

APPETIZERS

Curry Chips

A basket of our deep-fried chips served with our homemade curry sauce \$9.95

Irish Sausage Rolls

Ground Irish style sausage sautéed with onions & Irish seasoning, wrapped in puff pastry and baked to perfection \$10.95

Fish Strips

Beer battered Atlantic whitefish strips served with homemade tartar sauce \$10.95

Chicken Strips

Tender chicken strips breaded and deep fried, served with ranch dipping sauce \$10.95

Onion Rings

Spicy battered onions deep fried and served with tomato-chili sauce \$9.95

Mac 'n' Cheese

Rigatoni noodles smothered with Gruyere and sharp cheddar, sprinkled with crisp ciabatta shavings. A yummy in your tummy. \$9.95

Irish Nachos

Tortilla chips made fresh in our kitchen smothered with corned beef and melted cheese, topped with a savory Jalapeño curry cream sauce & avocado \$15.95

Brussels Sprouts

Smothered with apple, bacon and caramelized onions, you can't eat just one \$9.95

Sautéed Mushrooms

Sautéed mushrooms, red and yellow bell peppers, green onion and garlic tossed in our roasted red pepper and tomato sauce. Served on a bed of melted mozzarella cheese. \$10.95

Shrimp Cocktail

Five jumbo shrimp served with our spicy cocktail sauce \$14.95

Quesadilla

Giant flour tortilla stuffed with Jack & Cheddar cheese. Served with Pico de Gallo and Sour Cream \$7.95
Add Jalapeños \$1 Add Guacamole \$1
Add Chicken \$4 Add Shrimp \$6

Vegetable Platter

Vegetable crudité's served with ranch dipping sauce \$7.95
Add Hummus \$3

Hot Wings

Deep fried chicken wings tossed in our spicy wing sauce, served with carrots, celery & blue cheese dressing \$17.95 Half order \$13.95

Spicy Potatoes

New potatoes deep fried and tossed in our spicy wing sauce, topped with crumbled blue cheese and served with ranch dressing on the side \$11.95

Sliders

Two mini-hamburgers served with cheese, grilled onions, & homemade thousand island dressing \$10.95

Charcuterie Platter

Chef's selection of farmhouse cheese & meats \$16.95

Calamari Boat

Tender Calamari, soaked in buttermilk and spices, hand battered and flash fried after order is placed. Served with our homemade cocktail or tartar sauce \$11.95

SOUPS & SALADS

Potato Leek Soup

Our house recipe made thick & creamy and loaded with chunks of potato & fresh leeks Bowl \$7.95 Cup \$5.50

Chef's Soup of the Day

Ask your server for our Chef's daily special
Bowl \$7.95 Cup \$5.50

Caesar Salad

Romaine lettuce tossed in a creamy anchovy dressing topped with shaved parmesan cheese & savory croutons \$12.95

Add Chicken \$4 Add Salmon \$7

Citrus Salad

Mixed greens tossed with candied walnuts, fresh tomatoes & segmented oranges in a citrus vinaigrette dressing \$12.95

Add Chicken \$4 Add Salmon \$7

Cobb Salad

Chopped romaine, grilled chicken, avocado, blue cheese crumbles, crispy applewood smoked bacon, diced hardboiled egg & tomatoes with your choice of dressing \$15.95 Sub Filet \$4

Seared Ahi Tuna Salad

Sesame ginger vinaigrette, avocado, carrots, radish, purple pickled onions, garnished with seaweed, sesame seeds and a fried rice crisp \$16.95

Blue Cheese Wedge

Wedge of iceberg lettuce topped with crumbled blue cheese and creamy blue cheese dressing, tomato's & bacon \$12.95

Side Salad

Mixed greens, tomato's, carrots, and croutons, with choice of dressing \$6.50

Half Salad and Soup

Choose between the Caesar, Citrus, or Blue Cheese Wedge Salad and a cup of soup \$12.95

Warm Spinach Salad

Tender spinach tossed with pancetta, red and yellow bell peppers, pine nuts and dried cranberries in a warm whole grain honey mustard. \$13.95

Add chicken \$4 Add salmon \$7 Add Shrimp \$7

Caprese Salad

Thick slices of heirloom tomatoes, fresh buffalo mozzarella and fresh basil drizzled with extra virgin olive oil and balsamic glaze \$12.50 Add chicken \$4

Roasted Beet Salad

Mixed greens tossed with roasted beets, strawberries, segmented oranges and tomatoes in a pomegranate vinaigrette with fried goat cheese on top. \$13.95

