

STARTERS

NEW ENGLAND CLAM CHOWDER 14
OYSTER CRACKERS

ONION & ALE SOUP 14
CROSTINI WITH MELTED SWISS CHEESE

IRISH NACHOS 18
FRIED CORN TORTILLA CHIPS, BEEF CHILI, MELTED CHEDDAR CHEESE, SALSA, JALAPEÑO, BLACK OLIVES, SOUR CREAM & SCALLIONS

CORNERED BEEF & CABBAGE SPRING ROLLS 16
CORNERED BEEF, CABBAGE, CARROTS, SWISS CHEESE & RUSSIAN DRESSING

SALADS

COBB SALAD 24
ICEBERG LETTUCE, GRILLED CHICKEN BREAST, BACON, BLEU CHEESE CRUMBLES, CRANBERRIES, AVOCADO, TOMATO, HARD BOILED EGG & BALSAMIC VINAIGRETTE

CAESAR SALAD 12
ROMAINE LETTUCE, CROUTONS, PARMESAN CHEESE & CAESAR DRESSING
ADD CHICKEN 5 ADD SHRIMP 5

CAPRESE SALAD 18
HEIRLOOM TOMATOES, FRESH MOZZARELLA, BASIL, BALSAMIC VINAIGRETTE, OLIVE OIL & ARUGULA

TACO SALAD 18
TACO SEASONED BEEF, LETTUCE, TOMATOES, CORN, BLACK BEANS, CHEDDAR CHEESE, SOUR CREAM, SALSA & SEASONED TORTILLA CHIPS TOSSED IN RAICH DRESSING SERVED IN A FRIED TORTILLA BOWL

BAVARIAN PRETZEL 10
SERVED WITH A WARM CHEESE SAUCE

COCONUT SHRIMP 16
SERVED WITH THAI CHILI SAUCE

CHICKEN TENDERS 16
FRENCH FRIES & HONEY MUSTARD

LOADED POTATO KEGS 16
POTATO HASH BROWN, BACON, CHEDDAR CHEESE, SCALLIONS & FRY SAUCE

***RODEO SLIDERS** 16
3 GRILLED BEEF PATTIES TOPPED WITH CHEDDAR CHEESE, ONION RINGS & BBQ SAUCE

WINGS 16

WHISKEY BBQ
RAICH

BUFFALO
CELERY & BLEU CHEESE

GARLIC PARM TRUFFLE
RAICH

***PEACH CHIPOTLE**
BLEU CHEESE

THAI CHILI
SESAME SEEDS & CELERY

LEMON PEPPER SRIRACHA
RAICH

BLACKENED DRY RUB
BLEU CHEESE

BURGERS

***CLASSIC** 20
LETTUCE, TOMATO & RED ONION
ADD CHEDDAR 1 ADD BACON 2

***MUSHROOM, ONION & SWISS** 22
BEER BRAISED ONIONS, MUSHROOMS, SWISS CHEESE & TRUFFLE MAYO

***PUB BURGER** 22
AGED SHARP CHEDDAR, SAUTEED ONIONS, JALAPENOS, BACON & BEER CHEESE ON A PRETZEL BUN

***BACON BLEU** 22
CRISPY BACON, CRUMBLLED BLEU CHEESE, LETTUCE & TOMATO

***KICKIN BOURBON** 22
CHEDDAR CHEESE, BOURBON BACON, JALAPENOS, FRIED ONIONS & MIXED GREENS

ALL OF OUR BURGERS ARE 8oz.,
CERTIFIED ANGUS BEEF

TACOS

3 PER ORDER

AL PASTOR TACOS 18
SLOW COOKED PORK, PINEAPPLE, WHITE ONION, RED SALSA & FRESH CILANTRO ON CORN TORTILLAS

BAJA FISH TACOS 18
CRISPY FRIED COD, PICO DE GALLO, AVOCADO & CUMIN LIME SAUCE ON FLOUR TORTILLAS

BIRRIA TACOS 21
SLOW COOKED BEEF, CHEDDAR CHEESE, CILANTRO, JALAPENOS & WHITE ONIONS ON CORN TORTILLAS SERVED WITH BEEF BROTH

