



**County Clare**

Milwaukee, Wisconsin

## IRISH INN & PUB

[countyclare-inn.com](http://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

### POT ROAST POUTINE

Thick cut pub fries, Clock Shadow Creamery cheese curds with pot roast gravy, topped with green onions. 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. 11

### Homemade Sauces & Dressings


Creamy Garlic Parsley, Curry Sauce,  
Pot Roast Gravy 2.00

Shannon Sauce, Horseradish Sauce, Roasted Garlic 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 \$2.00 choose a cup of soup, sweet potato fries, or a side salad.

**Substitute Udi's Gluten Free Bread 2.00 **

### THE DODDFATHER

Locally baked Breadsmith sourdough with melted Irish cheddar, arugula, garlic whiskey mushrooms, grilled tomatoes, caramelized onions, and a roasted garlic aioli. 15

### 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*

### CORNED BEEF SANDWICH

In-house roasted corned beef brisket on toasted Breadsmith rye, served with a side of horseradish sauce. 14  
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. 15


*Make it vegetarian - without bacon 12*

### SMOKED SALMON SANDWICH

Chilled, lox-style smoked salmon on toasted Breadsmith sourdough with dill cream sauce, spinach, tomatoes, and red onions. 16

 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**



# SPECIALTIES

Served with your choice of fries, tater tots, or mashed potatoes  
OR for an additional \$2.00 choose a cup of soup, sweet potato  
fries, or a side salad.

## 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

## COTTAGE PIE

Seasoned shredded beef stewed with green peas, carrots, celery, and onions, topped with homemade mashed potatoes and then baked. 19

## SHEPHERD'S PIE

Seared lamb simmered with carrots, celery, onion, and green peas in a hearty broth, topped with homemade mashed potatoes and baked. 21

## VEGETARIAN SHEPHERD'S PIE

Homemade vegetable pot pie topped with homemade mashed potatoes and baked. 16

## 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

## GRILLED SALMON FILET

**Classic:** Topped with a homemade dill cream sauce, served with a side of sautéed spinach and your choice of potato. 25

**Blackened:** Grilled with our blackened seasoning and topped with a homemade remoulade, served with sautéed spinach and your choice of potatoes. 25

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# 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

## THE GALWAY GARDEN SALAD

Mixed baby greens topped with cherry tomatoes, carrots, red onion, sour apples, sunflower seeds, diced white cheddar, dried cranberries, and croutons. Served with a side of raspberry vinaigrette. 15

# 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

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 Vegetarian /option

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