

Appetizers & Snacks

4

Soup du Jour	Cup...2.50 • Bowl...3.00	♣ Baked French Onion Soup	5.00
Onion Rings	12 beer-battered deep fried onion rings.		5.00
Combination Appetizer Platter	An assortment of appetizers designed and cooked to your order.		Ask server for details
Fried Mozzarella Cheese	Served with marinara sauce.		6.00
The Shamrock	Jumbo onion breaded and deep fried. Erin's version of a blooming onion.		8.00
Pot Stickers	6 dough stuffed with pork and vegetables, deep fried and served with ginger sauce.		6.00
Fried Chicken Wings	Served with blue cheese and celery. Mild, medium or hot sauce.		6...4.00 • 12...7.00
Fried Chicken Strips	5 ale battered with sweet and sour sauce.		7.00
Stuffed Mushrooms	Stuffed with spinach and feta cheese.		8.00
Fried Calamari	Breaded in our own flour mixture and served with marinara sauce.		8.00
Shrimp Cocktail	5 jumbo shrimp served with our hot sauce.		9.00
Escargot	Snails sautéed with butter, garlic, onions and a Pinot Noir wine.		8.00

Salads & Lighter Fare

Fresh Garden Salad	Assortment of fresh greens, tomato, cucumber and carrots served with your choice of dressing.		3.00
Caesar Salad	Crisp romaine lettuce tossed with seasoned croutons and grated cheese. Served with steak, chicken or catch.		6.00 10.00
Vegetable Stir Fry	Mixed oriental vegetables sautéed in a sweet and sour sauce. Served with rice or pasta.		12.00
Grilled Chicken Sandwich	Plain or blackened and served on a kaiser roll.		7.00
Grilled Reuben	Corned beef, Swiss cheese, sauerkraut and Russian dressing on rye bread.		6.00
Erin Burger	Kilcoyne farm beef grilled to order with or without cheese. With sautéed mushrooms, Swiss cheese and sour cream		6.00 7.00
Open Face Prime Rib Sandwich	Served on garlic toast and onion rings.		12.00
Haddock Sandwich	Fresh haddock deep fried or sautéed.		8.00

WINTER HOURS: *Tuesday - Friday* Bar: 3 pm - 11 pm • Dining Room: 4 pm - 9 pm

Saturday & Sunday Bar & Dining Room: 12 noon - 9 pm

Try our new Sunday Buffet: 12 noon - 7 pm

Regular menu available.

Dinner Selections

5

Served with a garden salad or soup du jour, fresh baked sourdough bread and a choice of Irish or baked potato or rice.

Catch of the Day	Ask your server. Served sautéed, blackened, fried or broiled.		17.00
Catch of the Day Parmigiana	Broiled in white wine lemon butter sauce and topped with cream sauce and buttered bread crumbs.		17.00
Coconut Shrimp	Lightly floured with coconut breading and deep fried, served with pineapple chutney.		17.00
Shrimp Scampi	Shrimp sautéed in garlic butter and white wine sauce. Served over linguini or rice.		17.00
Surf & Turf	One 8 oz. lobster tail served with drawn butter and a 12 oz. rib eye.		39.00
Lobster Tail	One 8 oz. lobster tail. Served with drawn butter.		29.00
Twin Lobster Tail	Two 8 oz. lobster tails. Served with drawn butter.		45.00
Seafood Platter	Catch of the day, shrimp, scallops, clams either broiled or fried.		17.00
Linguini with White Clam Sauce	Sautéed clams in olive oil, garlic, white wine and butter. Served over linguini.		14.00
Linguini with Red Clam Sauce	Sautéed clams in olive oil, garlic, red wine and marinara sauce. Served over linguini.		14.00
Scallops	Sautéed with lemon, white wine and butter. Fried - lightly floured and deep fried. Served with tartar and cocktail sauce.		18.00
Honey Stung Southern Fried Chicken	Four pieces of chicken lightly floured and served with honey on the side.		11.00
Chicken Parmigiana	Served with a side of pasta and garlic bread.		16.00
Grilled Chicken Breast	Marinated in teriyaki sauce and served over rice.		13.00
Chicken Cordon Bleu	Sautéed chicken breast with mushrooms, ham and Swiss cheese with white wine and brown sauce.		16.00
Rib-Eye Steak	12 oz. charbroiled to perfection and served with sautéed mushrooms or onion rings. 16 oz. Irishman's cut served with sautéed mushrooms or onion rings.		17.00 22.00
Fettucine Alfredo	Served in a creamy white Parmesan cheese sauce. With grilled or blackened chicken. With shrimp and scallops.		10.00 13.00 17.00
Chicken Piccata	Sautéed chicken breast with lemon juice, capers and white wine.		16.00
Chef's Cut	Steak special cut, see server.		Market Price
Prime Rib of Beef	Served on Friday and Saturday.		Queen...16.00 • King...18.00