

## **Small Plates**

**Crab Cakes** - House made crab cakes served with Cajun remoulade - Two -13 Three -16

**Classic Bruschetta (GF option)** -Tomatoes, basil, parmesan on grilled French baguette with a balsamic drizzle - 12 GF bread-14

**Pizza (GF Option)** -Traditional mozzarella or pepperoni pizza, or veggie with balsamic drizzle - 14 GF crust-18

**Calamari (GF option)** -Dusted in a light batter and fried to perfection, served with a sweet & spicy chili sauce-13

**Brussels Sprouts (GF & V)** -Fried till crispy and tossed in olive oil & parmesan cheese -12

**Irish Spring Rolls** -Corned beef, sauerkraut, potato, mozzarella with 1000 Island dressing - 12

**Blarney Crock (V)** -Chunky dip of artichokes, spinach, asiago cheese topped with parmesan, brulèèd, served with tortilla chips - 10

**Lobster Bake (GF)** -A blend of lobster meat, cream cheese & sour cream, baked and topped with parmesan cheese. Served with tortilla chips - 13

**Chicken Tenders** -House made chicken tenders served with ranch & hot sauce - 13

**Steamed Mussels (GF option)** -Steamed with wine, herbs & garlic, served with brown bread or tortilla chips (GF) - 13

**Steak Tips (GF option)** -Beef tenderloin tips sautéed with garlic, sweet onion, & peppers, topped with Bleu cheese crumbles, served with crostini or tortilla chips (GF) - 18

## **Soups & Salad**

**Cowley's Famous Potato Soup(GF) & Soup of the Day** - Cup - 4.50 Bowl - 5.50

**House made Irish Soda Bread /Butter** - \$3

**Caesar Salad (GF option)**

Traditional Caesar with Romaine, shaved Parmesan and house made croutons - 15  
Add Chicken -5 Salmon-8 or Steak or Shrimp - 7

**Cajun Black & Bleu Salad (GF option)**

Field greens, sun dried tomatoes, red onion, charred corn and bleu cheese, topped with Cajun steak, bleu cheese dressing - 18

**Simple Green Salad (V, GF option)**

Field greens, shaved parmesan, garlic croutons, English cucumbers, grape tomatoes, shaved carrot & choice of dressing - 13 Add Chicken -5 Salmon-8 Steak or Shrimp - 7

**Apple Pecan Salad (GF)**

Wood fire grilled chicken, field greens, apples, Bleu Cheese, bacon, candied pecans, & house made apple vinaigrette dressing - 18

**Traverse City Salad (GF)**

Wood fire grilled chicken, English cucumbers, grape tomatoes, almonds, dried berries, Bleu Cheese, Mandarin oranges, field greens, house made raspberry vinaigrette -19

**Honey Herb Balsamic Salmon Salad\* (GF option)**

Wood fire grilled salmon with fried goat cheese, shaved fennel, scallion, dried berries, grape tomatoes, field greens, and house made balsamic dressing - 20

## **Big Plates**

- add cup of soup 3.50 or side house salad - 4 **Gluten Free Pasta +3**

**Cowley's Famous Fish & Chips** -12oz of Beer battered cod served with MI style Coleslaw, remoulade, French fries -18

**Whiskey Salmon (GF)** -Wood fire grilled salmon, mashed potatoes, pan roasted carrots & whiskey glaze - 23

**Perch (GF option)** - Sautéed in a lemon butter, served with rice & vegetable - 23

**Chicken Marsala (GF option)** -Chicken lightly dusted in seasoned flour, sautéed in a creamy mushroom marsala sauce. Served with mashed potatoes & vegetable - 22

**Bacon & Scallion Mac and Cheese (GF option)** -Cavatappi noodles tossed in cheddar enriched béchamel topped with toasted bread crumbs -15

Add chicken-5 steak or shrimp-7 or salmon-8

**Shepherd's Pie (GF)** -Braised mix of lamb and beef & aromatic vegetables covered in mashed potatoes and cheese - 20

**8 oz Baseball Filet (GF)**-Wood fire grilled, served with green beans & mashed potatoes - 25

**Italian Cod** -12oz cod, marinated in Italian seasonings and olive oil, finished with Parmesan cheese, served with choice of starch and vegetable -18

## **Sandwich Board** (GF option + \$2)

All sandwiches come with the choice of kettle chips, coleslaw or fries, sub sweet potato fries, onion rings +\$3

### **Angry Cod**

Beer battered cod tossed in Sriracha hot sauce, side of MI coleslaw, remoulade on ciabatta -16

### **Traditional Reuben (GF option)**

Corned beef, sauerkraut, 1000 island, and Swiss cheese on Knickerbocker rye -15

### **Turkey Reuben (GF option)**

Roasted turkey, MI coleslaw, 1000 island, and Swiss cheese on Knickerbocker rye -15

### **Chicken Club (GF option)**

Wood fire grilled chicken breast served on an enriched bun with bacon & Swiss -16

### **The "Cowley" Burger (GF option)**

Wood fire grilled ½ pound Certified Angus Beef patty on an enriched bun - 16  
Add cheese/bacon/mushrooms +1 each

### **Downtown Dublin Burger (GF option)**

Wood fire grilled ½ pound Certified Angus Beef patty, corned beef, aged cheddar, 1000 island dressing, and caramelized onions - 17

### **French Dip (GF option)**

Teres Major sliced thin, caramelized onion, and Swiss cheese served on ciabatta with beef au jus & horseradish sauce - 16

**Patty Melt (GF option)**

½ pound Certified Angus Beef patty on grilled rye, caramelized onion and Swiss cheese - 16

**Beef Brisket Sandwich (GF option)**

8oz Smoked brisket with BBQ sauce, on an onion roll - 17

**Crab Cake BLT**

House made crab cake, lettuce, tomato & bacon on a brioche bun, with Cajun remoulade - 17

**After Dinner**

**IRISH MANHATTAN (Signature Cocktail)** - Jameson Irish whiskey, sweet & dry vermouth, Amaro Nonino, Maraschino cherries, served on the rocks, or up

**DESSERTS** - CARROT CAKE - DOUBLE CHOCOLATE CAKE - CHEESE CAKE - ICE CREAM SUNDAE - DEEP FRIED OREOS - \$8