



Appetizers

WILD WINGS 11.50
served with bayou hot sauce

MARYLAND CRAB CAKE 12.00
with lemon-pepper aioli

FULL SHILLING HOUSE SALAD 10.00
with sherry vinaigrette and croutons

FRENCH ONION SOUP 9.00

CAESAR SALAD 10.50
with parmigiano reggiano

SOUTHWEST STYLE CHICKEN QUESADILLA 14.00
pico de gallo

FLATBREADS 15.0
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 9.00
steak 9.00, or grilled shrimp 9.00, cajun 1.00

GREEK SALAD WITH FETA CHEESE 14.00
toasted whole-wheat pita and fresh oregano vinaigrette,
add grilled chicken 5.00 or grilled shrimp 9.00

SPINACH GORGONZOLA SALAD 18.00
chicken, bacon, egg, tomato, red onion and
balsamic vinaigrette

**GRILLED SIRLOIN STEAK &
BLEU CHEESE SALAD 22.00**
arugula, red onion, tomatoes, roasted potato
and red pepper dressing

CLASSIC COBB SALAD 18.00
chicken, bacon, bleu cheese, avocado and egg
(lemon or bleu cheese dressing)

SANTA FE CHICKEN SALAD 18.00
ranch dressing, sweet corn, red onions, tomatoes,
cheddar cheese and crisp tortillas

Sandwiches & Burgers

GRILLED PORTOBELLO CIABATTA 15.00
fresh mozzarella, roast red pepper and
sun-dried tomato dressing

HOT CORNED BEEF ON RYE 18.50
with spicy mustard and homemade coleslaw

TURKEY BLT 18.50
fresh grilled turkey on ciabatta with bacon, tomato,
lettuce and aioli

SALMON CLUB 20.00
fresh grilled salmon on whole wheat toast with bacon,
lettuce, tomato and horseradish mayo

CAJUN-SPICED CHICKEN SANDWICH 18.50
watercress, cayenne-tomato spread and melted swiss

**SOUTHWESTERN CHICKEN
MILANESE SANDWICH 18.50**
crisped chicken breast, chipotle mayo, avocado, lettuce
and tomato

FULL SHILLING BURGER 14.00
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 13.00
served with house-made fries or salad

PORTOBELLO BURGER 15.50
8oz burger with portobello mushroom

GRILLED TURKEY BURGER 14.00
with house-made fries

**SLICED SIRLOIN ON GARLIC
BAGUETTE 22.00**
horseradish mayo, sharp cheddar, sautéed onions, watercress

TOASTED BLACK FOREST HAM 18.50
sharp cheddar cheese, lettuce, ripe tomato,
red onion and mayo on french roll

Entrees

SHEPHERD'S PIE 18.50
chopped sirloin, vegetables and potato-parmesan crust

GUINNESS & BEEF STEW 19.50
root vegetables and mashed potato

BEER BATTERED FISH & CHIPS 19.00

BANGERS & MASH 18.50
traditional brown gravy

CHICKEN CURRY CASSEROLE 18.50
served with rice pilaf and house-made fries

12OZ NY STRIP STEAK 30.00
served over potato au gratin and asparagus in a
red wine sauce, topped with bleu cheese butter

PENNE A LA VODKA 16.00
fresh mozzarella and basil
add grilled chicken 5.00 or grilled shrimp 8.00

SAUTEED BONELESS CHICKEN BREAST 20.00
served with spicy bacon-tomato cream served over
whipped potatoes and asparagus

**SALMON FILET WITH
CRUSTED GOAT CHEESE 22.00**
over cauliflower puree with asparagus and baby beets

**RIGATONI PASTA WITH CHICKEN
& SPICY SAUSAGE 20.00**
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 12.00
KAHLUA COFFEE 11.00

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	HEINEKEN 00 (NA)
PORK SLAP	SARANAC GINGER BEER (NA)
ALLAGASH WHITE	REKORDERLIG CIDER
BUD LIGHT	(APPLE, PEAR,
BUDWEISER	STRAWBERRY & LIME)
MICHELOB ULTRA	CONY ISLAND MERMAID

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 7
Bud Light/Lions Head/Shock Top/Yuengling
COCKTAILS 8
Appletini/Cosmos