



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. 14

REUBEN ROLLS

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

IRISH CHIPS

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

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

POT ROAST POUTINE

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

SMOKEY SPINACH ARTICHOKE DIP

Smoked Gouda, spinach and artichokes in a delicious baked hot dip, topped with fresh Parmesan. Served with toasted pita for dipping. 14

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 Aioli, Dijon Aioli,
Tartar Sauce, Dill Cream Sauce, Remoulade 1.00

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

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.

Substitute Udi's Gluten Free Bread 2.00 

THE REUBANO

House pulled pork, thin sliced ham, diced pickle, Dijon aioli, and Swiss cheese on toasted Breadsmith rye. 16

ANGUS BURGER

Certified Angus burger cooked to your liking and served on toasted brioche bun 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 veal, beef, and pork on toasted Breadsmith rye with caramelized onions, grilled tomatoes, Provolone cheese, and Worcestershire cream gravy. 16

THE REUBEN

In-house roasted corned beef brisket, melted Swiss cheese, sauerkraut, and homemade 1000 Island on toasted Breadsmith rye. 16

Make it vegetarian - substitute homemade corned beef seasoned seitan

BBQ PULLED PORK SANDWICH

Homemade Guinness® BBQ sauce & pulled pork served on a toasted brioche bun with pepperjack, coleslaw, and crunchy fried onions. 15

Make it vegetarian - substitute fried faux chicken patty

GRILLED CHICKEN SANDWICH

Grilled chicken breast with Provolone, caramelized onions, lettuce, tomatoes, and mayo on toasted brioche bun. 16

Make it vegetarian - substitute deep fried faux chicken

CORNED BEEF SANDWICH

In-house roasted corned beef brisket on toasted Breadsmith rye, served with a side of horseradish sauce. 13
Add cheese 2

CELTIC GRILLED CHEESE

Aged white cheddar, locally sourced thick applewood smoked bacon, roasted garlic aioli, arugula, and grilled tomatoes served on toasted Breadsmith sourdough. 13

Make it vegetarian - without bacon 11

SMOKED SALMON SANDWICH

Chilled, lox-style smoked salmon on toasted Breadsmith 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, celery, and onions, topped with homemade mashed potatoes and then baked. 18

SHEPHERD'S PIE

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

Substitute homemade vegetable stew 15

CHICKEN & BISCUITS

Two homestyle biscuits, oven roasted chicken breast, homemade country gravy, topped with green onions and served with seasonal vegetables. 18

Substitute fried faux chicken for vegetarian option

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

SOUP OF THE DAY

Ask your server about our Chef's homemade soup of the day. 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, tomatoes, carrots, grilled chicken, bacon bits, croutons, and a hard boiled egg. Served with a side of homemade buttermilk ranch dressing. 16

Dessert

VANILLA CHEESECAKE

Topped with your choice of caramel sauce or chocolate sauce. 8

IRISH BREAD PUDDING


Homemade traditional Irish bread pudding with raisins, soaked in warm whiskey butter sauce. 8


CARROT CAKE


Carrot cake made with pecans, pineapple, and cream cheese frosting. 8


SEASONAL CRÈME BRÛLÉE

Rich, homemade custard topped with a caramelized sugar topping. Ask your server for today's flavor! 8

 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.

Please inform your server if you have a dietary restriction