



## Appetizers

- WILD WINGS 11.00**  
served with bayou hot sauce
- MARYLAND CRAB CAKE 11.00**  
with lemon-pepper aioli
- FULL SHILLING HOUSE SALAD 9.00**  
with sherry vinaigrette and croutons
- FRENCH ONION SOUP 8.00**
- CAESAR SALAD 9.50**  
with parmigiano reggiano
- SOUTHWEST STYLE CHICKEN QUESADILLA 13.00**  
pico de gallo
- FLATBREADS 15.00**  
spicy sausage or margherita
- SOUP DU JOUR**  
see daily specials

## Big Salads

- BIG CAESAR 13.00**  
romaine, garlic croutons and parmesan  
add grilled chicken 5.00, grilled salmon 8.00  
steak 8.00, or grilled shrimp 8.00, cajun 1.00
- GREEK SALAD WITH FETA CHEESE 13.00**  
toasted whole-wheat pita and fresh oregano vinaigrette,  
add grilled chicken 5.00 or grilled shrimp 8.00
- SPINACH GORGONZOLA SALAD 17.00**  
chicken, bacon, egg, tomato, red onion and  
balsamic vinaigrette
- GRILLED SIRLOIN STEAK &  
BLEU CHEESE SALAD 19.50**  
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**  
fresh mozzarella, roast red pepper and  
sun-dried tomato dressing
- HOT CORNED BEEF ON RYE 18.00**  
with spicy mustard and homemade coleslaw
- TURKEY BLT 17.50**  
fresh grilled turkey on ciabatta with bacon, tomato,  
lettuce and aioli
- SALMON CLUB 19.00**  
fresh grilled salmon on whole wheat toast with bacon,  
lettuce, tomato and horseradish mayo
- CAJUN-SPICED CHICKEN SANDWICH 17.50**  
watercress, cayenne-tomato spread and melted swiss
- SOUTHWESTERN CHICKEN  
MILANESE SANDWICH 17.50**  
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 2.00, add sautéed 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 19.50**  
horseradish mayo, sharp cheddar, sautéed onions, watercress
- TOASTED BLACK FOREST HAM 17.50**  
sharp cheddar cheese, lettuce, ripe tomato,  
red onion and mayo on french roll

## Entrees

- SHEPHERD'S PIE 17.50**  
chopped sirloin, vegetables and potato-parmesan crust
- GUINNESS & BEEF STEW 18.50**  
root vegetables and mashed potato
- BEER BATTERED FISH & CHIPS 18.00**
- BANGERS & MASH 17.50**  
traditional brown gravy
- CHICKEN CURRY CASSEROLE 18.00**  
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 14.50**  
fresh mozzarella and basil  
add grilled chicken 5.00 or grilled shrimp 8.00
- SAUTEED BONELESS CHICKEN BREAST 19.00**  
served with spicy bacon-tomato cream served over  
whipped potatoes and asparagus
- SALMON FILET WITH  
CRUSTED GOAT CHEESE 21.00**  
over cauliflower puree with asparagus and baby beets
- RIGATONI PASTA WITH CHICKEN  
& SPICY SAUSAGE 19.00**  
fresh tomato, basil and a touch of cream



## Dessert

COFFEE 3.00  
CAPPUCCINO 4.50 ESPRESSO 4.00  
TEA 3.00 IRISH TEA 3.50  
HERBAL TEA 3.00  
IRISH COFFEE/BAILEYS COFFEE 11.00  
KAHLUA COFFEE 10.00

APPLE PIE 8.00  
(a la mode add 2.00)  
IRISH SHERRY TRIFLE 8.00  
vanilla custard, sherry-soaked sponge and strawberries  
DOUBLE CHOCOLATE PUDDING 8.00  
with irish mist whipped cream  
CHOCOLATE/VANILLA ICE CREAM 5.00

## Draught

GUINNESS	SIERRA NEVADA
HARP	BROOKLYN SEASONAL
HEINEKEN	OLD SPECKLED HEN
AMSTEL LIGHT	LIONSHEAD IPA
BUD LIGHT	SMITHWICKS ALE
STELLA	LONG TRAIL
YUENGLING	HOEGAARDEN
BLUE POINT SEASONAL	PAULANER HEFEWEIZEN
LAGUNITAS IPA	SHOCK TOP
	GOOSE ISLAND

## Bottle

HEINEKEN, HEINEKEN LIGHT	STELLA
GUINNESS BLONDE	DUVEL BELGIAN ALE
CORONA	CHIMAY BELGIAN ALE
AMSTEL LIGHT	MAGIC HAT #9
MAGNERS	BUCKLER (NA)
BECKS	SARANAC GINGER BEER (NA)
PORK SLAP	REKORDERLIG CIDER
SMIRNOFF ICE	(PEAR, STRAWBERRY & LIME)
BUD LIGHT	CONEY ISLAND MERMAID
BUDWEISER	ALLAGASH WHITE
MICHELOB ULTRA	

## Red Wines

CONCANNON SELECT VINEYARDS  
Cabernet Savignon 10 / 38  
PORTILLO ARGENTINA  
Merlot 11 / 42  
ASTICA  
Malbec 10 / 38  
CONCANNON SELECT VINEYARDS  
Pinot Noir 10 / 38

## White Wines

CA'DONINI ITALY  
Pinot Grigio 10 / 38  
CONCANNON SELECT VINEYARDS  
Chardonnay 10 / 38  
THE CROSSINGS  
Sauvignon Blanc 11 / 42  
COPPER RIDGE  
White Zinfandel 9 / 36

## Champagnes

LAMBERTI PROSECCO 12  
LE PETIT CHAMPIGNON 10 / 40  
DOMAINE STE MICHELLE 12 / 48  
VEUVE CLICQUOT YELLOW LABEL 90

## Happy Hour

4-7pm  
WINES 7  
Ca'donini Pinot Grigio/Celliers de France Chardonnay/  
Talus Merlot/Celliers de France Cabernet/Astica Malbec  
TAP BEERS 6  
Bud Light/Lions Head/Shock Top/Yuengling  
COCKTAILS 8  
Appletini/Cosmos