

### { STARTERS }

### FRIED PICKLES

Hand-breaded pickle chips, served with Boom Boom sauce - 14

### **CHEESE CURDS**

Flash-fried N.Y.S. white cheddar cheese curds served with marinara sauce - 16

### **PUB PRETZEL STICKS**

Soft pretzel sticks with choice of mustard or house-made cheese sauce - 14

### 🚇 POT ROAST POUTINE

Guinness braised Certified Angus Beef® pot roast over jack fries with white cheddar cheese curds and house-made gravy - 18

### **IRISH NACHOS**

Jack fries, house-made cheese sauce, shredded cheddar jack, bacon, scallions and a side of ranch dressing - 13

Add chicken 7 Add corned beef 8 Add 🖴 short rib 9

### BOOM BOOM **SHORT RIB NACHOS**

Certified Angus Beef® short rib, house-made cheese sauce, shredded cheddar jack, honey Cajun corn, tomato, red onion and Boom Boom sauce served with sour cream and salsa - 19

### **BOOM BOOM SHRIMP**

Flash-fried shrimp tossed in Boom Boom sauce and served with a side of blue cheese dressing - 19

### FRIED CALAMARI

Crispy flash-fried calamari, banana and hot pepper rings tossed in Parmesan cheese and served with lemon and red sauce - 18

### **CHICKEN TENDERS**

Four chicken tenders served with Jack fries - 16

{ SALADS } Chicken 7 • Shrimp 9 • Salmon 10 • ■ Steak 15

### **SEASONAL SALAD**

Ask your server about our Chef's seasonal salad special!

### **CAESAR**

Crisp romaine, shaved asiago, Parmesan cheese and house croutons tossed in creamy Caesar dressing - 15

### SHAMROCK

Pepperoncini, cucumber, tomato, red onion, shredded cheddar jack cheese and house croutons on a bed of mixed greens with choice of dressing - 16

### **BUFFALO CHICKEN**

Boneless wings tossed in spicy Buffalo sauce served over mixed greens with tomatoes, blue cheese crumbles and shredded cheddar jack cneese - 24

### **ASIAN SALMON**

Jameson-glazed salmon, Mandarin oranges, cucumber, scallions and red onion over a bed of mixed greens with ranch and Firecracker sauce - 26

### 🚇 STEAK SALAD

A seared Certified Angus Beef® sirloin steak over mixed greens with red onion, tomato, cucumber, carrots and blue cheese crumbles with choice of dressing - 28

### CALAMARI SALAD

Crispy flash-fried calamari and banana peppers tossed in Parmesan cheese over mixed greens, tomato with shaved asiago and balsamic vinaigrette - 25

### **BLACKENED SHRIMP**

Blackened tiger shrimp served over mixed greens with carrots, tomato, cucumber, red onion and choice of dressing - 24

### WEDGE

Wedges of baby iceberg lettuce topped with tomato, cucumbers, red onion, blue cheese crumbles and bacon crumbles, served with creamy blue cheese dressing - 18

# SOUPS

### **SOUP O'THE DAY**

Daily Feature; House-made by our chefs - 6

### **JACK'S ONION SOUP**

Caramelized onions in a rich Guinness-Sherry broth, topped with parmesan gratin - 8

WINGS

### **FAMOUS BONELESS CHICKEN WINGS**

Jack's breaded boneless wings with your choice of sauce - 15

### **TRADITIONAL CHICKEN WINGS**

Bone-in chicken wings with your choice of wing sauce - 17

Hot ● Mild ● Cajun ● BBQ ● Garlic Parmesan Blue & Gold • Guinness Gold • Boom Boom Firecracker • Sweet & Sour

### { FLATBREAD PIZZAS }

### **REUBEN**

Swiss cheese, corned beef, mozzarella cheese, sauerkraut and Thousand Island dressing - 17

### **FOUR CHEESE**

Cheddar jack, mozzarella, provolone and parmesan cheese with a garlic parmesan sauce base - 15

