

Pub Grub

♥ **Mutton Pies of Abbeyfeale...** Baked bread bowl filled with our Celtic Stew or Coddle. 9

Shepherd's Pie... lamb, peas, carrots, topped with mashed potatoes. Pub Grub portion served with a tossed green salad. 9

Fish & Chips... tender flaky deep fried white fish, served with a side of fries, lemon wedge and malt vinegar. 9

Fish Sandwich... Tender, flaky, freshly battered and deep-fried white fish, deluxe on a bun, with fries. 7

Chicken Sandwich... char-grilled chicken breast served deluxe on a bun, with fries. 8

Blarney Burger... beef patty w/Provolone, mushrooms, served deluxe on bun, with fries. 8

♥ **Veggie Burger...** black bean patty w/cheese, mushrooms, and served deluxe on a bun, with fries. 8

♥ **Lamb Burger...** Exclusive. Seasoned ground lamb served deluxe on a bun, with sour cream and fries. 8

Chicken Tenders... (Late Night & Brunch) Deep-fried chicken breast filet strips with choice of dipping sauce and garnish of fries. 8

Reuben Sandwich (Late Night & Brunch) melted cheese on corned beef, topped with a generous amount of sauerkraut, 1000 Island dressing on beefsteak rye bread, served with fries. 8

Soups, Stews & Salads

Soup of the Day... House made, served with soda bread & butter. Cup 3 Bowl 5

♥ **Celtic Stew...** traditional recipe using lamb, carrots, and potatoes. Soda bread & butter. Cup 4 Bowl 7

♥ **Coddle ...** Dublin Pub stew with potatoes, sausage, bacon, and onions. Served with soda bread & butter. Cup 4 Bowl 7

♥ **House Salad...** organic salad greens mix, mushrooms, cucumbers, tomatoes & red onions. Regular 4 Large 7

Celtic Salad... Grilled sliced chicken breast, on a large bed of lettuce & organic salad greens, red onions, mushrooms, cucumbers, tomatoes and grated cheese. 9
♥ - with modification

Dressings: House, Parmesan Peppercorn Ranch, Honey Dijon Mustard, Greek and Fat-Free Ranch. Blue Cheese (+.50 cents)

Desserts

♥ **Irish Apple Walnut Cake...** House made, served warm and topped with whipped cream. 4

Baileys Irish Cream Cake... A rich cheesecake with a chocolate crust. 7

Chocolate Cake... Layered chocolate cake 7

Whiskey Pie... Served warm, topped off with Irish whiskey, Crème de Cassis and whipped cream. 4

Brunch Menu Sunday 11 a.m.-2 p.m.

Served with home-fried potatoes & fresh fruit.

-Starters-Pub Grub-Soups & Salads also available-

Dublin City Breakfast... Three scrambled eggs with melted cheese, served with a banger (sausage link), three rashers (bacon), and Texas toast with jelly. 8

Steak & Eggs 6 oz. chargrilled Rib eye with two eggs over medium. 12

Eggs Benedict -Traditional OR Smoked

Salmon. two poached eggs, Canadian bacon, sautéed spinach, hollandaise, English muffin. 8, Smoked Salmon 10

Corned Beef Hash & Eggs... w/ two poached eggs. 8

Blueberry Pancakes... three blueberry pancakes. 8

Sausage Biscuits & Gravy... Biscuits & gravy served with a banger (sausage link). 8

Omelet of the Week... please check with your server. 9 ♥ **Vegetarian Omelet...** 8

BLT... bacon, lettuce, tomato, mayonnaise on Texas Toast, with fries. 8

Club Sandwich... turkey, ham, bacon, lettuce, tomatoes and mayonnaise on Texas Toast. 8, with fries 9

Take Out Menu 812-336-9076

Open 11 a.m.-Late Night

*Subject to Availability

♥ -House Specialty

♥ -Vegetarian

Starters

♥ **Brie Plate...** Brie, soda bread, grapes, apple wedges. 9

Craibheachain... seafood salad mixture, lemon wedge and soda bread. 8

Dublin Bay Cocktail... boiled shrimp, lemon wedge, cocktail sauce. 9

***Fresh Oysters...** 1/2 dozen oysters on the half-shell, served with a lemon wedge & cocktail sauce **OR Steamed** with a side of drawn butter. 11

Consumption of raw or partially cooked shellfish creates a risk of serious illness to certain individuals with predisposed medical conditions. Raw egg is used in our House Dressing & Hollandaise Sauce.

*♥ **Oysters Rockefeller...** made with spinach, crisp bacon, Anisette, topped w/ Hollandaise sauce, broiled. 14

***Mussels...** 1 lb. of fresh Maine mussels steamed, served with drawn butter and lemon wedge. **Seasonal 9**

Herring... Pickled in white wine sauce, soda bread. 6

Escargot... Tender snails broiled in herb & garlic butter, ½ dozen in shell, served with toast. 12

♥♥ **Blarney Puffballs®...** Deep fried potato balls made with cheese and garlic mixture, served with sour cream. 6

♥ **Baked Potato Skins...** Topped with melted cheese, scallions & a garnish of sour cream. 6, **with bacon 7**

Leprechaun Wings... Deep-fried chicken wings, sautéed with our spicy house made barbeque style sauce. 7 with dipping sauce \$1.- extra

♥ **Deep Fried Zucchini or Onion Rings or Mushrooms or Pickles...** Freshly cut, dipped in our house batter and deep-fried. 7 **Mixed Platter 8**



Main Courses Available 11 a.m., Sundays 2 p.m.

