



## Starters

Shareable starts to your evening

### **Steamed Prince Edward Island Mussels.....\$13**

Steamed mussels in white wine, lemon & lime zest, ginger, chili, cilantro and butter, served with crostini and our aioli

**Add Irish Chips \$4**

### **Warm Marinated Olives.....\$8**

A mix of warm marinated olives with citrus zest, garlic, olive oil and rosemary

### **Smoky Spinach Artichoke Dip.....\$12**

Spinach and artichokes topped with parmesan cheese, served with crostini's

### **Drunken Mushrooms.....\$12**

Sauteed mushrooms with shallots and garlic deglazed with honey and whisky cream served atop crostini's

### **Garlic Shrimp.....\$12**

Tiger shrimp simmered in garlicky garlic butter with a hint of Cognac, served with grilled baguette

### **Irish Chips.....\$8**

Crispy potatoes sprinkled with flake sea salt and served with garlicky aioli

### **The Fig and The Pheasant Terrine.....\$15**

Our signature terrine of pheasant confit with shiitake mushrooms and figs, served with cornichons, watercress, Dijon and crostini

### **Grilled Quail Escabeche.....\$15**

Warm marinated grilled quail, served with avocado cream, a curry pear slaw, herbed goat cheese, toasted cashews, and a smoked paprika vinaigrette

### **Chick Pea Fries..... \$10**

Vegan & Gluten-Free chickpea batter fried in olive oil, sprinkled with sea salt and cracked black pepper with sun-dried tomato olive tapenade

## Soups and Salads

Add a cup of soup or small pub salad to your entrée for \$3.00

### **Roasted Squash Soup.....\$5**

Finished with Drewry Farms Maple cream and spiced almonds

### **Scandinavian Seafood Soup.....\$13**

An elegant creamy silky smooth potato & leek seafood soup with sautéed halibut, salmon, mussels, crab, crème fraiche, roe and herb oils

### **The Pub Salad.....\$6**

Mixed greens, tomatoes, red onion, carrots, and croutons with choice of dressing

### **Irish Chopped Salad.....\$11**

Crisp Romaine, Kalamata olives, fresh tomato, cucumber, lemon infused olive oil and Irish cheddar

### **Shrimp & Tomato Salad.....\$12**

Warm sautéed shrimp and grape tomatoes tossed with Romaine, croutons, Sartori parmesan, in a creamy lemon garlic dressing

### **Pear & Pecorino Salad.....\$12**

Sliced pear, Italian Pecorino cheese, roasted walnuts, mixed greens, pomegranate seeds tossed in a pomegranate vinaigrette

## Sandwiches

All sandwiches served with your choice of fries, mashed potatoes, chips or slaw

### **The Reuben.....\$12**

In-house roasted corned beef brisket, melted Swiss cheese, sauerkraut, and Irish Russian dressing, on grilled caraway rye

### **Smithwicks Irish Red Ale Crispy Cod...\$12**

Atlantic cod coated in our Smithwick's batter, served on brioche with melted Irish cheddar, coleslaw, lettuce, tomato, red onion, and a side of tartar

### **Irish Butter Pub Burger.....\$13**

10 oz ground Angus beef on a brioche bun with Irish butter & Irish cheddar, with shredded lettuce, thinly sliced red onion, tomato and a pickle

### **Spicy Angus Beef.....\$12**

Smoked paprika rubbed Angus beef on crusty bread with caramelized onions, aged cheddar, garlic aioli, shredded lettuce, tomato and pickled jalapeno

### **Po' Irish Boy.....\$13**

Sautéed garlic shrimp served on a hoagie roll with aioli, shredded lettuce, tomato basil confit, and sliced pickles

## Entrees

### **Corned Beef & Cabbage.....\$18**

Slow roasted in-house corned beef brisket, with creamy horseradish sauce, buttered cabbage and bacon slaw with your choice of baby red potatoes or mash

### **Fish & Chips.....\$18**

Smithwick's Irish Red Ale battered Atlantic cod with chips, coleslaw, lemon, tartar sauce & a slice of rye bread

### **Mushroom Carbonara.....\$20**

Our interpretation of the Italian coal miner's pasta using fresh pasta, smoked Neuskes bacon, Sartori parmesan, sliced mushrooms, onion, garlic, and a local duck egg

### **Guinness Pot Roast.....\$19**

Tender slow cooked beef covered with our Guinness gravy, served with sautéed vegetables, and your choice of baby red potatoes or mashed potatoes

### **Pan Roasted Pork Chop.....\$22**

12 oz pork chop, served on parsnip puree, with braised pork shoulder cappelletti, caramelized red onions, and rosemary mushroom cream sauce

### **Today's Fresh Sautéed Fish.\$Market Price**

Our featured fresh fish sautéed and served with our signature lemon caper beurre blanc, vegetables and your choice of baby red potatoes or mashed potatoes

### **Braised Lamb Shank.....\$21**

Succulent lamb shank slowly simmered in gravy with root vegetables and your choice of baby red potatoes or mashed potatoes

### **Steak Dianne.....\$31**

Two medallions of seared beef tenderloin, deglazed with brandy and shiitake cream, served with vegetables and your choice of baby red potatoes or mashed potatoes

### **Friday Night Family Style Fish Fry...\$17**

Trays of Panko Breaded and/or Smithwick's Irish Ale Battered Atlantic Cod  
Your choice of Irish Chips or Fries  
Includes bowls of: Coleslaw, Tartar Sauce, Lemon, Rye Bread & Butter  
We will keep on frying them until you've had enough.  
We finish your fish fry with a plate of freshly baked cookies.  
Reserve your table