

# **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. 14

#### **REUBEN ROLLS**

Our house reuben wrapped up in two crispy shells, deep fried and served with our horseradish sauce. 14

### IRISH CHIPS **W**

Thick-cut pub fries topped with homemade sauce. Choose between a mild curry sauce, OR creamy garlic parsley sauce. 11 Add cheese 2

# COLCANNON POPPERS **V**

Mashed potatoes, white cheddar, cabbage, and onions. Rolled in panko and fried. Served with Worcestershire gravy. 11

# POT ROAST POUTINE **W**

Thick cut pub fries, Clock Shadow Creamery cheese curds, choice of pot roast gravy or vegetarian Worcestershire cream gravy, and topped with green onions. 14

### ROASTED RED PEPPER HUMMUS (V)

Homemade red pepper hummus served with cucumber, tomatoes, carrots, and toasted pita triangles. 13

#### **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

### **Homemade Sauces & Dressings**

Creamy Garlic Parsley, Curry Sauce, Worcestershire Gravy, Pot Roast Gravy 2.00

Shannon Sauce, Horseradish Sauce, Roasted Garlic Aïoli, Tartar Sauce, Dill Cream Sauce, Remoulade 1.00

Balsamic Vinaigrette, Raspberry Vinaigrette, Parmesan Peppercorn, 1000 Island, Buttermilk Ranch 1.00

# SANÓWICHES

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.

#### **PASTRAMI SANDWICH**

Sliced pastrami, Provolone cheese, homemade creamy coleslaw, and whole grain mustard on toasted rye. 16

# ANGUS BURGER W

Certified Angus burger cooked medium and served on brioche roll. Served with a side of lettuce, tomatoes, and onions. 14 Make it vegetarian - substitute Impossible burger patty Add cheese 2 Add bacon 3

Join us on Tuesdays for our featured burger! Follow us on Facebook and Instagram for this week's special!

#### **IGOR'S MEATLOAF SANDWICH**

Homemade meatloaf made with yeal, lamb, and pork on grilled rye with caramelized onions, grilled tomatoes, Provolone cheese, and worcestershire cream gravy. 16

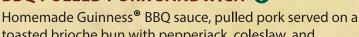
# THE REUBEN V



In-house roasted corned beef brisket, melted Swiss cheese, sauerkraut, and homemade 1000 Island on grilled caraway seeded rye. 15

Make it vegetarian - substitute homemade corned beef seasoned seitan

# BBQ PULLED PORK SANDWICH **V**



toasted brioche bun with pepperjack, coleslaw, and crunchy fried onions. 15

Make it vegetarian - substitute grilled faux chicken patty

# GRILLED CHICKEN SANDWICH V



Grilled chicken breast with Provolone, caramelized onions, lettuce, tomatoes, and mayo on brioche roll. 16 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. 13 Add cheese 2

#### CELTIC GRILLED CHEESE W



Cheddar cheese, locally sourced thick applewood smoked bacon, roasted garlic aïoli, arugula, and grilled tomatoes served on grilled nine grain wheat. 13 Make it vegetarian - without bacon 11

#### **SMOKED SALMON SANDWICH**

Chilled, lox-style smoked salmon on toasted wheat with dill cream sauce, spinach, tomatoes, and red onions. 14

# SPECIALTIES

Savor our house-made dishes, prepared from scratch. Potato Choices: 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. 19

# BAKED COD & CHIMICHURRI 🔕 🔄



Baked cod topped with a homemade mint chimichurri. Served with seasonal vegetables and your choice of potato. 18

# COTTAGE PIE 🚳 🖎





Seasoned shredded beef stewed with green peas, carrots, and onions, topped with homemade mashed potatoes and then baked until golden brown. 18

## SHEPHERD'S PIE 🔕 🖎





Seared lamb simmered with carrots, celery, onion, and green peas in a hearty broth, topped with homemade mashed potatoes. 20

# VEGETARIAN SHEPHERD'S PIE 🚺 🔕 🗞





Homemade vegetable stew, topped with mashed potatoes. 15

#### **GUINNESS® POT ROAST**

Tender, slow cooked beef covered with our Guinness® gravy, served with seasonal vegetables and your choice of potato. 19

#### **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. 18

#### **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 potatoes. 19

#### GRILLED SALMON FILET 🦓 🔯 🦠





Classic: Topped with a homemade dill cream sauce, served with a side of spinach and your choice of potato, 24

Blackened: Grilled with our blackened seasoning and topped with a homemade remoulade, served with grilled asparagus and your choice of potatoes. 24

# Soup & Salad

## IRISH ROOT SOUP 🚳 💟





A perfect creamy purée of sweet potatoes, carrots, and leeks. Cup 4.50 Bowl 5.50

#### 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, 1000 Island, buttermilk ranch, or parmesan peppercorn) 6

## SMOKED SALMON SALAD 🔕 🔄





In-house smoked salmon served chilled on top of mixed greens, fried capers, onions, tomatoes, carrots, hard boiled egg, and goat cheese. Served with a side of balsamic vinaigrette. 16

### **'SCONNIE COBB SALAD**



Mixed baby greens topped with Gorgonzola bleu cheese, cherry tomatoes, carrots, grilled chicken, bacon bits, croutons, and a hard boiled egg. Served with a side of buttermilk ranch dressing. 16

# Desserc

#### VANILLA CHEESECAKE

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

#### **IRISH BREAD PUDDING**

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

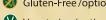
#### **CARROT CAKE**

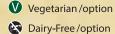
Carrot cake made with pecans, pineapple, and cream cheese frosting. 7

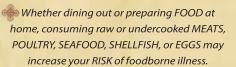
#### SEASONAL CRÈME BRÛLÉE

Rich, homemade custard topped with a caramelized sugar topping. Ask your server for today's flavor! 7









Please inform your server if you have a dietary restriction