Add chicken \$4 Add salmon \$7 Add Shrimp \$7

SANDWICHES & MORE

Served with your choice of French fries or salad

CORNEB DEEF SANDWICH

8 oz of our delicious corned beef with apple-onion relish, horseradish mayo & Swiss cheese, on rye \$15.95

TURKEY CLUB SANDWICH

Triple decker pub club with sliced turkey breast, smoked bacon, avocado, tomato, Swiss cheese & mayo, served on sourdough \$13.95

FISH TACOS

Two deep fried whitefish or two mixed grilled fish tacos topped with cabbage, cream sauce & pico de gallo \$9.95

PRIME RIB SANDWICH

Sliced Prime Rib with lettuce, tomato, onion & horseradish cream on grilled ciabatta \$14.95

GEORGE'S BLTA

Bacon, lettuce, tomato, avocado & mayo on sourdough. George's favorite! \$12.95

THE KITCHEN SINK CHICKEN SUB

This is THE BIG ONE. A freshly grilled chicken breast, layered with bacon, avocado, swiss cheese, lettuce, tomato and mayo on a freshly toasted french roll. A real mouth stretcher. \$13.95

HALF SANDWICH

Choose between the Corned Beef, Roasted Turkey, or BLTA sandwich \$9.50
Sub soup for your side \$2

FRENCH DIP

Thinly sliced Prime Rib, grilled onions, swiss cheese, and mayo on a toasted French Roll. Served with our house au jus \$15.95

PATTY MELT

Burger patty, swiss cheese, grilled onions, thousand on Rye \$12.95

BUFFALO CHICKEN SANDWICH

Breaded chicken breast cooked to a golden brown, tossed in our signature spicy buffalo sauce and topped with blue cheese crumbles. Served on a toasted bun with lettuce, tomato, red onion and chipotle mayo. \$12.95

CHICKEN PARMESAN SANDWICH

Chicken breast breaded with a mixture of parmesan cheese, basil, seasoned bread crumbs and fried to a golden brown, topped with homemade tomato marinara sauce, and mozzarella cheese is melted on top, served open face, on a french roll. \$13.95

CAPRESE SANDWICH

A vegetarian delight! Delicious heirloom tomatoes sliced thick, fresh buffalo mozzarella and fresh basil drizzled with extra virgin olive oil and balsamic glaze. Served on a slightly toasted ciabatta bread. \$13.95 Add chicken \$4

BURGERS

Served with your choice of French fries or salad

PUB BURGER

1/3 lb. ground beef served with cheddar cheese, lettuce, tomato, onions, mayo, mustard & pickles on a brioche bun \$13.95

NAPLES BURGER

1/3 lb. ground beef served with cheddar cheese, lettuce, tomato, fried onion straws, garlic aioli, an over-easy egg on top of a brioche bun \$13.95

BLUE CHEESE BURGER

1/3 lb. ground beef served, lettuce, tomato, onions, mayo, mustard & pickles generous helping of Stilton blue cheeses, served on a brioche bun \$13.95

BBQ BURGER

1/3 lb. burger topped with Cheddar cheese, lettuce, tomato, bacon, onion & stout BBQ, sauce on a brioche bun \$13.95

TURKEY BURGER

1/3 lb. ground turkey patty topped with Swiss cheese, lettuce, tomato, onions, pickles, mayo & mustard, on a brioche bun \$12.95

VEGGIE BURGER

Vegetarian patty served with Swiss cheese, lettuce, tomato, onions, pickles, mayo & mustard, on a brioche bun \$11.95

\$5.99 BREAKFAST SPECIAL

Bacon, Eggs any style,
Potatoes O'Brien and Toast
(\$1 for each substitution)
8:00am-Noon M-F

HAPPY HOUR M-F 3pm-6pm

\$1 off Craft Beer and House Wine
\$2 off Craft Cocktails
\$5 Guinness, Smithwicks & Harp
1/2 Price Irish Appetizers:
Spicy Potatoes, Irish Nachos,
Sausage Rolls and Curry Chips

HALF PRICE MONDAY NIGHT

Half Off One Select Entree
Half Off Select Wine Bottles
Half Off One Select Craft Beer

BURGER & PINT NIGHT TUESDAY

Any Burger \$10
Add pint of special selection of
Craft Beer \$5 \$1 off additional pints
after first one. (beer specific)

FILET MIGNON WEDNESDAY NIGHT

Melt in your mouth Filet!
Cooked to Perfection!
Served with Homemade Béarnaise
& Brandy Peppercorn Sauce
\$18.95 Add 5 oz. Lobster Tail \$11.95

