

DINNER

SOUP

Soup of the Day			
Cup	2.95	Bowl	3.95
Made fresh daily with only the finest ingredients			
Classic French Onion Soup			3.95
With garlic croutons and melted Swiss			
New England Clam Chowder			3.95
A rich, hearty chowder made fresh daily			

SALADS

Grilled Vegetable Salad			8.50
Portobello mushrooms, zucchini, eggplant, tomato & onion in a raspberry vinaigrette over mixed greens			
Cobb Salad			9.00
Romaine, grilled chicken, bacon bits, avocado, egg, diced tomato & crumbled blue cheese			
Blackened Sirloin & Avocado			9.50
Prime slices of beef blackened & grilled to order and served with fresh avocado, tomato & cucumber over mixed greens			
House Salad			5.95
Mixed leaf greens, tomato, red onion and cucumber served with your choice of dressing			
Caesar Salad			7.50
Romaine, Croutons, parmesan			
* Add Chicken			2.00
* Add Salmon			3.00
* Add Shrimp			3.50

Choice of Dressing

Balsamic Vinaigrette, French, Ranch,
Blue Cheese, Honey Mustard, Creamy Italian,
Thousand Island, Raspberry Vinaigrette, Caesar

Soup & Salad

Soup of the Day and a House Salad	7.95
Soup & Sandwich	7.95
Soup of the day served with your choice of Sandwich.	
Grilled Chicken, Smoked Turkey or	
Black Forrest Ham & Cheese	
Substitute French Onion or chowder add 1.00	

APPETIZERS

Fresh Mozzarella,	7.95
with tomato & onion	
Skewers of Grilled Steak	9.50
Served with potato & onion cake in a bourbon sauce	
Crispy Fried Calamari	8.00
Served with a spicy marinara	
Shrimp Cocktail	9.00
Jumbo shrimp with our own cocktail sauce	
Potato & Onion Cakes	5.95
Served with apple sauce & sour cream	
Steamed Mussels	6.00
In a red pomodoro or white wine sauce with parmesan toast points	
Chicken & Bacon Skewers	7.95
Chicken wrapped in bacon & grilled to perfection in a Jameson roasted tomato & garlic sauce	
Roisin Dubh's Crab Cakes	9.50
Sautéed & served with a lemon garlic sauce	
Stuffed Mushrooms	9.50
A delicious stuffing of shallots, garlic, parmesan, bacon and spices baked & drizzled with olive oil	

QUESADILLAS

Cheese	5.95
Monterey Jack & Cheddar	
Grilled Chicken	7.00
Roasted Vegetables	8.00
Grilled chicken breast with a BBQ glaze, topped with jack cheese & roasted onions, served on a hero	
Grilled Steak	9.00
Tender sliced steak & Caramelized onions.	
Grilled Chicken & Bacon	9.00
Grilled chicken, crispy bacon & caramelized onions	

PANINIS

Buffalo Chicken	8.85
Grilled Chicken lathered in our homemade hot sauce with caramelized onions & aged cheddar	
Roasted Brisket	8.95
Tender sliced brisket & sautéed mushrooms, served with a side of homemade stout gravy	
Roasted Vegetables	8.95
Portobello mushroom, eggplant, zucchini, tomato & onions perfectly grilled with a balsamic glaze	
Ruben	8.95
Sliced corned beef & sauerkraut topped with Swiss cheese & Russian dressing	
Shrimp Scampi	10.95
Sautéed shrimp & roasted tomato in a creamy garlic sauce	
Sinead's Blackened Chicken	8.95
Topped with roasted peppers, onions & Monterey Jack cheese	
Black Forrest Ham & Cheese	8.95
With tomatoes & honey mustard dressing	
Róisín Dubh Burger	7.00
½ pound choice sirloin, grilled to perfection & served with lettuce, tomato & red onion on a toasted roll	

PASTA

Steamed Mussels	12.95
In a red pomodoro or white wine garlic sauce over fettuccini	
Penne a la Vodka	10.50
Penne pasta tossed in a rich creamy pink sauce	
Fettuccini Alfredo	10.50
With fresh broccoli in a rich, creamy alfredo sauce	
* Add Chicken	2.00
* Add Shrimp	3.50
Jumbo Cheese Ravioli	8.95
Served in a garlic herb cream sauce	
Jumbo Lobster Ravioli	10.95
Served in our a la Vodka sauce	
Grilled Vegetable Pasta	11.95
Penne pasta tossed with eggplant, zucchini, mushrooms & tomatoes in a light wine sauce	
Chicken Parmesan over Spaghetti	10.95
With our homemade marinara sauce	
Shrimp Scampi	13.95
Fresh shrimp sautéed & served over spaghetti in a white wine & garlic sauce	

SIDES

Mashed Potatoes	3.00	Wild Rice	2.95
Garlic Mash	3.50	Grilled Asparagus	3.95
Baked Potato	2.50	Marinara Sauce	1.50
Curry Chips	4.95	Potato & Onion Cake	1.95
Apple Sauce	1.95	Curry Sauce	1.95
Creamed Spinach	4.25	Sautéed Vegetables	3.95
Sauteed Spinach	3.95	Seasoned White Rice	2.50
Baked Beans	3.00	Stout Gravy	3.95
Baby Carrots	3.95		

ENTREES

Traditional Irish Breakfast (served all day, everyday)	9.95
Irish Bacon, Sausage, Black & White Pudding, two eggs, baked beans & toast	
(all entrees served with a cup of soup or house salad)	
15oz Grilled Porterhouse	19.95
Grilled to order and served with roasted potato & creamed spinach	
Stuffed Roasted Loin of Pork	15.95
Stuffed with spinach, roasted peppers, roasted tomato & shallots in an orange marmalade white wine reduction & wild rice	
Sliced Roast Beef	13.95
Served with mashed potato, gravy & baby carrots	
Corned Beef & Cabbage	10.95
Served with a boiled potato, cabbage and a light gravy	
Stuffed Chicken Breast	14.95
Stuffed with eggplant & tomato topped with Irish bacon, served in a roasted garlic & mushroom sauce	
Tenderly Braised Brisket	14.95
In a tomato red wine jus with white wine jus & wild rice	
Medallions of Beef	14.95
Grilled to order & served with a red wine peppercorn sauce with a side of mashed potato, sautéed spinach	
Baked Tilapia	13.95
Encrusted with crabmeat, served with creamed spinach & garlic mashed in a roasted tomato beurre blanc.	
Grilled Salmon	14.95
Fresh salmon filet served with sautéed spinach and seasoned rice in a lemon butter sauce	