



new!

## TASTE OF IRELAND

### Smoked Salmon Boxy

Crispy potato boxy chips stacked with herbed cream cheese, hardboiled eggs, Irish smoked salmon & capers on a bed of field greens tossed in balsamic herb dressing. 8.99

### Galway Bay Fish Pie

When the church decrees meatless days-up to 200 a year, the cooks found its a challenge to make fish a treat. They concocted gorgeous pies packed with fish & seafood in a creamy sauce. Topped with Champ mashed potatoes & baked to a golden brown.. 13.99

### ★ Irish Bacon & Cabbage

This is Ireland's most traditional dish & comfort food as its best. Thick slices of bacon nestled on a bed of beer-braised cabbage & Champ mashed potatoes drizzled with a whole grain mustard sauce. This is the father & mother of our more common corned beef & cabbage. 13.99

### ★ The Irish Twins

Beef & potatoes are old favorites on the Irish table. Two filet medallions atop a potato cake served with hearty mushroom & bacon sauce. 20.99

### Chicken Kildare

Boneless breast of chicken stuffed with herbed garlic butter, parsley, sautéed baby spinach, mushrooms & Irish rasher bacon, then pan fried & topped with garlic butter. Served with Champ mashed potatoes & vegetables of the day. 12.99

### ★ Barristers Steak Sandwich

A New Recipe! 6-ounces of char-broiled marinated USDA Choice Flank steak cooked to your liking & topped with aged White Cheddar cheese & roasted peppers & onions. Served on Ciabatta bread with red pepper butter & bacon. Accompanied by Irish pub chips & garnished with cole slaw. 11.99

### Caramel Whiskey Apple Crisp

Perfect for the Fall & Winter in Dublin. Sweet cinnamon apples baked with a crunchy walnut topping served with an Irish caramel whiskey sauce & topped with vanilla ice cream. 5.99

### “Brilliant” Brownie Hooley

Irish for a celebration, this dessert is perfect for any Hooley. Mini scoops of vanilla ice cream nestled between gooey layers of homemade fudge brownies, topped with chocolate sauce made with Guinness®, Irish caramel whiskey sauce & whipped cream. 5.99

## APPETIZERS

### Corned Beef & Cabbage Rolls

A few stamps in the passport gave birth to this bit of magic. Egg rolls filled with corned beef, shredded cabbage, potato & Monterrey Jack cheese served with Thousand Island dressing. 7.99

### Spinach & Artichoke Dip

The greener, the better. Spinach, artichoke hearts, Asiago, Monterrey Jack & Parmesan cheese served with toasted sourdough bread. 7.99

### Claddagh Rings

Fresh onions hand-battered in our famous Bass® Ale batter & served with Guinness® BBQ sauce & Ranch dressing. 6.99

### Loaded Pub Chips

Our famous Irish pub chips layered with Cheddar Ale sauce, bacon, tomatoes, green onions & seasoned sour cream. You might want to share! 6.99

### Shamrock Wings

Consider yourself lucky to enjoy our signature wings tossed with your choice of our famous Shamrock, Jameson®, or Guinness® BBQ Sauce. Served with Ranch dressing, carrots & celery sticks. 8.99

### Steamed Black Mussels

One pound of black mussels simmered to perfection in Harp® Lager & fine herbs, finished with cream & of course, garlic toast. 9.50

### Sweet Potato & Parsnip Chips

Thinly sliced sweet potatoes & parsnips deep-fried until crisp & served with Curry Lime & BBQ sauce. You have to try these little gems. 6.99

## CLADDAGH SPECIALTIES

**Select entrées are served with our Farmhouse side salad or cup of soup.**

Try our Guinness Onion Soup for a starter! 1.99

### Homemade Shepherd's Pie

An Irish meal of ground beef, pork & lamb. Simmered with carrots, peas, parsnips & onions in a savory brown gravy & topped with Champ mashed potatoes, Asiago & Parmesan cheeses then baked to a golden brown. 13.99

### Guinness Beef Stew

Our hearty choice beef stew with carrots, potatoes, onions & parsnips simmered slowly in a brown gravy & glorious Guinness® Stout served over Champ mashed potatoes. 14.99

### Bangers & Champ

An Irish institution! Banger sausages served on Champ mashed potatoes with rosemary gravy & vegetables of the day. 11.99

### Corned Beef & Cabbage

Slow-cooked corned beef in a beef broth made with Smithwick's® simmered with carrots, parsnips & onions served over boiled cabbage with red-skinned potatoes. 13.99

### ★ Stuffed Pork Chops

Two 6-ounce bone-in pork chops filled with a balsamic bread stuffing, grilled & placed on a bed of Champ mashed potatoes served with vegetables of the day & finished with a balsamic brown sugar butter sauce. 18.99