TACOS & TRIVIA THURSDAY NIGHT

\$2 Tacos or 3 for \$5
Choose from Chicken, Carnitas,
Fish (Grilled or Fried), Shrimp (\$1 Extra)
& Carne Asada
Margarita: Classic \$6 Cadillac \$7
Trivia Starts at 7PM

FRESH CATCH FRIDAY

Swordfish / Grilled Whitefish
Seared Ahi / Salmon
Served All Day \$14.95

PRIME RIB SATURDAY

Seasoned and Roasted to Perfection,
Served with Horseradish & Au Jus
Fresh Vegetables &
Seasoned Mashed Potatoes
\$15.95 Add 5 oz. Lobster Tail \$11.95

LATE NIGHT HAPPY SUNDAY

"Irish" Happy Hour 3-8 PM
\$5 Off Fish & Chips

REVERSE HAPPY HOUR Thur-Sat 10p-Close

\$5 well Drinks
\$5 Jameson
\$5 Guinness, Smithwicks, Harp

*Nightly specials available starting at 6pm

ENTREES

Entrees served with mashed or au gratin potatoes (add \$1) and seasoned vegetables

Chicken Marsala

Tender chicken breast sauteed in Marsala wine sauce with sliced mushrooms, garlic and spinach \$16.95

Shrimp Scampi

Jumbo shrimp sauteed with white wine, butter, garlic, lemon & herbs
(Pasta may be substituted for potatoes) \$18.95

Grilled Salmon

Atlantic salmon fillet perfectly grilled and topped with a raspberry-port coulis \$18.95

Grilled Whitefish

A very moist, mild, melt-in-your mouth whitefish, called "Haddock", grilled to perfection and topped with our homemade lemon caper sauce. \$16.95

Parmesan Crusted Chicken

Boneless, skinless chicken breast, encrusted with our homemade Parmesan breading. Moist, tender and delicious! \$18.95

Braised Lamb Shank

Served on top of a mushroom risotto, topped with a braised au jus reduction, and lemon mint gremolata \$18.95

PASTA DISHES

Served with homemade garlic toast

Fettuccine Stroganoff

Fettuccine noodles in a brandy reduction with fresh garlic, red and yellow bell peppers, mushrooms and sauteed chunks of Filet Mignon, all prepared to order \$15.95

Rigatoni Bolognese

Italian sausage, boneless beef shortribs, fresh tomatoes, garlic, herbs, spices and red wine lovingly simmered to a rich, thick meat sauce, spooned over rigatoni pasta \$15.95

Fettuccine Alfredo

Fettuccine noodles tossed in our homemade alfredo sauce: a delicate balance between cream and white wine, sprinkled with freshly shaved parmesan cheese \$13.95

Add Broccoli \$2 Add Chicken \$4 Add Shrimp \$7

Pesto

Our own pesto sauce, rigatoni pasta, garlic, white wine and sun dried tomatoes, topped with freshly shaved parmesan cheese \$15.95

Add Chicken \$4 Add Shrimp \$7

A \$3 charge will be added for all split plate entrees and pasta dishes

TRADITIONAL IRISH FAYRE

Fish & Chips

Black & Tan beer-battered Atlantic whitefish fillets over a bed of fries, served with homemade tartar sauce \$15.95

Corned Beef & Cabbage

Savory slices of corned beef with steamed cabbage, boiled red potatoes & carrots topped with a traditional Irish cream sauce \$15.95

Irish Beef Stew

Tender chunks of beef slow cooked with potatoes, carrots, celery, onions, herbs & Guinness in a rich brown gravy \$13.95

Shepherd's Pie

Mixture of ground beef & lamb cooked with carrots, peas in a rich brown beef stock, topped with mashed potatoes and then baked \$14.95

ORANAGHAN'S Special Cottage Pie

Tender chunks of beef slow cooked with potatoes, carrots, celery, onions, herbs & Guinness in a rich brown gravy topped with mashed potatoes and then baked \$14.95

Bangers & Champ

Grilled Irish sausage served over a bed of mashed potatoes mixed with green onions, topped with homemade brown gravy \$15.95

ORANAGHAN'S Chicken Noodle Pie

Tender chunks of juicy chicken lovingly simmered with pasta, veggies, and savory spices topped with creamy mashed potatoes, then baked in the oven for a crispy crust \$14.95

BOXTY DISHES

(Boxty is a traditional Irish potato pancake stuffed with an assortment of tasty fillings)
Our Boxty is served with fresh seasoned vegetables

