

Appetizers

Beer Battered Chicken Lollipops
Chipotle & cilantro honey glaze. \$6.99

Jalapeno Crab Dip
With old bay crostini. \$9.99

Guinness Brie
Creamy brie fried in a light Guinness batter
with blueberry compote & toasted crostini. \$9.99

Roasted Pepper & Cilantro Hummus
With warm pita bread. \$7.99

Prince Edward Island Mussels
Tossed in a spicy crushed red pepper, white wine, garlic
& fresh herb bisque. \$8.99

Traditional Boxty
Corned beef & potato pancake with whiskey & leek crême. \$6.99

Crispy Fried Calamari
Tossed in a spicy garlic sauce with chopped
Provolone & pepperoncini. \$9.99

Spinach & Artichoke Dip
With tortilla chips. \$7.99

Salads

(Add Chicken, Salmon, Steak or Shrimp - \$3.99)

Baby Spinach
Tossed with blue cheese, toasted almonds, sun
dried cranberries, grape tomatoes & bacon
shallot vinaigrette. \$7.99

Chopped
Chopped greens with grilled corn, Monterey
Jack & cheddar cheeses, cucumber & grape
tomato tossed in Irish mustard vinaigrette.
\$6.99

Classic Caesar
Crisp romaine lettuce & garlic croutons tossed
Caesar style with shaved Parmesan. \$6.99

Marinated Steak
Tender beef tossed with organic greens, goat's
cheese, grape tomatoes, Bermuda onions &
basil balsamic vinaigrette. \$12.99

Soup Kitchen

St. James' Gate Onion Soup
Guinness flavored, with melted cheese
& toasted crouton. \$4.99

Seafood Chowder
Creamy chowder with fresh seafood,
mushrooms, smoked bacon & diced
potatoes. \$4.99

Soup of the day
Your server will inform you of today's
choice. \$4.99

Entrees

Raspberry Barbecued Atlantic Salmon

Scallion jasmine rice, fresh mango salsa & cilantro oil. \$16.99

Mustard Molasses Glazed Pork Chop

Topped with peach butter, served with Lyonnaise potato. \$15.99

Herb Marinated Breast of Chicken

Bell peppers, smoked bacon, mushrooms & Bermuda onion in a garlic cream sauce with Parmesan cheese over penne pasta. \$13.99

Worcestershire Glazed 12oz Rib Eye Steak

Rosemary mashed potato & tangy fried onions. \$19.99

Scallop & Shrimp Spaghetti Carbonara

Smoked bacon, garlic, wilted spinach & Parmesan. \$16.99

Gaelic Steak (10oz)

Grilled flat iron steak with Irish whiskey butter, charred onion jam & house cut fries. \$14.99

Free Range Chicken Breast

Balsamic roasted red bell peppers, wholegrain mustard cream & whipped potato. \$13.99

Irish Classics

Guinness Casserole

Tender beef simmered with carrots, onions & fresh thyme.

With mashed potato topping. \$12.99

Shepherd's Pie

Minced beef simmered with fresh herbs, peas & carrots, baked in a pie

& topped with whipped potato. \$12.99

Bangers & Mash

Grilled Irish pork sausages with whipped potato & onion-gravy. \$12.99

Chicken Pot Pie

Chicken & vegetables baked in a pie with a tarragon cream sauce &

flaky pastry topping. \$12.99

Irish Breakfast

Delicious anytime! Two eggs, Irish sausages, rashers of Irish bacon, black & white pudding, baked beans & grilled tomato. \$13.99

Traditional Corned Beef & Cabbage

With braised cabbage & parsley cream sauce. \$13.99

Fish 'n Chips

Beer-battered fish filets, fried golden brown with French fries & tartar sauce. \$12.99

Sandwiches

Served with Fries, Tangy Onion Straws or Side Salad

O'Faolain's Burger

8oz Angus burger, horseradish cheddar, smoked bacon & tangy Irish mayo on a toasted Kaiser roll. \$8.99

Cheddar Burger

Served on a toasted Kaiser roll. \$7.99

(Add toppings - \$.50)

Mediterranean Panini

Creamy Brie cheese, basil mayonnaise, baby spinach leaves & Roma tomato served Panini style. \$9.99

The Playwright

Grilled Irish sausage & bacon, charred onion jam, HP sauce & Provolone cheese on a ciabatta roll. \$9.99

Classic Reuben

Corned beef, saurkraut, Swiss & thousand island dressing on grilled rye. \$9.99

Blue Plates

Served all day from 11am

Monday's

1/2 Price Burgers

Tuesday's

Shepherd's Pie or Chicken Pot Pie. \$9.99

wednesday's

Fish 'n Chips or Guinness Casserole.
\$9.99

Sides

\$2.99

Tangy Fried Onions
Vegetable of the Day
House Cut Fries
Whipped Potato
Small Salad

Desserts

Apple Turnovers

With vanilla bean ice-cream & caramel sauce. \$5.99

Guinness Bread Pudding

Our own recipe with Guinness Stout. Served warm with crème Anglaise. \$5.99

New York Cheese Cake

Cheesecake Factory recipe, with blueberry lemon compote. \$4.99

Chocolate Fudge Cake

Warm fudge cake filled with melted chocolate. With vanilla bean ice-cream. \$5.99

Bailey's Crème Brulee

Flavored with Bailey's Irish Cream. \$5.99