



THE
ENNIS
PUB **Inn** HOTEL

**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!

SCARCERS

(Small plates for sharing)

ENNIS BRUSCHETTA

Lightly toasted crostini topped with tomato, goat cheese crumbles, shallots, garlic, sea salt, and pepper, with an olive oil and balsamic drizzle. 7.50

MOLLY MALONE MUSSELS

Steamed mussels in white wine with sautéed garlic, diced Roma tomatoes, fresh herb bouquet, and a hint of cream, served with fresh toasted crostini. 12.50

COLCANNON POPPERS

Mashed potatoes whipped with aged cheddar, cabbage and sautéed onions. Rolled in panko and fried, served with Worcestershire gravy.

SMOKED SALMON CROSTINI

Thin toasted crostini topped with dill cream cheese, smoked salmon, and capers. Served cold. 8.75

PESTO SCALLOPS

Four pan seared scallops served with pesto and drizzled with a balsamic reduction, sided with toasted crostini. 12.75

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

**Ask about our
SEASONAL SPECIALS!**

**ENNIS
ENCRÉES**

Savor our house-made dishes, prepared from scratch.

BEEF TENDERLOIN

One half pound beef tenderloin, pan seared and topped with garlic parsley cream, sided with baby red potatoes and seasonal sautéed vegetables. 21.75

SURF AND TURF

Three bacon wrapped scallops, one half pound beef tenderloin, pan seared, sided with seasonal sautéed vegetables, roasted baby reds, and drawn butter. 31.75

SEARED SALMON WITH BEURRE BLANC

Seared salmon filet topped with beurre blanc sauce, sided with roasted baby reds, and a small salad. 21.90

FISH & CHIPS

One of Ireland's favorite dishes. Smithwicks Irish Ale battered cod, deep fried and served with steak fries, in-house coleslaw, lemon, homemade tartar sauce, and a slice of rye bread. 16.90

Additional pieces of cod .95 each

LINGUINE WITH VODKA SAUCE

Linguine topped with Chef Will's famous vodka sauce, sided with toasted crostini. 17.50

Add chicken 3.00

Add shrimp 6.00

CLAIRE'S CHICKEN

Seared chicken breast topped with rosemary, lemon, and drawn butter, sided with bacon wrapped asparagus, and baby reds. 14.90

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 seasonal vegetables, and mashed potatoes. 16.85

LINGUINE OILI E AGLIO

Linguine tossed with toasted garlic, parsley, sautéed tomatoes, parmesan, and lemon zest. 15.75

Add chicken 3.00

Add shrimp 6.00

 *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.*

SOUPS & SALADS

IRISH ROOT SOUP

A perfect creamy purée of sweet potatoes, carrots, leeks, and earthy spices. Cup 3.25 Bowl 4.25

SOUP OF THE DAY

Ask your server about today's specialty soup!

Cup 3.25 Bowl 4.25

THE PUB SALAD

Mixed baby greens, tomatoes, red onions, carrots, and croutons, served with your choice of dressing. 5.25

SALMON SALAD

Spring mix, fried capers, goat cheese, tomatoes, red onions, and smoked salmon, served with a side of balsamic dressing. 12.90

CHEF SALAD

Spring mix, red onions, tomatoes, bacon, ham, seared chicken, parmesan, and croutons, served with your choice of dressing. 14.90

DRESSINGS

Balsamic, Parmesan Peppercorn, Ranch, Thousand Island, or Hot Bacon Dressing.

DESSERTS

Artisan house-made desserts, prepared from scratch.

SEASONAL CRÈME 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

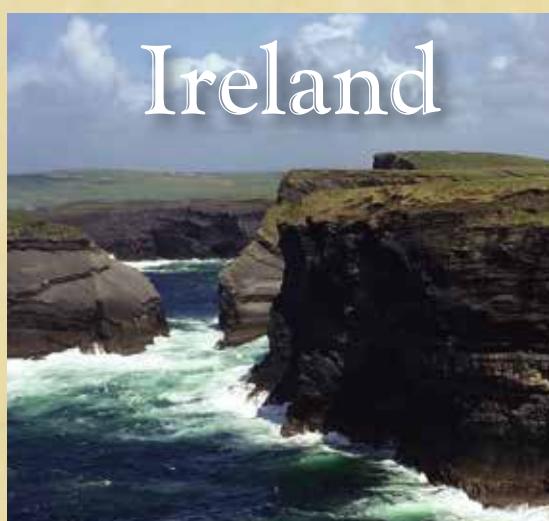
IRISH BREAD PUDDING

Traditional Irish bread pudding with craisins, soaked in a 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 rye. 12.25

ENNIS BURGER

Half pound burger patty, bacon crumbles, dill and garlic aioli, white cheddar, spring mix, tomato, and red onion, served on a brioche bun. 14.75

CHICKEN CORDON BLEU

Breaded chicken strips, deli sliced ham, swiss cheese, and Dijon mustard, served on a toasted French loaf. 13.75

COD SANDWICH

Smithwick's Irish Ale battered cod, red onion, tomato, and tartar sauce served on a toasted French roll, sided with in-house coleslaw. 11.90

ITALIAN WRAP

Thinly sliced tenderloin, mild giardiniera, Parmesan, tomato, and basil aioli all wrapped up in a flour tortilla. 11.90

LAMB TACOS

Two braised lamb shoulder tacos topped with spicy agrodulce, and fresh crema. 11.90

Additional tacos 4.90 each

THE DEBRA

Two fried eggs, bacon, cheddar, red onion, tomato, and spring mix, served on your choice of toasted or grilled wheat bread. 8.90

Ask about our Loyalty Program!

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

Find a great deal on airline
and hotel packages!



HARP & EAGLE TOURS
bestirishtour.com