Shepherd's Pie Boxty

Savory ground beef & lamb cooked with carrots, peas & leeks in a brown beef stock \$14.95

Irish Stew Boxty

Tender chunks of beef slow cooked with potatoes, carrots, celery, onions, herbs & Guinness in a rich brown gravy \$14.95

Rasher & Cheese Boxty

Irish bacon with melted Cheddar cheese \$15.95

Corned Beef Boxty

Sliced corned beef & seasoned cabbage, with melted Swiss cheese, apple relish & horseradish mayo \$15.95

Vegetarian Boxty

Zucchini, yellow squash, broccoli & carrots with melted Cheddar cheese \$12.95

CRAFT COCKTAILS

Build Your Own Male

Moscow - Ketel / Irish - Jameson
Mexican - Hornitos

\$12.00 Premium / \$10.00 Well

MAKERSRITA

Makers Mark Kentucky Bourbon, Cointreau, and house made sweet and sour. Garnished with a Luxardo Maraschino cherry

\$12.00

The Caddy

Don Julio Blanco, Cointreau, sweet & sour, Gran Marnier \$12.00

The Classic

Tequila, Triple Sec, sweet & sour \$8.00

The Skinny

Olmeca Altos Blanco, Triple Sec, fresh lime juice, agave nectar \$10.00

Irish Old Fashioned

Jameson, sugar cube, Angosta bitters, muddled orange peel with a cherry garnish \$12.00

WINE SELECTIONS

House	6 oz.	9 oz.	Bottle	House	6 oz.	9 oz.	Bottle
White Wine	\$7.75	\$11.75	\$28.00	Red Wine	\$8.75	\$13.25	\$32.00
PINOT				Rose	6 oz.	9 oz.	Bottle
GRISIO	6 oz.	9 oz.	Bottle	McIntyre	\$9.25	\$13.75	\$32.00
Casali Maniago 2016	\$9.75	\$14.50	\$36.00	Trinitas			\$38.00
SAUVIGNON				PINT NOIR	6 oz.	9 oz.	Bottle
BLANC	6 oz.	9 oz.	Bottle	Hitching Post	\$12.00	\$18.00	\$40.00
Brancott	\$10.75	\$16.25	\$40.00	Smoke Tree	\$13.00	\$20.00	\$44.00
Kim Crawford	\$13.25	\$18.75	\$46.00	Trinitas	\$15.00	\$22.50	\$49.00
Cade S.B.			\$58.00	Kieu Hoang			\$64.00
CHARDONNAY	6 oz.	9 oz.	Bottle	MERLOT	6 oz.	9 oz.	Bottle
Bench R.R.V.	\$12.50	\$18.75	\$48.00	Hitching Post	\$13.25	\$18.00	\$42.00
Newton	\$14.00	\$21.50	\$54.00	CABERNET			
Gregory Graham	\$16.00	\$24.00	\$57.00	SAUVIGNON	6 oz.	9 oz.	Bottle
Kieu Hoang			\$62.00	Bench Knights Valley	\$13.00	\$21.00	\$50.00
				Federalist	\$15.25	\$23.25	\$54.00
				M. Bazen Rama	\$17.50	\$26.50	\$62.00
				Adaptation			\$78.00

SIDES

IRISH BROWN BREAD	
Made fresh in our kitchen	\$4.50
(3 day notice loaves available)	\$25.00
IRISH SODA BREAD	
Made fresh in our kitchen	\$4.50
(3 day notice loaves available)	\$25.00
FRENCH FRIES	
Seasoned with salt & curry powder	\$4.50
Champ	
Mashed potatoes with green onions	\$4.50
CURRY SAUCE	
A large side of this special recipe	\$4.00
COTTAGE CHEESE	\$4.50
POTATOES AU GRATIN	
Thinly sliced layered potatoes, liberally sprinkled with parmesan cheese, cream & spices, then baked to perfection casserole style	\$8.00

CHAMPAGNE

Chandon Splits	\$11.00
G.H. Mumm	\$65.00

DESSERTS

Key Lime Pie

\$8.00

BREAD PUDDING

\$8.00

VANILLA ICE CREAM

\$4.00

CHOCOLATE BANANA

MOLTEN CAKE

\$8.00

18% Gratuity included on parties of 8 or more
21 & older after 10 PM

BREAKFAST

Served until 3 PM

TRADITIONAL IRISH BREAKFAST

Eggs, banger, Irish bacon, blood sausage, potatoes O'Brien, sautéed mushrooms, grilled tomatoes, and soda bread \$13.95

