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Shamrock Jack's Irish Pub



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## STARTERS & SOUPS

### SOUP O' THE DAY

*Daily Feature; House-made by our chefs - 7*

### JACK'S ONION SOUP

*Caramelized onions in a rich Guinness-sherry broth, topped with parmesan gratin - 9*

### IRISH NACHOS

*Jack fries, house-made cheese sauce, shredded cheddar jack, bacon, scallions and a side of ranch dressing - 14*

*Add: Chicken 7 · Corned Beef 8 · 🍖 Short Rib 9*

### FRIED PICKLES

*Hand-breaded pickle chips served with Boom Boom sauce - 15*

### PUB PRETZEL STICKS

*Soft pretzel sticks with your choice of spicy mustard or home made cheese sauce - 15*

### CHICKEN FINGERS

*Four crispy, golden fried breaded chicken tenders with Jack fries - 17*

### GARRETT'S TERIYAKI SALMON BITES

*Flash fried salmon bites, tossed in teriyaki sauce and topped with sesame seeds and scallions - 19*

## CHICKEN WINGS

Hot · Mild · Nashville Hot · Cajun · BBQ ·

Garlic Parmesan · Blue & Gold · Guinness Gold ·

Boom Boom · Firecracker · Country Sweet ·

Salt & Pepper

### TRADITIONAL CHICKEN WINGS

*Bone-in chicken wings with your choice of wing sauce - 18*

### FAMOUS BONELESS CHICKEN WINGS

*Jack's breaded boneless wings with your choice of wing sauce - 16*

## SALADS

### CAESAR

*Crisp romaine, bacon, shaved asiago, Parmesan cheese, and house croutons tossed in creamy Caesar dressing - 16*

### SHAMROCK

*Pepperoncini, cucumber, tomato, red onion, shredded cheddar jack cheese, and house croutons on a bed of mixed greens with choice of dressing - 17*

*Add: Chicken +7 · Salmon Bites +11 · Shrimp +9*

*A gratuity will be added for parties of 8 or more. Our prices represent pricing for credit card payments. A discount will be applied for cash payments.*



Our burgers & cuts of meat are Certified Angus Beef® brand! If it's not certified, it's not the best!

## BURGERS & SANDWICHES

All burgers and handhelds are served with choice of Fries, Onion Rings, Mac Salad, or Coleslaw.  
Add side garden salad +4. Substitute Jack's Onion soup, Soup Du Jour, or Fried Pickles +4



### JACK BURGER

A grilled Certified Angus Beef® patty with American cheese, lettuce, and tomato on a grilled roll with Jack fries - 19



### POT ROAST GRILLED CHEESE

Braised Certified Angus Beef® pot roast, caramelized onions, American cheese, cheddar jack cheese and horseradish sauce on grilled Amazing Grains sourdough bread - 19



### FRENCH DIP

Thin-sliced, house roasted Certified Angus Beef® on a grilled hoagie roll with au jus and horseradish - 22



### BEEF ON WECK

Thin sliced house roasted Certified Angus Beef® on a grilled kimmelweck roll with horseradish - 22

### REUBEN

Guinness-braised corned beef, sauerkraut, Swiss cheese, and Thousand Island dressing on Amazing Grains marble rye bread - 18

### RACHEL

House-roasted turkey breast, house-made coleslaw, Swiss cheese, and Thousand Island dressing on grilled Amazing Grains marbled rye bread - 19

### TURKEY B.L.T.

House-roasted turkey with lettuce, tomato, bacon, and mayo on grilled Amazing Grains sourdough bread - 19

### CHICKEN SANDWICH

Grilled chicken breast, lettuce, tomato, bacon, and provolone cheese on a grilled hard roll - 18

## THE SHAMROCK PLATE

A third pound Certified Angus Beef® patty with American cheese and a Zweigle's hot dog over French fries and mac salad, topped with meat hot sauce - 19

## FLATBREAD PIZZAS

### REUBEN

Swiss cheese, corned beef, mozzarella cheese, sauerkraut and Thousand Island dressing - 18

### FOUR CHEESE

Cheddar jack, mozzarella, provolone and parmesan cheese with a garlic parmesan sauce base - 16

### GARLIC PEPPERONI

Mozzarella cheese and pepperoni with a garlic parmesan sauce base - 17

### VEGGIE

Mozzarella cheese, caramelized onions and broccoli with a garlic parmesan sauce base - 17

## ENTRÉES



### COTTAGE PIE

Our take on a traditional shepherd's pie! Certified Angus Beef® short rib, celery, peas, carrots and onions in a rich Guinness sauce and topped with smashed potatoes and cheddar jack cheese - 25



### BRAISED BEEF SHORT RIB

8 oz of slow-braised boneless Certified Angus Beef® short rib and demi-glace with a side of mashed potatoes - 33

### GARLIC SHRIMP DINNER

(12) Broiled jumbo shrimp with shamrock herb butter - 27

### FISH FRY (Friday Only)

Your choice of preparation and served with coleslaw, tartar sauce, and lemon Breaded - 19 Broiled - 21