### ★ Rack of Lamb

A full rack of lamb crusted with fresh herbs. Roasted to your preference. Served with Champ mashed potatoes & vegetables of the day. Presented with a whole grain mustard demi-glace. 21.99

### Fish n' Chips

An Irish Friday Favorite! A fillet of Cod coated with a Bass® Ale batter & fried, served with our Irish pub chips, cole slaw & Irish tartar sauce. Don't forget the malt vinegar! (Excludes soup or salad). 12.99

### Balsamic Chicken

Boneless chicken breasts marinated in balsamic vinaigrette & herbs, grilled & topped with marinated sun-dried tomatoes & scallions. Served over Champ mashed potatoes with vegetables of the day. 13.99

### ★ The Full Irish Breakfast

Two eggs any style, banger sausage, rasher bacon, black & white pudding, broiled tomato & served with sourdough toast, butter & jam. 9.99

### Waterford Pasta

Grilled chicken sliced & sautéed with mushrooms & red peppers, tossed with bow-tie pasta in a lobster Alfredo topped with goat cheese & fresh basil. 15.99

### ★ Kinvara Salmon

As the Irish Myth goes, the first person to eat the Salmon who ate the 9 hazel nuts will gain all the knowledge in the world. It may be your lucky day. Try our salmon drizzled with a dill butter, served with Champ mashed potatoes & vegetables of the day. 17.99

### ★ Smothered-Jameson® Drunken Steak

A 12-ounce char-grilled USDA Choice flat-iron steak topped with aged White Cheddar, sautéed mushrooms & our Jameson® Irish Whiskey glaze. Garnished with crispy onion straws & served with Champ mashed potatoes & vegetables of the day. 18.99

“Champ” is a deceptively simple dish of mashed potatoes & spring onions (scallions) from Ireland, which is cooked with milk and butter.

## PUB SANDWICHES

All of our pub sandwiches are served with Irish pub chips & garnished with homemade Irish-style cole slaw.

### Paddy Mac's Corned Beef & Slaw

A generous portion of corned beef topped with Irish cole slaw & Swiss cheese served on grilled Marble Rye. Also available with turkey! 8.99

### Chicken Spinach Melt

Char-grilled chicken breast on sourdough with the grand gooey goodness of Swiss cheese & our warm spinach & artichoke dip. 8.99

### Claddagh Catch Fish Sandwich

A firm & flaky Cod fillet coated with our Bass® Ale batter & served on a Brioche roll with lettuce, tomato, red onion, & a side of Irish tartar sauce. You won't find a finer fish on dry land! 8.99

### Irish Monte Cristo

Sourdough bread filled with smoked turkey breast, Swiss, Cheddar & rasher bacon. Dipped in egg batter, griddled & sprinkled with powdered sugar & served with blackberry jam. 8.99

### "The Turtle" TRLT Sandwich

Smoked turkey breast, rasher bacon & hard-boiled egg with lettuce, tomato & mayo on toasted sourdough bread 8.99

### Shamrock Chicken Sandwich

Chicken breast, char-grilled & basted with our famous spicy shamrock sauce topped with bacon & aged White cheddar, served on a Brioche roll with lettuce, tomato & onion. 8.99

### The Monaghan Meatloaf Melt

A slice of meatloaf grilled & basted with Guinness® BBQ sauce placed on toasted sourdough with Swiss cheese & crispy onion straws. 8.99

### Our Sizzling Signature Steak Burger

A fresh 10-ounce steak burger char-grilled & served on a Brioche roll with lettuce, tomato & onion. Build as you choose! 8.99 Do it up the Claddagh Signature Way... topped with aged White Cheddar, rasher bacon & crispy onion straws. 9.99

**Top it off with your choice of items for 75¢ each or add Cheddar Ale sauce for 1.50:**

Sharp Cheddar Cheese • Bleu Cheese • Swiss Cheese • Sautéed Mushrooms • Grilled Onions • Crispy Onion Straws • Rasher Bacon • Bacon • Roasted Peppers & Onions • BBQ Sauce

## SOUPS & SALADS

### Guinness Onion Soup

Baked in a crock with three cheeses. 5.99

### Chef's Specialty Soup

Cup 3.99 Bowl 5.50

### Claddagh Chowder

Cup 3.99 Bowl 5.50

New Recipe!

