


# Appetizers

Our battered items are cooked to a golden brown in super-heated air ovens. *40% less fat than deep-fried*

 **Indicates Item is Gluten-Free**

**Dingle Bay Dip** A creamy, cheesy blend of seafood, artichoke hearts and garlic, heated to bubbly, and served with toasted fresh sourdough bread.

 **Gob Smackin' Irish Nachos**: A fresh twist on an old favorite. A scoop of Irish Champ surrounded with chips and covered with cheese, green olives, tomatoes, and topped with a generous stack of Corned Beef. sour cream on the side

**Leprechaun Legs** Tasty green beans in toasted-onion batter, served with Bistro Sauce

**Cheese Curds**: lightly battered white cheddar nuggets, a chewy Wisconsin treat!

**Pot O' Gold Basket**: Irish Fries, Onion Rings, white cheddar Cheese curds, Leprechaun Legs, Served with our Bistro and BBQ sauce

**Tasty Wings**: Eight large chicken wings. Honey BBQ **OR** Spicy hot BBQ. Served with celery and blue cheese.



*We shop fresh, local, and organically grown produce*


## Traditional Soups & Cold plate Salads

**Irish Potato Soup**: An Irish comfort soup that blends potato chunks with a bit of garlic and green onions in a cream sauce. *From John's Great-Grandmother*

**Irish Stew**: An Irish classic- made from scratch: hand cut vegetables, potatoes, and beef in a robust sauce. Comes with a side of fresh sourdough bread for dipping

**LionsGate Stew**: Our Irish stew topped with a dollop of Irish Champ and a dram of Guinness Side of fresh sourdough bread for dipping

 **Greens Salad**: Freshly shredded romaine lettuce, with cheese, tomato and black olives. Your choice of dressing on the side. Add  *Chicken for an additional cost*

 **The Priest & the Nun**: Freshly shredded romaine lettuce, sliced chicken breast, topped with dried cranberries and nuts. Served with a Raspberry Vinaigrette.

*Our chicken is locally sourced and organic - enjoy!*

**Ranch, Bleu Cheese, Caesar, Fat Free French, Italian, Thousand Island, Raspberry Vinaigrette, Honey Mustard**  *All Dressings are Gluten-free except Caesar*

# Dinners & Irish Specialties

*An outstanding selection of traditional Irish cuisine from one of only thirteen  
100 year old restaurants in Wisconsin.*



*indicates a Gluten-free dish!*

## **Fish & Chips**

Four slender delicately battered Atlantic Cod filets over a bed of Irish Fries served  
with our own tartar sauce and coleslaw

Looking for lighter fare? Try a 2 piece Fish & Chips

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## **Bangers and Mash**

Two hand-made Bangers (traditional Irish Sausages) served with buttered Irish  
Champ, gently sautéed onions, steamed cabbage, and  
a side of Bistro mustard sauce

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## **Banger & Beef**

Our traditional Irish Banger and our tender Corned Beef. Served with buttered  
Irish Champ, steamed cabbage and a side of Bistro sauce

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## **The Irish Traveller**

A steaming plate of tender hand-pulled corned beef, cabbage, buttery  
Irish Champ and a side of Bistro Sauce

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## **Fish & Shrimp**

Two filets of our battered Atlantic Cod served with a half-order of Ale-battered  
Shrimp, coleslaw, Irish Fries and our own tartar & cocktail sauces.

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## **Shrimp Plate**

Ale-battered Shrimp with Irish Fries, coleslaw and homemade cocktail sauce.

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## **Shannon Plate**

A seasoned filet of wild Atlantic Salmon served with steamed broccoli crowns &  
buttered Irish Champ.

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## **Galway Pot Pie**

A meaty blend of stew vegetables and roast beef with smooth cap  
of Irish Champ Mashed Potatoes and cheese

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## **Shepherd's Pie**

An Old Irish recipe of minced hamburger and garden vegetables topped with Irish  
Champ and Cheddar cheese. No Peas!!

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## **Steak & Bacon Pie**

An amazing blend of tender chunks of steak, thick cut bacon, mixed  
with sauteed fresh mushrooms and onions, then baked with a topping  
of Irish Champ Mashed Potatoes, 3 cheeses & melted butter

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## **Bubble & Squeak**

A generous serving of Colcannon (Irish Champ blended with cabbage and onions)  
Topped with cheddar cheese, melted butter and a halo of roast beef.

*Try Corned Beef instead- or both!*

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## **Clucker Pie**

Oven baked chicken mixed with onion, celery, corn & carrots. Topped with  
Irish Champ, Cheddar cheese & melted butter



## *Signature Sandwiches & Burgers*

*Served with crunchy Kettle Chips.  
Substitute Irish Fries for an additional \$2.50*

**Reuben:** An Irish-American classic. Our slow roasted corned beef, Swiss cheese, our Thousand Island, and sauerkraut on toasted marble rye.

**The Dubliner:** A real Irish twist! Stack our juicy hamburger with Bistro sauce, Cheddar cheese, Corned Beef and Swiss cheese on marble rye.

