



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. 13.95

REUBEN ROLLS

Our house Reuben wrapped up in two crispy shells, deep fried and served with our horseradish sauce. 13.95

IRISH CHIPS

Thick-cut pub fries topped with homemade sauce. Choose between a mild curry sauce, OR creamy garlic parsley sauce. 10.95

Add cheese 1.00

COLCANNON POPPERS

Mashed potatoes, white cheddar, cabbage, and onions. Rolled in panko and fried. Served with Worcestershire gravy. 10.95


POT ROAST POUTINE


Thick cut pub fries, local white cheddar cheese curds, choice of pot roast gravy or vegetarian Guinness® gravy, and topped with green onions. 13.95


ROASTED RED PEPPER HUMMUS


Homemade red pepper hummus served with cucumber, tomato, red onions, and toasted pita triangles.

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, tater tots, or mashed potatoes OR for an additional \$1.50 choose a cup of soup, sweet potato fries, or a side salad

TURKEY BREAST SANDWICH

In-house roasted turkey breast, cheddar, provolone, arugula, tomato, and mayo on toasted whole wheat. 13.95

Add bacon 1.00

PASTRAMI SANDWICH

Sliced Pastrami, Provolone cheese, homemade creamy coleslaw, and whole grain mustard on toasted rye. 16.00

ANGUS BURGER

Certified Angus burger cooked medium and served on brioche roll. Served with a side of lettuce, tomato, and onion. 13.95

Make it vegetarian - substitute Impossible burger patty

Add cheese 1.00

Add Bacon 1.00

THE REUBEN

In-house roasted corned beef brisket, melted Swiss cheese, sauerkraut, and homemade 1000 island on grilled caraway seeded rye. 14.95

Make it a Rachael and substitute turkey!

Make it vegetarian - substitute homemade seitan

BBQ PULLED PORK SANDWICH

Homemade Guinness BBQ sauce, pulled pork served on a toasted brioche bun with pepperjack, coleslaw, and crunchy fried onions. 14.95

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. 15.95

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. 12.95

Add cheese 1.00

CELTIC GRILLED CHEESE

Cheddar cheese, locally sourced thick applewood smoked bacon, roasted garlic aioli, arugula, and grilled tomatoes served on grilled nine grain wheat. 12.95

Make it vegetarian - without bacon 11.95

SMOKED SALMON SANDWICH

Chilled, lox style smoked salmon on toasted wheat with dill cream sauce, spinach, tomato, and red onion. 13.95

SPECIALTIES

Savor our house-made dishes, prepared from scratch.
Served with your choice of homemade mashed potatoes
or crispy baby red potatoes

CORNED BEEF & CABBAGE

Slow roasted corned beef brisket cooked in-house with a side of creamy horseradish sauce. Served with bacon braised cabbage slaw and your choice of potato. 18.95

BAKED WHITEFISH

Baked cod topped with a homemade mint chimichurri. Served with seasonal vegetables and your choice of potato. 18.00

COTTAGE PIE

Seasoned shredded beef stewed with green peas, carrots, and onions, topped with homemade mashed potatoes and then baked until golden brown. 17.95

SHEPHERD'S PIE

Seared lamb simmered with carrots, celery, onion, and green peas in a hearty broth, topped with homemade mashed potatoes. 19.95

VEGETARIAN SHEPHERD'S PIE

Homemade vegetable stew, topped with mashed potatoes. 14.95

GUINNESS® POT ROAST

Tender, slow cooked beef covered with our Guinness® gravy, served with seasonal vegetables and your choice of potato. 18.95

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. 17.95

COUNTY CLARE MEATLOAF

A special blend of beef, veal, and pork, perfectly seasoned and baked, topped with Worcestershire caramelized onion gravy. Served with seasonal vegetables and your choice of potato. 18.95

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

An appetizer salad of 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) 5.95

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. 16.95

Make it vegetarian - substitute grilled faux chicken patty

SMOKED SALMON SALAD

In house smoked salmon served on top of mixed greens, fried capers, onions, carrots, tomatoes, hard boiled egg, and goat cheese. Served with a side of balsamic vinaigrette. 15.95

Dessert

VANILLA CHEESECAKE

Topped with your choice of caramel sauce or chocolate sauce. 7




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. 7

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.