



**County Clare**

Milwaukee, Wisconsin

## IRISH INN & PUB

countyclare-inn.com

## STARTERS

### CHICKEN SHANNON

Tender chicken breast strips covered in a homemade curry batter and served with a side of our secret Shannon sauce. 12

### REUBEN ROLLS

Our house Reuben wrapped up in two crispy shells, deep fried and served with our horseradish sauce. 11

### IRISH CHIPS

Thick-cut pub fries topped with homemade sauce. Choose between a mild curry sauce, OR creamy garlic parsley sauce. 8

### COLCANNON POPPERS

Mashed potatoes, white cheddar, cabbage, and onions. Rolled in panko and fried. Served with Worcestershire gravy. 9.00


### ROASTED RED PEPPER HUMMUS


Homemade roasted red pepper hummus with special seasonings and spices. Served with toasted pita triangles, and a variety of fresh vegetables. 10.70


### SMOKEY SPINACH ARTICHOKE DIP


Smoked Gouda, spinach and artichoke in a delicious baked hot dip, topped with fresh Parmesan. Served with toasted crostinis for dipping. 11.80

**Please inform your server if you have a dietary restriction**

 Gluten-Free /option

 Vegetarian /option

 Dairy-Free /option

 Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of foodborne illness.

## SANDWICHES

All sandwiches served with your choice of fries or mashed potatoes

### TURKEY BREAST SANDWICH

In-house roasted turkey breast, cheddar, provolone, lettuce, tomato, and mayo on toasted whole wheat. 13

Add bacon 1.00

### IMPOSSIBLE BURGER

Grilled Impossible burger patty on brioche roll. Served with a side of lettuce, tomato, and onion. 13

Add cheese 1.00

### ANGUS BURGER

Certified Angus burger cooked medium and served on brioche roll. Served with a side of lettuce, tomato, and onion. 13

Add cheese 1.00

Add Bacon 1.00

### THE REUBEN

In-house roasted corned beef brisket, melted Swiss cheese, sauerkraut, and 1000 island on grilled caraway seeded rye. 12

Make it a Rachael and substitute turkey!

*Make it vegetarian - substitute homemade seitan*

### BBQ PULLED PORK SANDWICH

Guinness BBQ pulled pork served on a toasted brioche bun with pepperjack, coleslaw, and crunchy fried onions. 13

*Make it vegetarian - substitute grilled faux chicken patty*

### GRILLED CHICKEN SANDWICH

Grilled chicken breast with Provolone, caramelized onions, lettuce, tomato, and mayo on brioche roll. 13

*Make it vegetarian - substitute deep fried faux chicken*

### CORNED BEEF SANDWICH

Our housemade corned beef brisket on grilled rye, served with a side of horseradish sauce. 11

Add cheese 1.00

### CELTIC GRILLED CHEESE

Cheddar cheese, locally sourced thick applewood smoked bacon, roasted garlic aioli, lettuce, and grilled tomatoes served on grilled nine grain wheat. 11

*Make it vegetarian - without bacon* 10

### SMOKED SALMON SANDWICH

Smoked salmon on toasted wheat with dill cream sauce, lettuce, tomato, and red onion. 13

# SPECIALTIES

Savor our house-made dishes, prepared from scratch.

## CORNER BEEF & CABBAGE

Slow roasted corned beef brisket cooked in-house with a side of creamy horseradish sauce. Accompanied with bacon braised slaw, and mashed potatoes. 16

## COTTAGE PIE

Seasoned shredded beef stewed with green peas, carrots, and onions, topped with home-made mashed potatoes. 16

## SHEPHERD'S PIE

Seared lamb simmered with carrots, celery, onion, and green peas in a hearty broth, topped with homemade mashed potatoes. 17

## VEGETARIAN SHEPHERD'S PIE

Homemade vegetable stew, topped with mashed potatoes. 14

## GUINNESS® POT ROAST

Tender, slow cooked beef covered with our Guinness® gravy, served with peas, carrots, and mashed potatoes. 17

## COUNTY CLARE FISH FRY

One of Ireland's favorite dishes. Fresh cod in a homemade beer batter, deep fried and served with steak fries, coleslaw, lemon, homemade tartar sauce, and a slice of rye bread. 17

## COUNTY CLARE MEATLOAF

A special blend of beef, veal, and pork, perfectly seasoned and baked, topped with Worcestershire caramelized onion gravy. Served with peas, carrots, and mashed potatoes. 17.15

### Buy the Kitchen a Pint!

A great way to say thanks to our hardworking and talented kitchen staff – a round of pints at the end of their shift. 10.00

# Soup & Salad

## IRISH ROOT SOUP

A perfect creamy purée of sweet potatoes, carrots, and leeks. Cup 4.30 Bowl 5.35

## THE PUB SALAD

Mixed baby greens, tomatoes, red onions, carrots, and croutons. Served with your choice of homemade dressing. (Balsamic vinaigrette, raspberry vinaigrette, thousand island, or parmesan peppercorn)

## O'CONNELL STREET SALAD

Seasonal fruit, aged white cheddar, carrots, and spicy cashews on a bed of mixed baby greens. Served with a side of raspberry vinaigrette dressing and topped with grilled chicken. 13.90

*Make it vegetarian - substitute grilled faux chicken patty*

## SMOKED SALMON SALAD

In-house smoked salmon served chilled on top of mixed greens, fried capers, onions, carrots, tomatoes, hard boiled egg, and goat cheese. Served with a side of balsamic vinaigrette. 13.90

# Dessert

## SEASONAL CHEESECAKE

Ask about our current flavors! 5.55


## IRISH BREAD PUDDING


Homemade traditional Irish bread pudding with raisins, soaked in warm whiskey butter sauce. 7


## CARROT CAKE


Carrot cake made with pecans, pineapple, and cream cheese frosting. 5.55

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