



STARTERS

PINT OF GUINNESS _____ 7	ELLIE'S LOADED FRIES _____ 9
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!	French fries, bacon, cheese and a side of ranch
GALWAY SALMON _____ 12	DONEGAL CHICKEN TENDERS _____ 9
Smoked salmon, toast points, capers, red onions and sour cream	Breaded boneless chicken strips with honey mustard
CELTIC WINGS _____ 10	PEI MUSSELS _____ 15
Traditional or boneless wings, blue cheese and celery Mild / Medium / Hot /BBQ / Teriyaki	Fresh mussels, chorizo, fresh herb and heavy cream reduction served with foccacia bread
PUB CHIPS _____ 7	SHRIMP COCKTAIL _____ 11
Served with our signature Marie Rose sauce	4 U10 shrimp with house made cocktail sauce
POTATO SKINS _____ 8	LA'S CROCK OF CHEESE _____ 8
Bacon, cheddar & fresh parsley with sour cream on the side	Aged cheddar, onions, hot mustard and platter of crackers
SPINACH DIP _____ 12	WARM PRETZEL & CHEESE _____ 8
Spinach artichoke, parmesan & tortilla chips	Warm pretzel with spreadable cheese/mustard

SOUPS & SALADS

POTATO LEEK SOUP _____ 6	CAESAR SALAD _____ 10
Cream of potato, leeks and fresh parsley Add truffle oil 2	Romaine lettuce, croutons, parmesan, creamy caesar
SPINACH SALAD _____ 12	HOUSE SALAD _____ 10
Baby spinach, red onion, cherry tomatoes, spiced walnuts, dried cranberries, balsamic glaze	Mixed greens, tomatoes, shredded carrots, red onion, Italian dressing
WEDGE SALAD _____ 10	BRUSSEL SPROUT SALAD _____ 13
Iceberg wedge, bacon, cherry tomatoes, red onion, crumbled blue cheese and creamy blue cheese dressing	Bacon and ricotta salata
BAKED IRISH ONION SOUP _____ 8	FIG SALAD _____ 13
Onion soup made with irish whiskey, rye bread, topped with Swiss cheese	Spinach, onion, avocado fig, spiced walnuts, balsamic glaze, ricotta salata
	SOUP OF THE WEEK _____ 6
	See server

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*

SLIDERS

ANGUS BEEF _____ 12	BONELESS WING _____ 12
CORNED BEEF REUBEN _____ 12	SHORT RIB _____ 12
CHICKEN TENDER _____ 12	

4 SLIDERS PER ORDER (NO MIX & MATCH)

**no sides*

BRUNCH EVERY SATURDAY & SUNDAY / ASK ABOUT OUR SPECIALTY COCKTAILS

PUB-STYLE BURGERS & SANDWICHES

SHORT RIB SANDWICH _____ 13

Slow braised Guinness short ribs

ST. JAMES'S CLUB _____ 11

House sliced turkey, rashers, lettuce, tomato on toasted white bread

TIPPERARY REUBEN _____ 12

Hot corned beef or turkey with Sauerkraut, Swiss cheese, Russian dressing on rye bread

GATE CHICKEN SANDWICH _____ 12

Grilled seasoned chicken breast, topped with rashers and Irish cheddar

TWIN FILET MIGNON SLIDERS _____ 17

Prime filet mignon topped with sriracha aioli

ST. JAMES'S BLT _____ 8

Crispy bacon with lettuce and tomato on toasted white bread

PRIME RIB CHEESESTEAK _____ 15

Shaved prime rib, American cheese, sautéed onions

MEATLOAF SANDWICH _____ 15

Sautéed onions, fries and gravy

HOT SLICED STEAK SANDWICH _____ 18

Grilled strip steak, lettuce, tomato, red onion

COD SANDWICH _____ 11

9oz Guinness battered cod on a long roll

TUNA MELT _____ 12

Tomato & swiss on rye

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

WHISKEY GRILLED CHICKEN _____ 18

Two pieces of whiskey brined chicken breast, whipped potatoes, seasonal vegetables

ST. JAMES GATE SALMON _____ 24

8 oz. pan seared salmon, served with quinoa spinach risotto

NEW ZEALAND RACK OF LAMB _____ 32

Full Rack of roasted New Zealand Lamb, rosemary, mashed potatoes, roasted brussel sprouts

CHILLI _____ 13

Homemade topped with cheddar & sour cream with house chips

HALF RACK OF LAMB _____ 20

Half Rack of roasted New Zealand Lamb, rosemary, mashed potatoes, roasted brussel sprouts

* SHEPHERD'S PIE _____ 14

Ground beef, carrots, onions, celery, topped with whipped potatoes

* BUBBLES AND SQUEAK _____ 10

Whipped potatoes, seasonal sautéed vegetables

SJG MAC AND CHEESE _____ 13

Macaroni, parmesan, cheddar

Add Buffalo Chicken Breast 18

Braised Pulled Short Ribs 21

Lobster 22

MEATLOAF DINNER _____ 18

Sautéed onions, mashed potatoes, string beans and gravy

SHORT RIB DINNER _____ 17

Mashed potatoes, string beans, gravy

* FISH AND CHIPS _____ 15

9 oz. Guinness battered cod, house chips, coleslaw, tartar sauce

* BANGERS AND MASH _____ 12

Irish sausages served with whipped potatoes, beef gravy

* HOT CORNED BEEF _____ 11

8 oz. lean cut corn beef on seedless rye bread served with fries

* IRISH BREAKFAST _____ 14

Rashers, Irish bangers, scrambled eggs, baked beans, house chips, roasted tomatoes and toasted brown bread

SIDES

Skinny Fries 5

Truffle Fries 12

Onion Rings 8

Seasonal Veggies 6

Gaelic Pub Chips 9

Sautéed Spinach 6

House Chips 7

Whipped Potatoes 5

KIDS

Kid Fish 'n' Chips 7

Chicken Fingers & Fries 7

Kid Burger & Fries 7

Hot Dog & Fries 6

Kid Mac 'n' Cheese 7

Grilled Cheese & Fries 6