### **GARLIC PEPPERONI**

Mozzarella cheese and pepperoni with a garlic parmesan sauce base - 16

### VEGGIE

Mozzarella cheese, caramelized onions and broccoli with a garlic parmesan sauce base - 16

### { HANDHELDS }

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

### **AUDITION** BURGER

A Certified Angus Beef® burger, lettuce, tomato and American cheese on a grilled hard roll - 17

### **AIRISH BURGER**

A Certified Angus Beef® burger, lettuce, tomato, corned beef, Swiss cheese and Guinness Gold sauce on a grilled hard roll - 19

#### DUBLIN BURGER

A Certified Angus Beef® burger, lettuce, tomato, caramelized onions, pot roast, bacon, American and Swiss cheeses and Boom Boom sauce on a grilled hard roll - 19

### **MATTER** TOP O'THE MORNIN' BURGER

A grilled Certified Angus Beef® burger, applewood bacon, a fried egg, American cheese and meat hot sauce on a grilled hard roll - 19

### SPICY STEAK SANDWICH

Grilled and chopped Certified Angus Beef® ribeye steak, caramelized onions, banana peppers, hot peppers, cheese sauce and melted cheddar jack on a grilled hoagie roll - 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 - 18

### FRENCH DIP

Thin sliced house-roasted Certified Angus Beef® on a grilled hoagie roll with au jus and horseradish - 21

### BEEF ON WECK

Thin sliced house roasted certified angus beef on a grilled kimmelweck roll with horseradish - 21

### NASHVILLE HOT CHICKEN SANDWICH

Fried buttermilk marinated boneless chicken breast tossed in spicy Nashville style hot sauce and served with dill pickles and coleslaw on a grilled roll - 19

## BUFFALO CHICKEN GRILLED CHEESE

Crispy chicken tossed in spicy Buffalo sauce with provolone, American, cheddar jack and blue cheese crumbles on grilled Amazing Grains sourdough bread - 18

#### CHICKEN SANDWICH

Grilled chicken breast, lettuce, tomato, bacon and provolone cheese on a grilled hard roll - 17

### **TURKEY B.L.T.**

House-roasted turkey with lettuce, tomato, bacon and mayo on grilled Amazing Grains sourdough bread - 18

### **REUBEN**

Corned beef, sauerkraut, Swiss cheese and creamy Thousand Island dressing on grilled Amazing Grains marbled rye bread - 18

#### **RACHEL**

House-roasted turkey breast, house-made coleslaw, Swiss cheese, and Thousand Island dressing on grilled Amazing Grains marbled rye bread - 18

## THE SHAMROCK PLATE

A 4 oz (Certified Angus Beef® patty with American cheese and a Zweigles hot dog over a bed of fries and mac salad, topped with meat hot sauce - 18

### { ENTREÉS }

All entrees are served with seasonal vegetables and mashed potatoes.

Add side garden salad +4. Substitute Jack's Onion soup, Soup Du Jour, Fried Pickles or Onion Rings +4

### **BRAISED BEEF SHORT RIB**

8 oz of slow-braised boneless Certified Angus Beef $^{\circ}$  short rib and demi-glace - 32

### 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 - 24

### **CUT O' THE DAY**

Weekly chefs' choice of steak/chop with Yukon gold smashed potatoes, broccoli and garlic compound butter - MKT

### **GARLIC SHRIMP DINNER**

(12) Broiled jumbo shrimp with shamrock herb butter - 26

### **SALMON**

A 8 oz pan-seared filet of fresh salmon and shamrock herb butter - 27

### **CHEDDAR CHICKEN**

(2) grilled chicken breasts topped with bacon and shredded cheddar jack cheese - 24

### MAC'N CHEESE

Elbow macaroni tossed in homemade cheese sauce and topped with melted cheddar jack cheese - 18

### **BUFFALO MAC 'N CHEESE**

Elbow macaroni, housemade cheese sauce and cheddar jack cheese topped with Buffalo chicken - 24



Have a drink on our cocktail porch with beautiful gliders!



We carry delicious
Cheesy Eddie's desserts!