*For the Irish in all of us!*

**Kilkenny Cobble:** Blend our tender Corned Beef with savory Roast Beef. Add sweet onions and Bistro sauce, then top with melted Swiss Cheese. Served on lightly toasted marble rye. *This one's a winner!*

**Ring of Kerry:** A 1/3 pound hamburger with BBQ sauce and Swiss, topped with onions, Really good with creamy coleslaw -

**West Coast (of Wisconsin) Burger:** The whole thing – mayo, lettuce, sliced tomato, and melted Cheddar.

**Mushroom & Swiss-** Our hand-pattied 1/3 pound hamburger beef patty smothered in buttery mushrooms & topped with Baby Swiss Cheese

# STONE-BAKED Handmade Pizzas

*ARE YOU A DRAGON OF A DIFFERENT COLOR? Try a less traditional Garlic Butter base instead of pizza sauce, the same price.*

**12-inch or 16-inch**

**THE WORKS:** Italian Sausage, pepperoni, mushrooms, onions, black olives

**CHIEF'S 38 SPECIAL:** Triple pepperoni hiding out in layers of extra cheese.  
*A shot straight to the heart!*

**DEATH BY PIZZA:** Shrimp, sausage, onions, black olives, mushrooms, and extra cheese. (*Current casualty count: 0*)

**BARBARIANS AT THE GATE:** All for the love of meat! Italian sausage, pepperoni, hamburger, bacon, and Canadian bacon.  
*(When you are done, we'll carry you out on your shield)*

**CHICKEN ROYALE:** Looking for something REALLY different? Start out with a cool layer of ranch dressing, and then top it with chunks of roasted chicken, sweet onion, and black olives. *It's not really pizza...or is it?*

**TREE HUGGER:** Mushrooms, sweet onions, green peppers, broccoli, black olives, and tomatoes. *No wild animals died in the making of this pizza.*

**DRAGON'S BREATH:** Double pepperoni, onions, green olives, and jalapenos *Not for the faint hearted, and hope your friends understand.*

**THE IRISHMAN -RUEBEN 'ZA:** Our amazing Corned Beef on a Thousand Island base, with sauerkraut and cheese. *Everything a good Irish person loves!*

**POTATO FAMINE:** *For the real Irish in the crowd.* It's a buttered crust, topped with a thick layer of Irish Champ, cheddar cheese, and melted butter. *Then, since the cholesterol meter is broken anyway - sour cream on the side.*

OR Create a **DUBLIN CODDLE** add Banger Sausage, Bacon & Onion – *this might actually make you Irish!*

**ALL CHEESE:** Smooth blend of Mozzarella, Asiago, Romano, Parmesan, &

Cheddar



**GLUTEN FREE** Start with a small pizza, add any toppings below

## **DESIGN YOUR OWN:**

Italian Sausage, Bangers, Pepperoni, Canadian Bacon, Roast Beef, Hamburger, Bacon, Shrimp, Onions, Black Olives, Green olives, Green Peppers, Pineapple, Broccoli, Tomatoes, Sauerkraut, Corned Beef

***Shrimp, Bacon, Bangers and extra cheese count as 2 toppings!***

*We proudly provide organic, locally sourced produce and handmade sausage and sauces*



## Tap Brews

<b><i>Fountain Brew® Beers</i></b>	<b><i>and of course...</i></b>
Fountain Brew® – original recipe light golden lager	<b>Guinness!</b> <i>Trained to pour in Ireland, doing it right every time in America</i>
Picnic – A True LIGHT beer	Half & Half <i>(Guinness floated on Gold Lager)</i>
Eagle Valley Harvest Gold – A Lighter German Pilsner	Black Irish <i>(Guinness floated on Red Lager)</i>
Harrington’s Red Irish Ale – a mellow red ale	Black Velvet <i>(Guinness floated on Champagne)</i>
Prairie Moon Red – ruby red lager, smooth & tasty	
The Great Golden Eagle – A rusty gold, Hearty Fall Lager	
John Robert Porter – a dark, rich coffee Porter	

### ***SAMPLE A FLIGHT OF ANY 6 TAP BEERS***

***Take home a growler of any of our beers on tap & enjoy it at home!***

## Desserts

***Ask about our homemade BAILEY’S IRISH CREAM CHEESECAKE – as available!***

## Wine, Spritzer, Hard Cider, Hard Seltzer

<b>Whites</b>	<b>Reds</b>
Pinot Grigio - choice of House or Select	Merlot - choice of House or Select
Chardonnay - choice of House or Select	Cabernet Sauvignon - choice of House or Select
Riesling – choice of House or Select	Pinot Noir
Moscato	
Sauvignon Blanc	
White Zinfandel	

## Our Featured Cocktails

<b><i>Cold</i></b>	<b><i>Hot</i></b>
High King Bloody Mary – <i>a full 22 oz version with Boru Irish Vodka</i>	Celtic Kiss – <i>Celtic Honey Irish Whiskey Liqueur &amp; a splash of Five Farms Irish Cream</i>
Irish Old Fashioned – <i>Muddled to perfection; Irish Whiskey</i>	Irish Coffee – <i>sugar, Irish Whiskey, hot black coffee topped with whipped cream</i>
Traditional Wisconsin Old Fashioned – <i>muddled, choice of brandy, bourbon or American Whiskey</i>	
The Pastors Wife	
Irish Mule – <i>Irish whiskey, Vodka, Ginger beer</i>	
The Big Fellow – <i>Irish Whiskey press with bitters</i>	
Baklimber – <i>vodka, Irish Whiskey, lemonade, Sprite</i>	
Irish O’Rita – <i>Irish Whiskey Margarita on the rocks</i>	

***A FINE SELECTION OF Irish Whiskeys (Uisge Beatha) – Water of Life***

***TAKE-OUT 608-687-4231***