

# **DINNER MENU**

# **SALADS**

### \*BLACKENED SALMON COBB • 14.95

Harp & Crown Cobb with avocado, egg, blue cheese crumbles, bacon and blackened salmon with a house vinaigrette

### SOUTHERN FRIED CHICKEN • 14.50

Fried Chicken Breast, Cheese, Bacon, Candied Pecans, Craisins, Tomatoes and Onions tossed with a buttermilk ranch

## LOADED STEAK SALAD • 15.95

Mixed Greens, Peppadew Peppers, Nan Bread, Tomatoes, Onions in a Sriracha Ranch Dressing

#### SMALL HOUSE SALAD• 5.50

Field Greens with Tomatoes, Onions, Croutons in a House Vinaigrette

# **PASTAS & MORE**

# CHICKEN CREOLE ALFREDO • 14.95

Cajun Chicken & Peppers in a Light Cream Sauce

#### BANG BANG SHRIMP • 15.95

Shrimp Tempura in a Sweet Chili Cream Sauce

## **BRISKET MAC & CHEESE 14.95**

Elbow Pasta with Guinness Braised Brisket, Homemade BBQ Sauce and English Peas

#### \* Items are served raw or under cooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish, Seafood or eggs may increase your risk of food-borne illness.



# SPINACH AND ARTICHOKE DIP • 8.95

Traditional cream & rich spinach dip paired with corn tortilla chips

### **CHICKEN BITES • 8.95**

Deep Fried Chicken Bites Smothered in Sriracha Aioli and Sweet Chili Sauce

### BEER CHEESE & PRETZELS • 8.95

Guinness based beer cheese with pretzel logs

### SRING ROLLS 8.95

Corned beef & cabbage in a spring roll wrap paired with a honey mustard glaze

### CURRY CHIPS • 6.50

Pub style curry over home cut french fries

### **CHICKEN WINGS• 9.95**

With a choice of Buffalo, Sweet Chili or Honey BBQ sauce

# **OLD COUNTRY**

FISH AND CHIPS • 14.95

Harp Beer Battered Cod, Chips & Slaw

BANGERS AND MASH • 14.95

Irish Sausages, Onion Gravy & Mash

SHEPHERD'S PIE • 14.95

Phillips Family Recipe

### RUBY MURRY CURRY • 14.95

Traditional Pub Chicken Curry over Rice

# **GUINNESS STEW POT PIE• 14.95**

Guinness Braised Beef, Mushrooms, Pearled Onions, Carrots, Peas & Potatoes topped with a Puff Pastry



# **DINNER MENU**

# \*BURGERS & SANDWICHES

### **VEGGIE REUBEN• 10.99**

Our traditional Reuben replaced with a bean burger patty

### JACK THE RIPPER • 11.50

Pepper Jack Cheese, Jalapeno Cream Cheese & Sriracha Aoli

### THE GRATE CHEESE • 13.50

Burger placed between 2 Grilled Cheese with Deep Fried Bacon & Remoulade

### THE DUFFER SANDWICH • 11.50

Southern Fried Chicken Breast, Pepper Jack Cheese, Jalapenos and Remoulade

### THE ROYAL • 11.50

Gruyere Cheese, Guinness Braised Onions and Mushrooms

### MR. BEAN • 10.50

Boursin Cheese & Arugula

# GRILLED CHICKEN SANDWICH • 11.50

Grilled Chicken Breast, Gruyere Cheese, Bacon and a Thousand Island Dressing

## **CORNED BEEF REUBEN • 11.50**

Corned Beef, Sauerkraut, and Provolone Cheese on Rye Bread

### **BACON CHEESE BURGER** • 11.50

As it sounds my friends:)



### SCOTTISH SALMON • 17.50

Served with Boursin cream sauce, mashed potatoes & veggies

### FILET MIGNON • 21.95

Served with fresh cut french fires, sauteed vegetables and an au poivre sauce

### MEATLOAF • 16.75

Pork & beef meatloaf served over mashed potatoes, veggies with a braised sherry cabbage cream sauce

### **AHI TUNA • 19.95**

Seared tuna fanned over a bed of soba noodles with wasabi aioli & hosin glaze with thai peanut salsa

### BEEF BRISKET 18.95

Served with a Guinness au jus sauce, mashed potatoes, onions & season veggies

### **VEGETABLE CURRY• 13.95**

Curry with season vegetables over white rice, peppers and onions

### GRILLED CHICKEN BREAST • 16.75

With a Fresh Apricot Thyme Au Jus served with mashed potatoes and vegetables

# BUDDAH BOWL• 13.95

Bed of light tomato broth, spinach, seasonal vegetables, topped with gluten free dusted flash fried broccoli and cauliflower served with dairy free sriracha aioli and sweet chili glaze

# KIDS & DESSERT

MAC & CHEESE • 4.95

CHICKEN TENDERS • 4.95

STICKY TOFFEE PUDDING. 5.95

BANOFFEE PIE • 5.95