Irish Benedict

Poached eggs with Irish bacon and Hollandaise sauce on top of grilled ciabatta bread with potatoes O'Brien and fresh fruit \$12.95

CRAB BENELECT

Poached eggs served on top of fresh lump crab cakes on toasted English muffins topped with hollandaise, smoked paprika and crispy prosciutto, garnished with chives, served with white truffle oil infused fingerling potatoes \$18.95

BREAKFAST BOXTG

Scrambled eggs w/ a cheese blend stuffed in a boxtg. Served with potatoes O'Brien and fresh fruit \$11.95
Add Corned Beef \$2.00 Add Rasher/Irish Bacon \$2.00

AMERICAN BREAKFAST

"Any way you like it"

Eggs any style, potatoes O'Brien, fresh fruit, bacon and toast \$10.95 Sub banger \$11.95

FILET MIGNON AND EGGS

Our delicious, melt-in-your-mouth Filet Mignon, accompanied by eggs any style, potatoes O'Brien, fresh fruit, and toast of your choice \$15.95

BUTTERMILK BISCUITS AND GRAVY

Fresh baked and made from scratch biscuits, smothered in our delicious homemade sausage gravy. Two biscuits to an order. \$7.95 half order \$10.95 full order

BUTTERMILK BISCUITS

BREAKFAST SLIDERS

Two fresh baked biscuits served slider style. Fried medium egg, butterflied banger sausage, mozzarella cheese and covered in homemade sausage gravy. Served with potatoes O'Brien and fresh fruit. \$13.95

LOX BAGEL BREAKFAST

Delicious smoked salmon served with Bagel, Cream Cheese, red onions, sliced tomatoes, lemons and capers \$13.95

IRISH OATMEAL

Imported Steel Cut Irish Oats served with your choice of brown sugar or honey \$7.95
Add raisins or bananas \$1.00

CHILAQUILES

House fried corn tortilla chips with cilantro, red onion, sour cream, queso fresco and tossed with our famous green sauce. Served in a bowl and topped with two over easy eggs \$10.95

AVOCADO TOAST

Fresh avocados smashed, seasoned with heirloom tomatoes, purple onions, topped with queso fresco and micro greens \$12.95 Add eggs any style \$3.00

ORANAGHAN'S IRISH TOAST

Our own freshly made bread soaked in eggs and cream, baked to perfection, then sliced and grilled to order and topped with powdered sugar and a raspberry coulis \$11.95

TRADITIONAL FRENCH TOAST

3 slices of thick French bread grilled just right, sprinkled with powdered sugar and cinnamon. Served with whipped butter and hot maple syrup \$10.95

TRADITIONAL PANCAKES

Old-fashioned fluffy buttermilk pancakes served with whipped butter and hot maple syrup \$9.95

THE "DAN" SANDWICH

This is the Ultimate Breakfast Sandwich!
An assembled combination of eggs, bacon, cheddar, avocado, and mayo on toasted sourdough. Try it once! You'll order it again and again! \$10.95

BUILD YOUR OWN

"IRISH" BREAKFAST BURRITO

A grilled flour tortilla filled with eggs, and your choice of ingredients from the list below. Served with potatoes O'Brien and fresh fruit. Sides of Pico de Gallo and Sour Cream upon request \$12.95

ORANAGHAN'S SCRAMBLE

For a *low-carb*, meal try a delicious scramble! Just choose your favorite ingredients from the list below. Served with potatoes O'Brien and fresh fruit \$12.95

ORANAGHAN'S OMELETTE

Create your own delicious 3 egg omelette! Choose your favorite ingredients from the list below. Served with potatoes O'Brien and fresh fruit \$12.95

Ingredients...for your Burrito, Scramble, or Omelette:

Potatoes, Mixed cheese, Avocado, Mushrooms, Jalapeños, Spinach, Banger, Rasher, Corned Beef, Chorizo, American Bacon

BREAKFAST COCKTAILS

Irish Coffee

Coffee, Tullamore Dew, raw sugar, homemade whipped cream \$9.00

Bottomless Mimosa

Orange Juice, Champagne \$13.95

Bloody Mary

Vodka, house recipe spice blend, tomato juice, seasoned rim, and a vegetable garnished skewer
Well vodka \$10.00 Tito's \$12.00

Pancake Breakfast Shot

Jameson and Butterscotch Schnapps, chased with a shot of OJ and bite of bacon \$10.00

\$5.99 BREAKFAST SPECIAL

Served Monday through Friday until noon
Not available on weekends and holidays

Bacon, Eggs any style,
Potatoes O'Brien and Toast

*If you must make a change,
\$1 will be charged for each substitution*