



Appetizers

WILD WINGS 11.50
bayou hot sauce

MARYLAND CRAB CAKE 12.00
lemon-pepper aioli

FULL SHILLING HOUSE SALAD 10.00
sherry vinaigrette, croutons

FRENCH ONION SOUP 9.00

CAESAR SALAD 10.50
parmigiano reggiano

SOUTHWEST STYLE CHICKEN QUESADILLA 14.00
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 9.00
steak 9.00, or grilled shrimp 9.00, cajun 1.00

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

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

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

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

SANTA FE CHICKEN SALAD 18.00
ranch dressing, sweet corn, red onion, grape tomato,
cheddar cheese, crisp tortillas

Sandwiches & Burgers

CAPRESE SANDWICH 16.50
on ciabatta, fresh mozzarella,
tomato, arugula, pesto

HOT CORNED BEEF ON RYE 18.50
spicy mustard, homemade coleslaw

TURKEY BLT 18.50
fresh grilled turkey on ciabatta with bacon,
tomato, lettuce, lemon-pepper aioli

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

CAJUN-SPICED CHICKEN SANDWICH 18.50
on baguette, watercress, cayenne spread, melted swiss

SOUTHWESTERN CHICKEN MILANESE SANDWICH 18.50
crisped chicken breast on ciabatta, chipotle
mayo, avocado, lettuce, tomato

FULL SHILLING BURGER 14.00
house-made fries, add american, cheddar, swiss,
pepper jack, mozzarella or bleu cheese 1.00,
add bacon 2.00, add sautéed onions or mushrooms 1.00

GRILLED VEGGIE OR BLACK BEAN BURGER 15.50
pepper jack cheese and avocado

GRILLED TURKEY BURGER 14.00
house-made fries

KALE & GRILLED VEGETABLE WRAP 16.50
kale with zucchini, yellow squash, roasted red
peppers, onions, pepper jack cheese, chipotle aioli

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

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

Entrees

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

BEER BATTERED FISH & CHIPS 19.00
house-made tartar

BANGERS & MASH 18.50
traditional brown gravy

CHICKEN CURRY CASSEROLE 18.50
rice pilaf and house-made fries

12OZ NY STRIP STEAK 30.00
roasted potatoes, asparagus,
cajun cream sauce

FRIED CHICKEN 19.00
mashed potato, kale, chicken jus

PENNE A LA VODKA 16.00
fresh mozzarella and basil
add grilled chicken 5.00 or grilled shrimp 9.00

SAUTEED BONELESS CHICKEN BREAST 20.00
spicy bacon-tomato cream,
whipped potatoes, asparagus

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

RIGATONI PASTA WITH CHICKEN & SPICY SAUSAGE 20.00
fresh tomato, basil, 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
SCHOFFERHOFER GRAPEFRUIT	PAULANER HEFEWEIZEN
LAGUNITAS IPA	SHOCK TOP
	GOOSE ISLAND

Bottle

HEINEKEN	STELLA
HEINEKEN LIGHT	SOL
CORONA	DUVEL BELGIAN ALE
AMSTEL LIGHT	CHIMAY BELGIAN ALE
MAGNERS	FOUNDERS ALL DAY IPA (C)
BECKS	PORK SLAP (C)
MAGIC HAT #9	REKORDERLIG CIDER (C)
ALLAGASH WHITE	(PEAR, STRAWBERRY & LIME)
BUD LIGHT	CONEY ISLAND MERMAID (C)
BUDWEISER	HEINEKEN 00 (NA)
MICHELOB ULTRA	SARANAC GINGER BEER (NA)

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
Celliers de France Merlot/Celliers de France Cabernet/Astica Malbec
TAP BEERS 7
Bud Light/Lions Head/Shock Top/Yuengling
COCKTAILS 8
Appletini/Cosmos/Jalapeno Margaritas