



Appetizers

WILD WINGS 11.00
served with bayou hot sauce

MARYLAND CRAB CAKE 11.00
with lemon-pepper aioli

FULL SHILLING HOUSE SALAD 8.50
with sherry vinaigrette and croutons

FRENCH ONION SOUP 7.00

CAESAR SALAD 9.00
with parmigiano reggiano

SOUTHWEST STYLE CHICKEN QUESADILLA 13.00
pico de gallo

TUSCAN HERB BRUSCHETTA 10.00
mozzarella, roast tomato, arugula & balsamic

SOUP DU JOUR
see daily specials

Big Salads

BIG CAESAR 12.50
romaine, garlic croutons and parmesan
add grilled chicken 4.00, grilled salmon 7.00
steak 7.00, or grilled shrimp 7.00

GREEK SALAD WITH FETA CHEESE 13.00
toasted whole-wheat pita and fresh oregano vinaigrette,
add grilled chicken 4.00 or grilled shrimp 7.00

SPINACH GORGONZOLA SALAD 17.00
chicken, bacon, egg, tomato, red onion and
balsamic vinaigrette

**GRILLED SIRLOIN STEAK &
BLEU CHEESE SALAD 19.00**
arugula, red onion, tomatoes, roasted potato
and red pepper dressing

CLASSIC COBB SALAD 17.00
chicken, bacon, bleu cheese, avocado and egg
(lemon or bleu cheese dressing)

SANTA FE CHICKEN SALAD 17.00
ranch dressing, sweet corn, red onions, tomatoes,
cheddar cheese and crisp tortillas

Sandwiches & Burgers

GRILLED PORTOBELLO CIABATTA 14.00
smoked mozzarella, roast red pepper and
sun-dried tomato dressing

HOT CORNED BEEF ON RYE 16.50
with spicy mustard and homemade coleslaw

TURKEY BLT 16.50
fresh grilled turkey on ciabatta with bacon, tomato,
lettuce and aioli

SALMON CLUB 18.00
fresh grilled salmon on whole wheat toast with bacon,
lettuce, tomato and horseradish mayo

CAJUN-SPICED CHICKEN SANDWICH 16.50
cayenne-tomato spread and melted swiss

**SOUTHWESTERN CHICKEN
MILANESE SANDWICH 16.50**
crisped chicken breast, chipotle mayo, avocado, lettuce
and tomato

FULL SHILLING BURGER 12.00
with house-made fries, add american, cheddar, swiss,
pepper jack, mozzarella or bleu cheese 1.00,
add bacon or sauteed onion 1.00

GRILLED VEGGIE BURGER 11.00
served with house-made fries or salad

PORTOBELLO BURGER 13.50
8oz burger with portobello mushroom

GRILLED TURKEY BURGER 12.00
with house-made fries

**SLICED SIRLOIN ON GARLIC
FRENCH BREAD 19.00**
horseradish mayo, sharp cheddar, watercress

TOASTED BLACK FOREST HAM 16.50
sharp cheddar cheese, lettuce, ripe tomato,
red onion and mayo on french roll

Entrees

SHEPHERD'S PIE 16.50
chopped sirloin, vegetables and potato-parmesan crust

GUINNESS & BEEF STEW 18.00
root vegetables and mashed potato

BEER BATTERED FISH & CHIPS 17.00
house-made tartar sauce

BANGERS & MASH 17.00
traditional brown gravy

CHICKEN CURRY CASSEROLE 17.00
served with rice pilaf and house-made fries

12OZ NY STRIP STEAK 28.00
served over potato au gratin and asparagus in a
red wine sauce, topped with bleu cheese butter

PENNE A LA VODKA 14.00
fresh mozzarella and basil

SAUTEED BONELESS CHICKEN BREAST 18.00
served with spicy bacon-tomato cream served over
whipped potatoes and asparagus

**SALMON FILET WITH
CRUSTED GOAT CHEESE 19.00**
over cauliflower puree with asparagus and baby beets

**RIGATONI PASTA WITH CHICKEN
& SPICY SAUSAGE 18.00**
fresh tomato, basil and a touch of cream



..... Dessert

COFFEE 3.00
 CAPPUCINO 4.50 ESPRESSO 4.00
 TEA 3.00 IRISH TEA 3.50
 HERBAL TEA 3.00
 IRISH COFFEE/BAILEYS COFFEE 10.00
 KAHLUA COFFEE 9.00

APPLE PIE 6.00
 (a la mode add 2.00)
 IRISH SHERRY TRIFLE 7.00
 vanilla custard, sherry-soaked sponge and strawberries
 DOUBLE CHOCOLATE PUDDING 7.00
 with irish mist whipped cream
 CHOCOLATE/VANILLA ICE CREAM 4.00

..... Draught

GUINNESS
 HARP
 HEINEKEN
 AMSTEL LIGHT
 BUD LIGHT
 SCHOFFERHOFER
 GRAPEFRUIT
 YUENGLING
 SPARTAN
 LAGUNITAS IPA
 STELLA

SIERRA NEVADA
 BROOKLYN SEASONAL
 OLD SPECKLED HEN
 LIONSHEAD IPA
 SMITHWICKS ALE
 LONG TRAIL
 HOEGAARDEN
 WIDMER HEFEWEIZEN
 10 BARREL SEASONAL

..... Bottle

HEINEKEN LIGHT
 HEINEKEN
 CORONA
 AMSTEL LIGHT
 MAGNERS
 BECKS
 PORK SLAP
 SMIRNOFF ICE
 BUD LIGHT
 BUDWEISER

STELLA
 MICHELOB ULTRA
 DUVEL BELGIAN ALE
 CHIMAY BELGIAN ALE
 MAGIC HAT #9
 BUCKLER (NA)
 SARANAC GINGER BEER (NA)
 REKORDERLIG CIDER
 (PEAR, STRAWBERRY & LIME,
 OR WILD BERRIES)
 CONEY ISLAND MERMAID

————— Red Wines —————

CONCANNON SELECT VINEYARDS
 Cabernet Savignon 9 / 34
 TALUS CALIFORNIA
 Merlot 9 / 34
 CONCANNON SELECT VINEYARDS
 Pinot Noir 9 / 34

————— White Wines —————

CA'DONINI ITALY
 Pinot Grigio 9 / 34
 CONCANNON SELECT VINEYARDS
 Chardonnay 9 / 34
 THE CROSSINGS
 Sauvignon Blanc 10 / 38
 COPPER RIDGE
 White Zinfandel 9 / 32

————— Champagnes —————

CUVEE IMPERIALE
 LE PETIT CHAMPIGNON 10 / 40
 DOMAINE STE MICHELLE 10 / 40
 VEUVE CLICQUOT YELLOW LABEL 90