WARM APPLE CRISP 12
OUR HOUSEMADE OVEN BAKED APPLE CRISP HAS THE PERFECT COMBINATION OF SWEET & SAVORY, WITH TOASTED OATS, GRANITY SMITH APPLES & VANILLA BEAN ICE CREAM

OUR FAMOUS LANSDOWNE PIES

CHICKEN POT PIE 22
CHICKEN, POTATOES, CARROTS, PEAS & ONIONS FINISHED WITH A GOLDEN BROWN PUFF PASTRY

SHEPHERD'S PIE 24
SEASONED GROUND BEEF & LAMB, CARROTS, PEAS, ONIONS & HERBS TOPPED WITH MASHED POTATOES & BAKED UNTIL GOLDEN BROWN

ENTREES

***BLACK ANGUS NEW YORK STRIP STEAK** 42
12oz CERTIFIED NEW YORK STRIP TOPPED WITH A GARLIC BALSAMIC GLAZE & FRIED ONION STRAWS SERVED WITH MASHED POTATOES & DAILY VEGETABLE

FISH & CHIPS 24
LIGHTLY BATTERED COD FISH WITH FRIES, COLESLAW, TARTAR SAUCE & LEMON

CORNERED BEEF & CABBAGE 26
SLOW-COOKED TENDER CORNERED BEEF WITH CABBAGE, POTATOES & CARROTS SERVED WITH GULDEIT'S SPICY BROWN MUSTARD

BANGERS & MASH 24
SAVORY FRIED IRISH BANGER SAUSAGES SERVED OVER MASHED POTATOES WITH GRAVY, GREEN PEAS & BATCHELORS BAKED BEANS

IRISH BAKED COD 28
BAKED COD FILET COOKED IN WHITE WINE WITH A GARLIC & IRISH CHEDDAR CRUST TOPPED WITH A LEMON BEURRE BLANC SAUCE, JASMINE RICE & GARLIC BROCCOLI

AGED IRISH CHEDDAR MAC & CHEESE 18

GARLIC & IRISH CHEDDAR CRUST WITH SAUTEED BROCCOLI

ADD BACON 2, ADD CHICKEN 3, ADD CORNERED BEEF 3

GRILLED SALMON 32
GRILLED SALMON FILET FINISHED WITH A LEMON DILL CAPER BUTTER SERVED OVER JASMINE RICE WITH SAUTEED ASPARAGUS

SANDWICHES

CORNERED BEEF REUBEN 20
SLOW-COOKED & TENDER CORNERED BEEF, SWISS CHEESE, COLESLAW & RUSSIAN DRESSING ON GRILLED RYE BREAD SERVED WITH POTATO CHIPS

FRIED FISH SANDWICH 20
FRIED COD, SHREDDED LETTUCE & TARTAR SAUCE ON A BRIOCHE BUN SERVED WITH FRIES

CAJUN CHICKEN 20
FRIED CHICKEN BREAST, PICKLES, WHITE CHEDDAR CHEESE & SPICY MAYO ON A BRIOCHE BUN SERVED WITH FRIES

HOUSE ROASTED TURKEY 20
SLOW ROASTED TURKEY BREAST WITH GRANITY SMITH APPLE SLICES, CHEDDAR CHEESE, ARUGULA, PICKLES & CRANBERRY MAYONNAISE ON TOASTED WHEAT BERRY BREAD SERVED WITH POTATO CHIPS

NEW ENGLAND STYLE TURKEY CLUB WRAP 18
SLOW ROASTED TURKEY, CRISP ICEBERG LETTUCE, SLICED TOMATO, BACON, CHEDDAR CHEESE & HONEY MUSTARD MAYO IN A WARM FLOUR TORTILLA SERVED WITH POTATO CHIPS