



**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 hand rolled into 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 sweet 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 cream gravy. 11

### POT ROAST POUTINE

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

### SMOKEY SPINACH ARTICHOKE DIP

Smoked Provolone, spinach and artichokes in a delicious baked hot dip, topped with fresh Parmesan. Served with toasted pita for dipping. 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. 11

### Homemade Sauces & Dressings

Creamy Garlic Parsley, Curry Sauce,  
Worcestershire Cream Gravy, Guinness® 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 steak fries, tater tots, mashed potatoes, or baby red potatoes, OR for an additional \$2 choose a cup of soup, sweet potato fries, seasonal vegetables, or a side salad.

Substitute Udi's Gluten Free Bread 2.00 

### ANGUS BURGER

Certified Angus burger cooked to your liking and served on toasted brioche bun. Served with a side of lettuce, tomatoes, and onions. 15  
Make it vegetarian - substitute Impossible burger patty

Add cheese 2 Add bacon 2

### GARLIC WHISKEY MUSHROOM SWISS BURGER

Certified Angus burger cooked to your liking, topped with garlic & whiskey sautéed mushrooms, melted Swiss cheese, caramelized onions, crunchy fried onions, and our house made roasted garlic aioli on a toasted brioche bun. 17

Make it vegetarian - substitute Impossible burger patty

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 seasoned seitan

### VEGETARIAN BBQ SANDWICH

Fried faux chicken patty covered in homemade Guinness® BBQ sauce served on a toasted brioche bun with pepperjack, coleslaw, and crunchy fried onions. 15

### 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. 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 - remove bacon 13

### THE DODDFATHER

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

### SMOKED SALMON SANDWICH

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

# SPECIALTIES

Served with your choice of steak fries, tater tots, mashed potatoes, or baby red potatoes, **OR** for an additional \$2 choose a cup of soup, sweet potato fries, seasonal vegetables, 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 potatoes. 19

## COUNTY CLARE MEATLOAF

A special blend of beef, veal, and pork, perfectly seasoned and baked, topped with Worcestershire cream gravy. Served with seasonal vegetables and your choice of potatoes. 19

## COTTAGE PIE

Seasoned shredded beef stewed with green peas, carrots, celery, and green 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

*Substitute homemade vegetable pot pie topped with mashed potatoes and baked. 15*

## CHICKEN & BISCUITS

Two homestyle biscuits, grilled 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

## BAKED COD & CHIMICHURRI

Baked cod topped with a homemade mint chimichurri. Served with seasonal vegetables and your choice of potato. 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 grilled asparagus and your choice of potatoes. 25

**No sniveling. No split checks on tables over 6 guests.  
\$2 split plate fee**

# 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. 17

## 'SCONNIE COBB SALAD

Mixed baby greens topped with Gorgonzola bleu cheese, tomatoes, carrots, grilled chicken, bacon bits, croutons, red onion, and a hard boiled egg. Served with a side of homemade buttermilk ranch dressing. 17

## 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


## 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**