Our dinners are served with Soda Bread, choice of a cup of the Soup of the Day or House Salad.

Beef

**Not responsible for meat ordered
“medium well” or “well done”**

Beef Medallions...tender slices of beef, cut from the tenderloin, sautéed with fresh mushrooms & scallions in red wine sauce, with Brandon potatoes. 19

New York Strip...juicy charbroiled 12 oz. steak prepared to order, served with a baked potato, sour cream and butter. 22

Filet Mignon...cut from the most tender part of the beef, the tenderloin. Broiled to order and topped with fluted mushroom. Served with a baked potato, sour cream and butter. (*Medium Well & Well Done served butterflied*). 26

Corned Beef & Cabbage...traditional Irish favorite served with Brandon potatoes. 15

Prime Rib of Beef*...slowly baked with our own combination of herbs & spices. Served au jus, with a baked potato, sour cream & butter. Regular Cut 19 Extra Cut 24
*Available Thursday-Saturday**

Lamb

Leg O'lamb...traditionally prepared, slowly roasted with herbs & spices. Served sliced from the leg of lamb, au jus, mint jelly and Brandon potatoes. ***Medium Rare*** 17

Lamb Chops...center cut and served au jus, mint jelly and Brandon Potatoes. ***Medium Rare*** 21

Rack of Lamb... prime quality French cut rack of lamb, garlic, wine marinated & seasoned with our special spice combination. Charbroiled, ***Medium Rare***, with Brandon Potatoes, and Irish carrots. 33

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Seafood

Liffey Trout...sautéed with spices, served with Dunmurry rice. 17

Offaly Salmon...poached in a rich cream, fresh tomato, scallions, mushrooms, dill, sauce. Served with Dunmurry rice. 17

Ballydebob Halibut...broiled, prepared with herbs, lemon-butter wine sauce, served with Dunmurry rice. 19

Connemara Shrimp...succulent large shrimp sautéed in garlic & butter. Served on a bed of Dunmurry rice, with a side of broccoli. 18

Lobster Tail...premium cold-water lobster tail, flame broiled to perfection & served with drawn butter and a baked potato. 35

Poultry

Chicken Marsala...boneless chicken breast simmered in dry Marsala wine, scallion, mushroom sauce. Served with Dunmurry rice. 16

Chicken Cordon Bleu...tender boneless breaded chicken breast stuffed with smoked ham and Baby Swiss cheese on Dunmurry rice, topped with house made supreme sauce of fresh tomatoes, mushrooms, scallions & cream. 16

Chicken Kiev...tender boneless breaded chicken breast stuffed with butter-garlic, served on Dunmurry rice. Topped with our house made garlic-scallion-cream sauce. 16

Roast Duckling Rineanna...one-half duckling, with apple-fennel-bread-stuffing, with a brown sugar-stuffed baked apple & Brandon potatoes.19

PRICES SUBJECT TO CHANGE

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Pasta & Vegetable

Vegetable Medley ...Sautéed Vegetable Medley...a seasonal stir-fried vegetable blend, atop a bed of Dunmurry rice. 15

Fettuccine Alfredo...heaping portion of pasta tossed with our house made heavy cream-parmesan cheese sauce. 14 **With sautéed Shrimp** 18

Lunch 11-4p.m. Mon.-Sat.

Full Menu Available

Cup Soup of the Day & Salad 6

Cup Stew or Coddle & Salad 7

Corned Beef & Cabbage... fresh steamed cabbage, house recipe of corned beef brisket,Brandon potatoes. 9

Bangers & Brandons...local Irish-style sausages served with Brandon potatoes. 8

Leg O'Lamb...traditionally prepared, slowly roasted with herbs & spices. Served sliced from the leg of lamb, au jus, mint jelly and Brandon potatoes. ***Medium Rare*** 9

Sautéed Vegetable Medley... stir-fried vegetable blend, served with Dunmurry rice. 8 **With Chicken** 10

Chicken Salad Plate...w/croissant & grapes. 6

Vegetable Rollóg (Wrap)... zucchini, broccoli, red peppers, mushrooms, red onion, with a garlic-cucumber-cream dressing in a tomato-basil wrap.8

Chicken Rollóg (Wrap)...diced chicken breast, smoked bacon, cheese, tomatoes, lettuce, red peppers, parmesan-peppercorn dressing in a tomato-basil wrap. 9

BLT...bacon, lettuce, tomato, mayo, Texas Toast, fries. 7

Reuben Sandwich...melted cheese on corned beef, topped with a generous amount of sauerkraut, 1000 Island dressing on beefsteak rye bread, with fries. 8

Grilled Cheese Sandwich...served with a cup of the Soup of the Day. 6

Pork Tenderloin Sandwich...breaded pork tenderloin served deluxe on a bun, with fries. 8

Club Sandwich... turkey, ham, bacon, lettuce, tomatoes, mayonnaise on Texas Toast. 8