### Dublin Salad

Seasoned char-grilled chicken breasts sliced & served on a bed of field greens with candied walnuts, sun-dried tomatoes, Roma tomatoes & Goat cheese. Served with Tarragon Dijon dressing. As seasoned as the city it's named after! 11.99

### ★ Grilled Salmon & Spinach Salad

Grilled salmon on a bed of baby spinach with candied walnuts, wonton crisps, seasonal fruit & fat-free Raspberry Vinaigrette. 14.99

### Killbane Cobb Salad

A blend of Iceberg & Romaine lettuce topped with crumbled Bleu cheese, diced tomatoes, cucumbers, crumbled bacon, sliced eggs, smoked turkey & garnished with red onion. Served with your choice of dressing. 9.99

### Chicken Tender Salad

Mixed Iceberg & Romaine lettuce topped with fried chicken tenders, bacon, diced tomatoes, green onions & shredded Cheddar. Served with your choice of dressing. 9.99

### Caesar Salad

Crisp Romaine lettuce tossed with our Caesar dressing, sprinkled with Parmesan cheese & croutons. 7.99 With Char-grilled Chicken 10.99 As a Side Salad 5.99

### Emerald Isle Wedge Salad

A wedge of Iceberg lettuce topped with diced tomatoes, crumbled Bleu cheese & bacon, surrounded by our maple vinaigrette. Our little diamond in the roughage! 5.99 With Char-grilled Chicken 8.99 ★With Char-grilled Steak 11.99

### ★ "The Brian Boru" Steak Salad

Mixed greens tossed in a Bleu cheese vinaigrette with candied walnuts & sun-dried cranberries topped with char-grilled, marinated steak garnished with sliced tomatoes & crispy onion straws. A salad fit for a king! 11.99

### Soup & Salad Combination

Your choice of our Farmhouse or Caesar salad with a cup of one of our soups. Your choice of soup: Chef's Specialty or Claddagh Chowder 7.99 or try our Crock of Guinness Onion. 9.99

## DRESSINGS

• Balsamic Herb Vinaigrette • Fat-Free Raspberry Vinaigrette • Thousand Island • Ranch • Bleu Cheese Vinaigrette • Honey Mustard • Bleu Cheese • Tarragon Dijon • Maple Vinaigrette

★Notice! May be cooked to order.

All of our hamburgers & steaks are cooked to the required minimum temperatures. Upon request, We will cook to your specifications. However, consuming raw or under cooked hamburgers may increase your risk of food borne illness. Consuming raw or under cooked meats, poultry, seafood shellfish or eggs. May increase your risk of food borne illness, especially if you have certain medical conditions.

## SIDE DISHES

Vegetables of the Day 2.99

Irish Pub Chips 2.99

Champ Mashed Potatoes 2.99

Boiled Red-Skinned Potatoes 2.99

Claddagh Cole Slaw 2.99

Cheddar Ale Sauce 1.50

Ranch Dressing 1.00

Seasoned Sour Cream 1.00

## DESSERTS

### Baileys Cheesecake

A slice of creamy cheesecake baked with Baileys Irish Cream served with fresh whipped cream. 5.99

### Warm & Tippy Bread Pudding

Homemade with Brioche bread, apples & raisins, finished with whiskey cream sauce & fresh whipped cream. Definitely big enough to share! 5.99

### St. Patrick's Frozen Irish Mudd Pie

Rich mocha ice cream in a chocolate cookie crust topped with chopped walnuts, chocolate & caramel. 5.99

## NEW FEATURED DRINKS

### Mom's Hot Apple Cider

Captain Morgan Spiced Rum & hot apple cider will make you warm & toasty on a cool autumn day. Garnished with a brown sugar cinnamon rim & a cinnamon stick. 5.99

### Hot Paddy

Smirnoff Vanilla Twist Vodka, Crème de Menthe & Dark Godiva Chocolate Liqueur mixed with hot cocoa & a dab of whipped cream. Truly decadent. 6.99

### Classic Old Fashioned

The classic cocktail made with Crown Royal Whisky & bitters. Served up or on the rocks. 7.99

### Apple Martini

A unique twist on an old favorite. Smirnoff Vodka, Apple Pucker, Old Fashioned Apple Cider, a splash of Sprite & Sours mix. Garnished with a brown sugar cinnamon rim & a cinnamon stick. 6.99

### Paddy's Pumpkin

A taste right out of the pumpkin patch. Baileys Irish Cream, Hiram Walker Pumpkin Liqueur, Kahula, & Dekuyper's Hot Damn Cinnamon Liqueur & garnished with a brown sugar & cinnamon rim. 6.99

### BooBerry Martini

Smirnoff Blueberry Vodka, cranberry juice & a splash of tonic makes this cocktail deliciously scary. 6.99

## DRINKS FOR ALL AGES

### Fountain Soft Drink 2.25

Coke • Diet Coke • Sprite • Cherry Coke • Lemonade • Orange Soda • Raspberry Iced Tea

### IBC Root Beer 2.75

### Iced Tea & Coffee 2.25

### Hot Tea 2.25

### San Pellegrino Sparkling 3.00

### Panna Still Spring Water 3.00

### Red Bull Energy Drink 4.00