



Appetizers

WILD WINGS 14.00
bayou hot sauce

FULL SHILLING HOUSE SALAD 10.00
sherry vinaigrette, croutons

FRENCH ONION SOUP 9.00

SOUTHWEST STYLE CHICKEN QUESADILLA 15.00
pico de gallo

FLATBREADS 15.00
spicy sausage or margherita

SOUP DU JOUR
see daily specials

Big Salads

CAESAR 13.00
romaine, garlic croutons and parmesan
add grilled chicken 5.00, grilled salmon 9.00
steak 9.00, cajun 1.00

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

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, tomatoes
(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

HOT CORNED BEEF 18.50
whole wheat, spicy mustard, homemade coleslaw

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 baguette, chipotle
mayo, avocado, lettuce, tomato

FULL SHILLING BURGER 15.00
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

VEGGIE OR BLACK BEAN VEGGIE BURGER 16.00
pepper jack cheese and avocado

GRILLED TURKEY BURGER 15.00
house-made fries

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

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

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

SAUTEED 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 WITH CHICKEN & SPICY SAUSAGE 20.00
broccoli, 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 8.50
vanilla custard, sherry-soaked sponge and strawberries
CHOCOLATE/VANILLA ICE CREAM 5.00

SIDE OF SEASONAL VEGETABLE 7 CAULIFLOWER PUREE 7 HOUSE-MADE FRIES 7

CAJUN FRIES 8 MASHED/ROAST POTATO 7 HOUSE-MADE POTATO CHIPS 5



..... Red Wines

CONCANNON SELECT VINEYARDS

Cabernet Savignon 11 / 42

PORTILLO ARGENTINA

Merlot 12 / 44

ASTICA

Malbec 11 / 42

CONCANNON SELECT VINEYARDS

Pinot Noir 11 / 42

..... Bottle Beer

HEINEKEN/HEINEKEN LIGHT
STELLA
CORONA/CORONA LIGHT
AMSTEL LIGHT
MAGNERS
BECKS
MAGIC HAT #9
ALLAGASH WHITE
BUDWEISER/BUD LIGHT
MILLER LITE

MICHELOB ULTRA
DUVEL BELGIAN ALE
CHIMAY BELGIAN ALE
FOUNDERS ALL DAY IPA (C)
PORK SLAP (C)
WHITE CLAW HARD SELTZER(C)
REKORDERLIG CIDER (C)
(PEAR, STRAWBERRY & LIME)
HEINEKEN 00 (NA)
SARANAC GINGER BEER (NA)

..... Draught Beer

BROOKLYN SEASONAL
BUD LIGHT
GUINNESS
LAGUNITAS IPA

SHOCK TOP
STELLA
YUENGLING LAGER

..... Small Plates

WILD WINGS 14

served with bayou hot sauce

MOZZARELLA STICKS 11

with marinara sauce

CHICKEN FINGERS 12

served with honey dijonaise

CRISP FRIED CALAMARI 14

with chipotle mayo

BIG PLATTER OF ABOVE FOUR 68

SMALL PLATTER OF ABOVE FOUR 45

VEGETABLE SPRING ROLLS 11

sweet chilli sauce

NACHOS 13

chips, melted cheddar, sour cream, salsa

add chili 3, add cajun chicken 4

SLIDERS

BEEF or TURKEY

THREE 12 SIX 20

NINE 30 or EIGHTEEN 55

FISH TACOS

sour cream, tomato cilantro salsa

ONE 5 or THREE 12

HOMEMADE FRIES 7

add spicy sweet curry dip 2, add cajun 1

WARM PRETZELS 10

mustard sauce

..... White Wines

CA'DONINI ITALY

Pinot Grigio 11 / 42

CONCANNON SELECT VINEYARDS

Chardonnay 11 / 42

THE CROSSINGS

Sauvignon Blanc 12 / 44

COPPER RIDGE

White Zinfandel 11 / 42

BREAD & BUTTER

Rose 12 / 44

..... Champagnes

LAMBERTI PROSECCO 13

LAMBERTI ROSE PROSECCO 13

LE PETIT CHAMPIGNON 11 / 42

DOMAINE STE MICHELLE 13 / 50

..... Cocktails

BLOOD ORANGE JALAPENO MARGARITA 12

jalapeño infused altos, blood orange puree

fresh lime juice and triple sec

POMEGRANATE MARTINI 12

vodka, pomegranate orange nectar

shaken and served up

WATERMELON BLISS 12

vodka, watermelon and mint puree, fresh lime juice,

simple syrup, shaken and served up

THE WALLFLOWER 12

apricot infused vodka, elderflower, aperol

rhubarb bitters, prosecco

APPLE MARTINI 12

absolut vodka, apple pucker and sour mix

shaken and served up

MULES 13

TITO'S/ABSOLUT GRAPEFRUIT

ginger beer and lime juice

FLORIAN'S MOJITO 12

rum, sugar, club soda, lime juice, mint

served on the rocks

APEROL SPRITZ 12

aperol, processo, club soda

served on the rocks

THE OLD FASHIONED 15

bulleit rye, orange, angostura bitters, cherries, sugar

served muddled on the rocks

GIN & TONIC 14

listoke irish gin, fever-tree tonic

MAPLE OLD FASHIONED 13

bourbon, bourbon aged maple syrup

orange bitters, cherries, orange zest