APPETIZERS

CRAB & HALIBUT CAKES

Avocado & tomato relish, cilantro chipotle aioli
\$12.95

THAI CHICKEN LETTUCE WRAPS

Carrots, bean sprouts, slaw, three dipping sauces
\$12.95

JUMBO ASPARAGUS FRIES

Cornmeal fried, served with Diablo dipping sauce
\$9.95

IRISH NACHOS

Crispy bacon, green onions, tomatoes & sour cream
\$9.95

SHAMROCK SAMPLER

Coconut shrimp, crab & halibut cakes, buffalo wings & Irish nachos
\$21.95

COCONUT SHRIMP

Coconut tempura, Tahitian orange marmalade
\$13.95

FRIED CALAMARI

Sesame seed corn meal, tartar & cocktail
\$11.95

BBQ OR BUFFALO WINGS

Served with ranch dip
\$11.95

TRIO OF HUMMUS

Fire roasted red pepper, Hass avocado, & lemon garlic, fresh home made flatbread
\$8.95

PIZZAS

MUSHROOM, PEPPERONI & SAUSAGE

Cremini mushrooms, pepperoni, Italian sausage, four cheese blend
\$13.95

BBQ CHICKEN

Chicken, cilantro, roasted peppers, onions, BBQ sauce, jalapeno Jack
\$13.95

TOMATO BASIL

Tomatoes, garlic & basil atop our four cheese blend
\$11.95

BUILD YOUR OWN PIZZA

Select any 3 items \$13.95

Italian sausage, grilled chicken, pulled pork, pepperoni, ham, pineapple, Feta cheese, jalapenos, tomatoes, artichoke hearts, mushrooms, roasted red peppers, fresh spinach, olives
Add \$1.95 for each additional item

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

\$6.95 / \$10.95 in Sourdough bowl

CHICKEN TORTILLA SOUP

Topped with tortilla strips, cheese & sour cream
\$6.95

CIOPPINO

Fresh seafood stew in a tomato garlic broth
Served with garlic bread
\$13.95

HOUSE SALAD

Mixed greens, tomato, cucumber, carrots croutons & your choice of dressing
\$4.95

WEDGE SALAD

Bleu cheese crumbles, bacon, red onion tomato & Bleu cheese dressing
\$4.95

CASHEW CHICKEN SALAD

Grilled chicken, Iceberg, Napa cabbage, Asian vegetable mix, noodles, mandarins, sesame ginger vinaigrette, cashews & wontons
\$14.95

CAESAR SALAD

Hearts of romaine garnished with anchovy, crouton & fresh shaved parmesan cheese
\$4.95 / \$10.95 With Chicken \$14.95 Shrimp, Salmon \$15.95

BERRY, SHRIMP & SPINACH

Fresh spinach, berries, candied walnuts, Gorgonzola & steamed asparagus, pomegranate vinaigrette
\$15.95

COBB

A classic salad
Served with your choice of dressing
\$12.95

GOURMET BURGERS & SANDWICHES

All burgers handmade fresh 1/2lb. Angus Choice beef. Served with your choice of Seasoned Steak Fries, House-made Potato Chips, Garlic Mashed Potatoes, Rice Pilaf, Fresh Fruit, Coleslaw, or Market Vegetables

PULLED PORK SANDWICH

Grilled onions, toasted coconut & mango pineapple chutney on a French roll
\$12.95

GRILLED CHICKEN BREAST SANDWICH

Avocado, Swiss cheese, tomato, lettuce, chipotle aioli & crispy onion strings on Gorgonzola garlic bread
\$12.95

CLASSIC BURGER

Lettuce, tomato, red onion, & thousand island dressing
\$11.95
Add cheese or bacon \$1.00 ea

BLACK & BLEU BURGER

Stuffed with bleu cheese on a toasted Kaiser bun with grilled onions, lettuce,, tomato, chipotle aioli
\$13.95

CORNED BEEF REUBEN

Served on rye bread with 1,000 Island dressing, Swiss cheese & sauerkraut
\$12.95

AHI TUNA SANDWICH

Seared rare Ahi tuna, sprouts, tomato, red onion, Chipotle Aioli on a French roll
\$15.95

CLUB

Hickory smoked turkey breast, bacon, lettuce, tomato & mayonnaise on sourdough bread
\$11.95

VEGETARIAN

Portobello, avocado, cucumber, tomato, red onion, Swiss cheese, & a cream cheese spread on multi grain bread
\$10.95

BAJA FISH TACOS

Blackened Alaskan Cod, cabbage, Salsa Cruda & cilantro scallion yogurt
\$10.95

PASTA & SEAFOOD

BLACKENED SALMON

Penne pasta tossed with pine nuts, basil pesto and fresh shaved parmesan cheese
\$23.95

