



<p><b><u>Starters</u></b></p> <p><b>Soup of the Day GF**</b> Served with homemade brown bread – Bowl 7</p> <p><b>Chowder of the Day</b> Served with homemade brown bread – Bowl 7</p> <p><b>Homemade Chili GF**</b> Served with cornbread, sour cream, scallions &amp; shredded cheese – Bowl 8</p> <p><b>Southern Rolls</b> Chicken, vegetables, black beans &amp; cheese wrapped in a shell, served with Boom Boom sauce – 10</p> <p><b>Chicken Wings (6)</b> Served with buffalo sauce &amp; ranch - 10</p> <p><b>Fried Green Tomatoes</b> Served with capresé salad &amp; aged balsamic – 8</p> <p><b>Spinach &amp; Artichoke Dip GF**</b> Served with tortilla chips - 10</p> <p><b>Irish Brie GF**</b> Irish Brie served with crackers &amp; blackcurrant preserves – 14</p> <p><b>Homemade Hummus GF**</b> Served with pita points, carrots &amp; celery - 10</p> <p><b>Local &amp; Imported Cheese Plate</b> Served with crackers, candied walnuts &amp; Ballymaloe Irish chutney - 16</p> <p><b>Calamari</b> Lightly fried with cherry peppers, served with Boom Boom sauce - 14</p>	<p><b><u>Salads</u></b></p> <p><b>Goats Cheese Salad GF**</b> Mixed baby greens tossed with sun-dried tomatoes, roasted red peppers, cherry tomatoes, candied walnuts &amp; crumbled goats cheese. Topped with panko crusted goats cheese, with citrus dressing -14</p> <p><b>The Connacht Salad GF**</b> Chopped romaine lettuce tossed with grated parmesan, tomato &amp; garlic croutons with Caesar dressing - 12</p> <p><b>The Ulster GF</b> Mixed greens topped with bacon, tomato, cucumber, chopped egg, red onion &amp; grilled chicken with honey mustard dressing – 16</p> <p><b>Ahi Tuna Salad* GF</b> 6 Oz of seared Ahi Tuna served rare with rocket salad, tomatoes, green beans &amp; cusabi dressing – 15</p> <p><b>Leinster Salad GF</b> Iceberg lettuce and arugula chopped &amp; tossed with corn, bacon, avocado, grapevine tomatoes, with a zesty lime vinaigrette - 14</p> <p><b>Buffalo Chicken Salad GF**</b> Chopped romaine, bacon, blue cheese crumbles, tomato &amp; fried chicken served with blue cheese dressing and buffalo sauce – 14</p> <p><b>Dressings:</b> Blue cheese, Ranch, Balsamic, Citrus, Caesar, Champagne walnut, Honey mustard, Cusabi,</p> <p><b>Proteins:</b> Steak -8, Shrimp -6, Salmon -6, Chicken -6, Ahi Tuna -8</p>
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### Sandwiches

#### **Joyce Burger\* GF\*\***

Fresh ground Certified Angus Beef topped with melted Dubliner Irish cheddar, lettuce, tomato and onion on a brioche bun, served with fries – 13

#### **Lamb Burger\* GF\*\***

Fresh ground organic lamb mixed with our house spices topped with melted Cashel blue cheese, lettuce, tomato & onion on a brioche bun, served with fries – 14

#### **Cobh Crab Cake Sandwich**

Fresh crab cake on a brioche bun topped with lettuce and tomato, served with fries - 16

#### **Crispy Chicken Sandwich**

Our house fried chicken sandwich topped with spicy boom boom sauce & coleslaw on a brioche bun, served with fries – 14

#### **The Veggie**

Black bean & soy burger topped with melted Dubliner Irish cheddar on a brioche bun with lettuce, tomato & onion served with sweet potato fries – 12

#### **Wicklow Roll GF\*\***

Succulent sliced roast lamb on a warm baguette brushed with garlic aioli, topped with lettuce & tomato served with sweet potato fries - 15

### From the Sea

#### **Pan Seared Scallops\* GF\*\***

Sautéed in white wine served with white wine beurre-blanc sauce, Irish potato cake & seasonal vegetables – 22

#### **Wild Alaskan Salmon**

Salmon brushed with mild Irish curry powder & orange zest, grilled and served with jasmine rice and shaved brussel sprouts with bacon – 20

