

Where the FERGUS Meets the FOX

Irish food is like a song; it is simple and tasty on the tongue while filling and wholesome for the body and spirit. In short, pub food is comfort food. Our staff is proud to present many traditional as well as modern Irish dishes. We hope that you will find our food flavorful, our service warm and generous, and our tariff moderate. Sláinte!

STARTERS (Small plates for sharing)

MOLLY MALONE MUSSELS ❖

Steamed mussels in white wine with sautéed garlic, cherry tomato, fresh herb bouquet, and a hint of cream. Served with fresh toasted crostini. 12.30

CARAMELIZED GOAT CHEESE

Whipped goat cheese brulee, crushed almond, red onion marmalade, spiced orange marmalade, red grape, and toasted naan. 12.25

COLCANNON POPPERS

Mashed potatoes whipped with aged cheddar, cabbage and sautéed onion. Rolled in panko and fried. Served with Worcestershire gravy. 8.90

DRUNKEN MUSHROOMS

Sautéed mushroom and garlic, deglazed with sweet honey & whiskey cream reduction, served over crostini. 11.15

REUBEN QUESADILLA

Swiss cheese, corned beef, sauerkraut, and 1000 island griddled to perfection. Served with a side of horseradish sauce. 9.15

Extra sauce or dressing? One additional is complimentary, more than one is .95 each.

❖ *Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of foodborne illness.*

Ask about our SEASONAL SPECIALS!

IRISH SPECIALTIES

Savor our house-made dishes, prepared from scratch.

CORNED BEEF & CABBAGE

Slow roasted corned beef brisket cooked in-house with a side of creamy horseradish sauce. Accompanied with bacon braised slaw, and roasted baby reds. 14.70

COTTAGE PIE

A nice variation of the classic: Seasoned shredded beef stewed with green pea, carrot and onion, topped with homemade mashed potato and baked until golden brown. 14.50

GUINNESS POT ROAST

Tender, slow cooked beef covered with our Guinness gravy, served with fresh sautéed vegetables, and mashed potato. 16.35

FISH & CHIPS

One of Ireland's favorite dishes. Smithwicks Irish Ale battered cod, deep fried and served with steak fries, coleslaw, lemon, homemade tartar sauce and a slice of marble rye bread. 15.90
Extra piece of cod .95

COUNTY CLARE MEATLOAF

A special blend of beef, veal and pork, perfectly seasoned and baked, topped with Worcestershire caramelized onion gravy. Served with fresh sautéed vegetables, and mashed potato. 16.20

SHANNON RIVER SALMON

Fresh Atlantic salmon filet, pan seared and decoratively topped with our homemade dill cream sauce, served on a bed of lightly sautéed spinach and roasted baby reds. 20.55

CASTLEDALY LAMB SHANK

Succulent lamb shank, slow roasted in Guinness gravy served with root vegetables and mashed potatoes. 20.60
Please allow additional preparation time for this item.

MUSHROOM AND LEEK PENNE

Fresh button mushroom and slow braised leek tossed in a sweet herbed cream sauce. Served with a generous portion of penne pasta and crostini on the side. 17.25
Add chicken 3.00

Ask about our Loyalty Program!

Loyalty members earn 10% off by accumulating points at any of our locations!

SOUPS & SALADS

IRISH ROOT SOUP

A perfect creamy purée of sweet potato, carrot, leek, and earthy spices. Cup 3.25, Bowl 4.25

THE PUB SALAD

Mixed baby greens, tomato, red onion, carrot, and crouton. Served with your choice of dressing. (*Balsamic, raspberry vinaigrette, Parmesan peppercorn, Thousand Island, or hot bacon dressing*). 5.25

GRILLED SALMON SALAD

Grilled salmon on top of mixed greens, fried capers, onion, tomato, and goat cheese. Served tossed in balsamic vinaigrette. 13.65

KILRUSH SALAD

Butter seared scallop, roasted nuts, dried fruits, red onion, and crispy red potato served over fresh spinach with a side of hot bacon dressing. 14.10
Substitute grilled chicken or salmon for no extra cost.

DESSERTS

Artisan house-made desserts, prepared from scratch.

SEASONAL CREME BRÛLÉE

Delicate seasonally flavored custard with a crispy caramelized sugar topping. Finished with a dollop of fresh whipped cream. Ask your server for current flavor. 6.50

IRISH BREAD PUDDING

Traditional Irish bread pudding with raisins, soaked in warm whiskey butter sauce. 6.50

Ask your server about other seasonal specialty desserts.

**No sniveling.
\$2 split plate charge.**

SANDWICHES

All sandwiches served with your choice of pub fries, mashed potatoes; OR for an extra charge choose a small salad, soup, or sweet potato fries.

THE REUBEN

In-house roasted corned beef brisket, melted Swiss cheese, sauerkraut, and 1000 island on grilled marble rye. 12.15

THE KNOT

Crispy beer battered chicken strips on brioche with Provolone, caramelized onion, tomato, Parmesan peppercorn dressing and arugula. 14.35

BLACK & TAN

Angus burger, aged white Cheddar, Guinness battered onions, fried mushroom, fresh tomato, and arugula on a toasted brioche bun. 15.10

BURGER BLEU

Angus burger on toasted Kaiser roll with gooey bleu cheese, Parmesan peppercorn dressing, caramelized onion, and pepperoncini. 14.20

CORNED BEEF SANDWICH

House roasted corned beef brisket on grilled rye, served with a side of creamy horseradish sauce. 9.45
Add cheese .75

CELTIC GRILLED CHEESE

Aged white cheddar, thick applewood smoked bacon, roasted garlic aioli, fresh spinach, and slices of tomato served on grilled wheat. 9.45
Vegetarian option - without bacon 8.45

RUSTIC CHICKEN PESTO

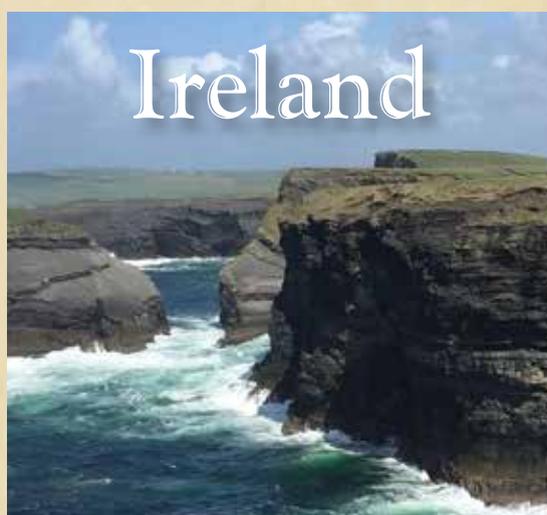
Flame grilled garlic chicken breast, pignoli nut pesto, and grilled slices of flatbread served deconstructed style with fresh cherry tomato, spring mix, and cucumber. 12.70

BUFFALO CHICKEN WRAP

Black pepper pan seared chicken breast wrapped up with gooey bleu cheese, buffalo aioli, arugula, sweet celery relish, and applewood bacon. 12.80

Buy the Kitchen a Pint!

A great way to say thanks to our hardworking and talented kitchen staff – a round of pints at the end of their shift. 10.00



Ireland

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