CORNED BEEF & CABBAGE

USDA Choice slow cooked corned beef brisket with potatoes, carrots, cabbage
\$17.95

SHEPPARD'S PIE

Angus ground beef, mashed potatoes, carrots, peas, onion, roasted corn and cheddar cheese
\$15.95

NEW YORK STEAK

USDA Choice, gorgonzola butter, garlic mashed potatoes & market vegetables
\$26.95

MACADAMIA NUT CRUSTED CHICKEN

Mango chutney & ginger soy glaze, garlic mashed potatoes & market vegetable
\$16.95

BLACKENED CHICKEN FETTUCCINI ALFREDO

Fettuccini with a garlic, parmesan, creamy Alfredo
\$14.95 With shrimp \$18.95

IRISH STEW

Slow cooked in a Guinness broth, potatoes, carrots, peas, tomato, onion, garlic and herbs in a sourdough bread bowl
\$18.95

COCONUT SHRIMP

Jumbo prawns in a coconut tempura, choice of two sides
\$18.95

RIB EYE STEAK

Angus Choice with Gorgonzola butter, garlic mashed potatoes & market vegetables
\$26.95

SANTA BARBARA SUNSET

Large shrimp, Manila clams, capers, white wine, tomato, parsley & garlic over linguini
\$18.95

FISH & CHIPS

Beer battered Alaskan Cod Seasoned steak fries and coleslaw
\$16.95

DUBLIN LAWYER

Lobster meat in a Jameson Dijon cream sauce in a pastry puff shell
\$24.95

MAHOGANY SALMON

Salmon caramelized in a tangy balsamic glaze, with zucchini & parmesan risotto
\$23.95

BABY BACK RIBS

Pork ribs glazed with plum BBQ sauce, two sides
Half Rack \$18.95 / Full Rack \$24.95

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Sesame seed corn meal, tartar & cocktail
\$11.95

IRISH NACHOS

Crispy bacon, green onions, tomatoes & sour cream **\$9.95**

JUMBO ASPARAGUS FRIES

Cornmeal fried, served with Diablo dipping sauce
\$9.95

COCONUT SHRIMP

Coconut tempura, Tahitian orange marmalade
\$13.95

BBQ OR BUFFALO WINGS

Served with ranch dip
\$11.95

GOURMET BURGERS & SANDWICHES

CLASSIC BURGER

Lettuce, tomato, red onion, & thousand island dressing,
Steak fries
\$11.95
Add cheese or bacon \$1.00 ea

CORNER BEEF REUBEN

Served on rye bread with 1,000 Island dressing, Swiss cheese & sauerkraut
Steak fries
\$12.95

BLACK & BLEU BURGER

Stuffed with bleu cheese
on a toasted Kaiser bun with grilled onions, lettuce,, tomato, chipotle aioli
Steak fries
\$13.95

SPECIALTIES & DINNERS

SHEPPARD'S PIE

Angus ground beef, mashed potatoes, carrots, peas, onion,
roasted corn and cheddar cheese
\$15.95

IRISH STEW

Slow cooked in a Guinness broth, potatoes, carrots,
peas, tomato, onion, garlic and herbs in a sourdough bread bowl
\$18.95

CORNER BEEF & CABBAGE

USDA Choice slow cooked corned beef brisket
with potatoes, carrots, cabbage
\$17.95

NEW YORK STEAK

USDA Choice, gorgonzola butter,
garlic mashed potatoes & market vegetables
\$26.95

DUBLIN LAWYER

Lobster meat in a Jameson Dijon cream sauce in a pastry puff shell
\$24.95

PRIME RIB

USDA Choice, Au jus, garlic mashed potatoes,
market vegetables
\$24.95

MAHOGANY SALMON

Salmon caramelized in a tangy balsamic glaze,
market vegetables & parmesan risotto
\$23.95

BAR-B-QUE CHICKEN

Marinated and grilled in tangy bbq sauce,
Cole slaw & corn on the cob
\$16.95

SANTA BARBARA SUNSET

Large shrimp, Manila clams, capers, white wine, tomato, parsley & garlic
over linguini
\$18.95

SALADS

BERRY, SHRIMP & SPINACH

Fresh spinach, berries, candied walnuts,
Gorgonzola & steamed asparagus, pomegranate vinaigrette
\$15.95

CASHEW CHICKEN SALAD

Grilled chicken, Iceberg, Napa cabbage, Asian vegetable mix, noodles, mandarins,
sesame ginger vinaigrette, cashews & wontons
\$14.95

CAESAR SALAD

Hearts of romaine garnished with anchovy, crouton
& fresh shaved parmesan cheese
\$4.95 / \$10.95 With Chicken 14.95 Shrimp, Salmon \$15.95

Add a bowl of New England Clam Chowder, Chicken Tortilla soup or a House salad to any entrée order
\$4.95