



STARTERS

- PINT OF GUINNESS** _____ **7**
The real taste of Ireland. Also known as a “plain one” or a “blonde in a black dress”. Ours is a true 20 oz. pint!
- GALWAY SALMON** _____ **12**
Smoked salmon, toast points, capers, red onions and sour cream
- CELTIC WINGS** _____ **10**
Traditional or boneless wings, blue cheese and celery
Mild / Medium / Hot /BBQ / Teriyaki
- PUB CHIPS** _____ **7**
Served with our signature Marie Rose sauce
- POTATO SKINS** _____ **8**
Bacon, cheddar & fresh parsley with sour cream on the side
- SPINACH DIP** _____ **13**
Spinach artichoke, parmesan & tortilla chips
- ELLIE’S LOADED FRIES** _____ **9**
French fries, bacon, cheese and a side of ranch
- DONEGAL CHICKEN TENDERS** _____ **9**
Breaded boneless chicken strips with honey mustard
- PEI MUSSELS** _____ **15**
Fresh mussels, chorizo, fresh herb and heavy cream reduction served with foccacia bread
- SHRIMP COCKTAIL** _____ **11**
4 U10 shrimp with house made cocktail sauce
- LA’S CROCK OF CHEESE** _____ **8**
Aged cheddar, onions, hot mustard and platter of crackers
- WARM PRETZEL & CHEESE** _____ **8**
Warm pretzel with spreadable cheese/mustard
- SLIDERS** _____ **12**
(4) Angus Beef 12
(4) Chicken Tender 12
(4) Pulled Pork 12
(4) Short Rib 12
(4) Lobster 22
(2) Twin Filet Mignon 16
- DRUNKEN CLAMS** _____ **16**
Clams cooked with spinach, white kidney beans & lite ale
- DEVILED EGGS** _____ **8**
4 Deviled eggs made in house

SOUPS & SALADS

- POTATO LEEK SOUP** _____ **6**
Cream of potato, leeks and fresh parsley
Add truffle oil 2
- SPINACH SALAD** _____ **12**
Baby spinach, red onion, cherry tomatoes, spiced walnuts, dried cranberries, balsamic glaze
- WEDGE SALAD** _____ **10**
Iceberg wedge, bacon, cherry tomatoes, red onion, crumbled blue cheese and creamy blue cheese dressing
- BAKED IRISH ONION SOUP** _____ **8**
Onion soup made with irish whiskey, rye bread, topped with Swiss cheese
- CAESAR SALAD** _____ **10**
Romaine lettuce, croutons, parmesan, creamy caesar
- HOUSE SALAD** _____ **10**
Mixed greens, tomatoes, shredded carrots, red onion, Italian dressing
- WATERMELON SALAD** _____ **13**
mixed greens, red onion, tomatoes, watermelon, feta, balsamic glaze

CUSTOMIZE YOUR SALAD WITH ...

Grilled Chicken 5 Shrimp 8 NY Strip Steak 12 Salmon 11 Turkey Burger 6

** All soups are made from scratch in house*

SIDES

- Skinny Fries 5 Gaelic Pub Chips 9
Truffle Fries 12 Sautéed Spinach 6
Onion Rings 8 House Chips 7
Seasonal Veggies 6 Whipped Potatoes 5

KIDS

- Kid Fish 'n' Chips 8 Hot Dog & Fries 6
Chicken Fingers & Fries 7 Kid Mac 'n' Cheese 7
Kid Burger & Fries 7 Grilled Cheese & Fries 6

BRUNCH EVERY SATURDAY & SUNDAY / ASK ABOUT OUR SPECIALTY COCKTAILS

PUB-STYLE BURGERS & SANDWICHES

SHORT RIB SANDWICH _____ 13 Slow braised Guinness short ribs	HOT SLICED STEAK SANDWICH _____ 18 Grilled strip steak, lettuce, tomato, red onion
ST. JAMES'S CLUB _____ 11 House sliced turkey, rashers, lettuce, tomato on toasted white bread	COD SANDWICH _____ 11 9oz Guinness battered cod on a long roll
TIPPERARY REUBEN _____ 12 Hot corned beef or turkey with Sauerkraut, Swiss cheese, Russian dressing on rye bread	TUNA MELT _____ 12 Tomato & swiss on rye
ST. JAMES'S BLT _____ 8 Crispy bacon with lettuce and tomato on toasted white bread	LOBSTER ROLL _____ 24 Lobster, red onion, celery, lemon mayo and tabasco
PRIME RIB CHEESESTEAK _____ 15 Shaved prime rib, American cheese, sautéed onions	PULLED PORK SANDWICH _____ 14 In-house pulled pork mixed with home-made BBQ sauce
	HOT CORNED BEEF _____ 11 8 oz. lean cut corn beef on seedless rye bread served with fries

BUILD YOUR OWN

BEEF BURGER _____ 10	CHEDDAR _____ 1	BACON _____ 1
TURKEY BURGER _____ 10	AMERICAN _____ 1	RAW ONIONS _____ .75
VEGGIE BURGER _____ 10	SWISS _____ 1	SAUTÉED ONIONS _____ .75
CHICKEN CUTLET _____ 12	PEPPER JACK _____ 1	MUSHROOMS _____ .75
BLACKENED CHICKEN _____ 12	BLEU CHEESE _____ 1	AVOCADO _____ 3
GRILLED CHICKEN _____ 12		RASHERS _____ 2
		TAYLOR HAM _____ 2

ENTREES

GAELIC STEAK _____ 26 Filet Mignon with Irish whiskey mushroom sauce and fries	SJG MAC AND CHEESE _____ 13 Macaroni, parmesan, cheddar Add Buffalo Chicken Breast 18 Braised Pulled Short Ribs 21 Pulled Pork 21 Lobster 22
WHISKEY GRILLED CHICKEN _____ 18 Two pieces of whiskey brined chicken breast, whipped potatoes, seasonal vegetables	SUMMER PASTA _____ 15 Penne pasta, tomatoes, zucchini, and parmesan
ST. JAMES GATE SALMON _____ 24 8 oz. pan seared salmon, served with quinoa spinach risotto	✦ FISH AND CHIPS _____ 15 9 oz. Guinness battered cod, house chips, coleslaw, tartar sauce
NEW ZEALAND RACK OF LAMB _____ 20/32 Full Rack of roasted New Zealand Lamb, rosemary, mashed potatoes, roasted brussel sprouts	✦ BANGERS AND MASH _____ 12 Irish sausages served with whipped potatoes, beef gravy
✦ SHEPHERD'S PIE _____ 15 Ground beef, carrots, onions, celery, topped with whipped potatoes	✦ IRISH BREAKFAST _____ 16 Rashers, Irish bangers, scrambled eggs, baked beans, house chips, roasted tomatoes and toasted brown bread
✦ BUBBLES AND SQUEAK _____ 10 Whipped potatoes, seasonal sautéed vegetables	

DESSERTS

Vanilla Ice Cream 5	Baked S'mores 5
Apple Tart a la Mode 5	Chocolate Mousse Cake 5
Brownie a la Mode 5	

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