

# STARTERS

**WHISKEY BBQ WINGS 11**  
COLESLAW

**BUFFALO WINGS 11**  
CELERY & BLEU CHEESE

**PARMESAN RANCH WINGS 11**  
RANCH SAUCE

**CRISPY POTATO SKINS 10**  
CRISPY BACON, CHEDDAR CHEESE,  
SOUP CREAM & SCALLIONS

**BLACKENED DRY RUB WINGS 11**  
BLEU CHEESE

**MAPLE BACON WINGS 11**  
WAFFLE STICKS

**CHIPS 5**  
FRIES

**TOPPING**  
CHEDDAR 2  
BACON 2

\*\*ALL FRIED ITEMS MUST BE  
BAKED TO BE CELIAC SAFE

# SALADS

**GRILLED CHICKEN & BABY SPINACH SALAD 15**  
GRILLED CHICKEN BREAST, BABY SPINACH, CANDIED PECANS, ROASTED RED PEPPERS, BAKED APPLES, BLUE CHEESE CRUMBLES & APPLE CIDER VINAIGRETTE

**CHOPPED COBB SALAD 15**  
ICEBERG LETTUCE, GRILLED CHICKEN BREAST, BACON, BLUE CHEESE CRUMBLES, CRANBERRIES, AVOCADO, TOMATO, HARD BOILED EGG & BALSAMIC VINAIGRETTE

**CAESAR SALAD 10**  
ROMAIN LETTUCE, PARMESAN CHEESE, RUSTIC CHIP CROUTONS  
CAESAR DRESSING  
ADD CHICKEN 5 ADD SHRIMP 5

**EMERALD ISLE WEDGE 9**  
ICEBERG LETTUCE, TOMATO, CRISPY BACON & RANCH DRESSING  
ADD CHICKEN 5 ADD SHRIMP 5

**MIXED GREENS 8**  
TOMATO, ONION, CUCUMBER & BALSAMIC VINAIGRETTE  
ADD CHICKEN 5 ADD SHRIMP 5

# SANDWICHES

\*ALL SANDWICHES ARE SERVED ON  
A GLUTEN FREE ROLL

**\*CLASSIC BURGER 13**  
LETTUCE, TOMATO & RED ONION  
ADD CHEDDAR 1 ADD BACON 2

**CORNED BEEF REUBEN 12**  
SLOW COOKED & TENDER CORNED BEEF, SWISS CHEESE, COLESLAW & RUSSIAN DRESSING, SERVED WITH POTATO CHIPS

**GRILLED CHICKEN & CHUTNEY 12**  
GRILLED CHICKEN BREAST, SHARP CHEDDAR CHEESE, TOMATO CHUTNEY & ARUGULA, SERVED WITH FRIES

**HOUSE ROASTED TURKEY 12**  
FRESH HOUSE ROASTED TURKEY BREAST WITH GRANNY SMITH APPLE SLICES, CHEDDAR CHEESE, BABY SPINACH & CRANBERRY MAYONNAISE, SERVED WITH POTATO CHIPS

**PORTOBELLO MUSHROOM 12**  
BALSAMIC MARINATED PORTOBELLO MUSHROOM, MESCLIN GREENS, BLUE CHEESE, ROASTED RED PEPPERS, CARAMELIZED ONIONS, SERVED WITH FRIES

# ENTREES

**CORNED BEEF & CABBAGE 17**  
SLOW-COOKED & TENDER CORNED BEEF WITH CABBAGE, POTATOES & CARROTS, SERVED WITH GULDEIT'S SPICY BROWN MUSTARD

**\*MAPLE MUSTARD GLAZED SALMON 21**  
FARM RAISED SALMON FILET WITH A VERMONT MAPLE SYRUP & WHOLE GRAIN MUSTARD GLAZE WITH JASMINE RICE & GARLIC BROCCOLI

**\*GAELIC STEAK 28**  
PAN SEARED TENDERLOIN FILET TOPPED WITH SAUTEED MUSHROOMS & A RICH IRISH WHISKEY CREAM SAUCE, SERVED WITH ROASTED ROSEMARY POTATOES & GARLIC BROCCOLI

**IRISH BAKED COD 18**  
BAKED COD FILET COOKED IN WHITE WINE, WITH A GARLIC & IRISH CHEDDAR CRUST, TOPPED WITH A LEMON BEURRE BLANC SAUCE, JASMINE RICE & GARLIC BROCCOLI

\* THESE ITEMS ARE COOKED TO ORDER OR MAY BE SERVED UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED SHELLFISH, SEAFOOD, POULTRY, EGGS OR MEAT MAY INCREASE THE RISK OF FOODBORNE ILLNESS BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY



MAY GOOD LUCK PURSUE YOU EACH MORNING AND NIGHT