



STARTERS

Today's Soup	
Your Server Will Tell You About Our House-Made Soup of the Day	
Cup - 3 Bowl - 4	
CHEDDAR GUINNESS® CHEESE DIP	9
Warm Sharp Cheddar Cheese Dip with a Hint of Guinness®. Served With Assorted Crostini	
DUBLIN WINGS	9
Bone-In or Bone-Out Wings Served Plain, Buffalo Style, BBQ Style or Jameson® Whisky Glaze	
NACHOS GRANDE	9
Tortilla Chips Loaded with Cheese, Refried Beans, Lettuce, Pico de Gallo and Jalapenos Served with Salsa, Sour Cream and Guacamole	
GRILLED CHICKEN QUESADILLA	9
Stuffed with Cheddar and Monterey Jack Cheese Served with Sour Cream and Pico De Gallo	
POTATO SKINS	7
Golden Potato Shells Filled with Mixed Cheese and Bacon Served with Salsa and Sour Cream	
CLASSIC MINI BURGERS	10
Mini Burgers Topped with Caramelized Onions and Pickles. Served with Mayo and Mustard	
SAMPLER PLATTER	13
Dublin Wings, Potato Skins, Mozzarella Sticks and Jalapeno Poppers	
SIGNATURE SALADS AND SANDWICHES	
All Sandwiches Served with Your Choice of Seasoned French Fries, Sweet Potato Fries, Onion Rings or Fruit Salad	
CHOPPED SALAD	11
Crisp Romaine Tossed With Grilled Chicken Breast, Tomato, Red Onion, Cucumbers, Artichokes, Cheddar Cheese, Toasted Pine Nuts, Hard Cooked Egg, With a Balsamic Vinaigrette	
TRADITIONAL CAESAR	9
Romaine Lettuce Tossed with Croutons and Caesar Dressing Topped with Parmesan Cheese and Anchovy Filets With Grilled Chicken Breast	
ORANGE BLOSSOM SALAD	10
Field Greens Tossed with a Citrus Vinaigrette Topped With Candied Pecans, Crumbled Goat Cheese, Vine Ripened Cherry Tomato's and Mandarin Orange Segments Add Grilled Chicken	
"THE RUEBEN"	11
1/2 Pound of Slow Braised Corned Beef Mounded with Sauerkraut, Swiss Cheese and Thousand Island Dressing Served on Rye Bread	
TUSCAN CHICKEN SANDWICH	12
Grilled Chicken Breasts, Oven Roasted Tomatoes, Fresh Buffalo Mozzarella, Caramelized Onions on Toasted Ciabatta	
TURKEY COBB WRAP	10
Layers of Smoked Turkey, Diced Tomato, Fresh Avocado, Bacon, Shredded Cheddar Cheese, Shredded Mozzarella Cheese, Shredded Lettuce and Ranch Dressing Wrapped in a Spinach Tortilla	
CLASSIC CLUB SANDWICH	10
Combination of Smoked Turkey, Honey Ham, Swiss Cheese, Cheddar Cheese, Thick Applewood Smoked Bacon, Lettuce and Tomato on Toasted Multi-Grain Bread	

CREATE YOUR OWN ANGUS BURGER

CERTIFIED ANGUS BURGER	11
Cheese Choose One American, Cheddar, Pepperjack, Provolone or Swiss Cheese	
Choose Up To Three Toppings Thick Applewood Smoked Bacon, Sautéed Mushrooms, Banana Peppers, Jalapeno Peppers, Bell Peppers, BBQ Sauce, Caramelized Onions, Pico De Gallo, Mayonnaise or Ranch Dressing	
All Burgers Served with Lettuce, Tomato and Onion on a Sweet Onion Bun and Your Choice of Seasoned French Fries, Sweet Potato Fries, Onion Rings or Fruit Salad	

CREATE YOUR OWN PIZZA

Choose Your Size	
Large Pizza (16")	12
Medium Pizza (12")	9
Choose Up To Two Toppings Pepperoni, Mushrooms, Sausage, Ham, Green Peppers, Onions, Black Olives, Chicken, Green Olive, Bacon, Banana Pepper, Tomato and Extra Cheese	
Choose Your Sauce Traditional Pizza Sauce, BBQ Sauce, Olive Oil or Ranch	

FROM THE GRILLE

All Entrees Served with Soup, Side Salad or Caesar Salad And Choice of Vegetable and Starch

SMOTHERED CHICKEN	22
<i>Our Signature Dish</i> Seared Chicken, Portabella Mushrooms, Onions and Garlic Simmered in a Rich Smoked Gouda Cream Sauce	

AMERICAN COWBOY STEAK	37
18 oz. Lightly Blackened Choice Bone-In Ribeye Topped with Southwestern Style Onion Rings	
TRADITIONAL FILET MIGNON	39
8oz. Center Cut, Choice Filet Served with a Port Wine Demi Glace	
PAN SEARED SEA BASS	34
6oz. Sea Bass Fillet Pan Seared to a Golden Brown Served with A Sundried Tomato Basil Cream Sauce	
GRILLED SALMON	24
Char-Grilled Atlantic Fillet With a Squeeze of Fresh Lemon	
FISH & CHIPS PLATTER	17
2 Panko Breaded White Fish Fillets Deep Fried to a Golden Brown Served with French Fries, Cole Slaw and Remoulade Sauce	

DESSERTS

BLACK & TAN BROWNIE	8
Rich Fudge Brownie. Served with a Kahlua® Chocolate Sauce, a Baileys® Caramel Sauce and Vanilla Bean Ice Cream	
CHOCOLATE LAVA CAKE	7
A Chocolate Lover's Dream, Chocolate Cake Filled with Hot Fudge, Drizzled with Chocolate Syrup and Served with Vanilla Bean Ice Cream.	
CLASSIC NEW YORK STYLE CHEESECAKE	7
A Classic Creamy Style Cheesecake Drizzled with Raspberry Sauce and Whipped Cream	
ICE CREAM	4
Vanilla, Chocolate or Strawberry	

Starch & Vegetables

(Entrees and Starches are available after 5:00 p.m.)

Garlic Redskin Mashed Potatoes Baked Potato Baked Sweet Potato
Steamed Asparagus Sautéed Broccoli Green Beans Amandine

A 20% gratuity will be charged for parties of 6 or more

Consuming raw or undercooked foods may result in food borne illness