#### **P.E.I. Mussels GF**

Sautéed in a white wine cream sauce with garlic & shallots, served with fries – 16

#### **Blackened Cod GF**

North Atlantic cod coated in blackened seasoning, topped with pico de gallo served with jasmine rice & green beans almondine- 16

#### **Mahi Mahi GF\*\***

Mahi Mahi topped with a creamy tomato sauce served with Irish potato cake, sautéed root veg & green beans - 18

#### **Marie's Pasta**

Farfalle pasta in a creamy white wine & paprika sauce with chicken, shrimp, bacon, green and red peppers served with garlic toast -20

### Vegetarian

#### **Mushroom & Spinach Gnocchi**

House made gnocchi cooked in a creamy white wine sauce with mushrooms & spinach – 18

#### **Vegetarian Vol Au Vant**

A baked puff pastry shell filled with seasonal vegetables in a creamy white wine sauce & grated Dubliner Irish cheddar accompanied by a rocket salad - 18

**From the Land**

**Donegal Chicken**

Stuffed and breaded airline chicken breast infused with Kerry Gold garlic butter & herbs, served with Jameson mashed potatoes and root vegetables – 18

**Rib Eye Meatloaf**

Served with Jameson mashed potatoes & green beans, topped with a mushroom marsala sauce – 18

**Lamb Shank GF**

Bone-in shank braised for 8 hours, served on a bed of Jameson mashed potatoes & root vegetables topped with braising au jus – 22

**New York Strip GF**

10 oz. Certified Angus dry aged for 21 days, served with fries & creamy brandy peppercorn sauce – 24

**Grilled Rib Eye GF**

12 oz. Certified Angus dry aged for 21 days, served with Jameson mashed potatoes, sautéed mushrooms & green beans, topped with a choice of brandy peppercorn, red wine or blue cheese sauce – 28

**Beef Wellington**

Beef tenderloin topped with mushroom pate wrapped in a puff pastry and baked, served with Jameson mashed potatoes & shaved Brussel sprouts with bacon, topped with red wine sauce - 26

**The Traditionalist**

**Shepherd's Pie**

Made with ground organic lamb & mixed vegetables in a rich Guinness gravy topped with Jameson mashed potatoes – 15

**Lamb Stew**

Tender chunks of fresh lamb, peas, carrots, onions and potato in a rich Guinness gravy served with homemade brown bread - 14

**Fish & Chips**

North Atlantic cod lightly battered, served with fries & garnished with coleslaw – 15

**Bacon & Cabbage GF\*\***

The most quintessential Irish dish. Sliced Irish bacon, sautéed cabbage, Jameson mashed potatoes topped with a parsley sauce - 15

**Bangers & Mash**

Irish pork sausages lightly fried, served with Jameson mashed potatoes & covered with a rich Guinness gravy – 14

**Irish Sausage Rolls & Chips**

Pastry wrapped imported irish pork sausages accompanied by fries, served with a mild Irish curry sauce - 14

**Chicken Curry**

Mild Irish curry with chicken & mixed vegetables, served with jasmine rice & garlic toast – 16

**Guinness Burger\* GF\*\***

Fresh ground beef burger, topped with melted Cahill Porter cheese on a bed of Jameson mashed potatoes, covered with a rich Guinness gravy & garnished with an onion ring - 15

**Flatbreads**

**Wild Mushroom & Truffle Oil Flatbread**

Wild mushrooms, scallions, parmesan, thyme & truffle oil -14

**Pepperoni Flatbread - 12**

**Cheese Flatbread - 12**

**Desserts**

**Molten Chocolate Cake**

Served with vanilla ice cream - 10

**Bread Pudding**

Brioche soaked in Guinness, mixed with bacon bits & chocolate chips, topped with caramel sauce and served with vanilla ice cream – 10

**Baileys Crème Brulee GF – 10**

**Balvenie Scotch Pie**

Served with vanilla ice cream - 12

**Weekly Events:**

**Monday : Shirlington Sports Cornhole League**

**Tuesday: Trivia night, food and drink specials, hosted by Trivia Kings.**

**Wednesday: Whiskey Wednesday – 30% selected whiskey or whiskey flight**

**Thursday : Thirsty Thursday – 30% off all bottles of wine excluding house wines**

**Friday: Live music from 8.30pm til late**

**Weekends: Irish Brunch served from 11am-3pm featuring \$6.00 Mimosas**