



Dinner Menu

5pm – 9pm

Appetizers

| | |
|--|-------|
| Potato and Leek Soup | 8 |
| Porterhouse Salad <i>w/ Red Onions & Cherry Tomatoes (Add Chicken \$3 or Shrimp \$5)</i> | 11 |
| Wedge Salad <i>w/ Maytag Blue Cheese & Applewood Smoked Bacon</i> | 11 |
| Corned Beef & Summer Bean Salad | 12 |
| Roasted Baby Beet Salad <i>w/ Goat Cheese Croquette, Frisee & Arugula</i> | 12 |
| Grilled Shrimp <i>w/ Mango & Pineapple Salsa</i> | 13 |
| Crab Cake <i>w/ Cabbage Salad & Red Pepper Coulis</i> | 13 |
| Whiskey Cured Salmon on Toasted Stout Bread <i>w/ Horseradish Crème Fraiche</i> | 11 |
| Irish Cheese Plate <i>w/ Ballymaloe Relish, Grapes & Grilled Bread</i> | 8 |
| Oysters - Daily Selection (<i>Half or Full</i>) | 17/34 |

Mains

| | |
|--|----|
| Tavern Burger <i>w/ your choice of Cheese; Cheddar, Blue or Swiss & French Fries</i> | 16 |
| Fish & Chips <i>w/ Malt Vinegar & Tartar Sauce</i> | 16 |
| Bangers & Mash <i>w/ Beer Sautéed Onion Gravy</i> | 15 |
| Shepherd's Pie <i>a hearty pie of diced Lamb, carrots and peas in a tomato-based sauce</i> | 18 |
| Grilled Chicken Breast <i>w/ English Peas, Braised Beans & Mustard Jus</i> | 19 |
| Pan Roasted Skate <i>w/ Braised Fennel & Sweet Baby Tomato</i> | 21 |
| Pan Roasted L.I. Duck Leg Confit <i>w/ Bacon Mashed Potatoes & Wilted Spinach</i> | 23 |
| Grilled Yellowfin Tuna <i>w/ Crispy Jasmine Rice Cake & Pan Seared Vegetables</i> | 23 |
| Smoked Hampshire Pork Loin <i>w/ Champ Potato, Buttered Cabbage & Parsley Sauce</i> | 23 |
| Creekstone Farms All Natural 12oz Grilled Strip Steak <i>w/ French Fries</i> | 26 |
| Hanger Steak <i>w/ Grilled Asparagus, Mashed Potatoes & Mushroom Marsala Sauce</i> | 19 |

Sides

| | |
|---------------------------|---|
| Fries | 6 |
| Mashed Potatoes or Champ | 6 |
| Pickled Vegetables | 6 |
| Duck Fat Roasted Potatoes | 6 |
| Sautéed Spinach | 7 |
| Grilled Asparagus | 8 |
| Braised Wild Mushrooms | 8 |
| Macaroni & Cheese | 8 |