

❖ DRAUGHT BEERS ❖

Pints **\$6.00** *Pitchers* **\$22.00**

Guinness • Kilkenny Irish Cream Ale • Magic Hat #9 • Smithwick's Irish Ale • Harp
Magner's Irish Cider • Dogfish Head 60 Minute IPA • Peroni • Sam Adams Lager
Sam Adams Seasonal • Blue Moon Belgian White

Pints **\$5.00** *Pitchers* **\$15.00**

Yuengling Lager • Miller Lite • Pabst Blue Ribbon

BOTTLES – \$5.00

Bud • Bud Light • Miller Lite • Coors Light

BOTTLES – \$6.00

Heineken • Corona • Kaliber NA

❖ WINES BY THE GLASS & BOTTLE ❖

WHITES

	<i>Glass</i>	<i>Bottle</i>
New Harbor, Sauvignon Blanc, '08, Marlborough, New Zealand.	\$7	\$26
Stellina di Notte, Pinot Grigio, '06, Venzie, Italy	\$6	\$23
Jade Mountain, Chardonnay, '08, CA	\$8	\$24
Veuve Clicquot, Yellow Lable, Riems France		\$90
Moet Chandon, White Star, Epernay France		\$75
Chandon Brut, Nappa Valley CA.	<i>Split</i> \$8	\$35

REDS

	<i>Glass</i>	<i>Bottle</i>
Jade Mountain, Merlot, '07, CA	\$7	\$24
A by Acacia, Pinot Noir, '07, Carneros CA	\$9	\$34
Navarro Correias, Malbec, '06, Mendoza Argentina	\$7	\$24
San Telmo, Cabernet Sauvignon, '09, Mendoza Argentina	\$7	\$24
Barco Real di Carmignano, Sangiovese/Cabernet Blend, '06, Tuscany Italy.	\$8	\$27

❖ OUR LOBSTER BISQUE OR SOUP OF THE DAY ❖

Cup **\$4** *Bowl* **\$6**

❖ SALADS ❖

FLAT IRON STEAK, PRIME CHICKEN BREAST, OR GRILLED SALMON – \$12.00

Served atop Caesar or house salad.

❖ SANDWICHES & BAR FARE ❖

All sandwiches served with choice of house fries, sweet potato fries or house salad.

\$10

HONEY GLAZED VIRGINIA HAM & BRIE

Topped with caramelized onions & Romaine.

CLASSIC CORNED BEEF REUBEN

Toasted rye topped with melted Swiss,
sauerkraut & Russian dressing.

JOE'S VEGETARIAN BURGER

Made from scratch daily & served with or
without melted cheddar or Swiss.

HOMEMADE SALMON BURGER

Fresh chopped salmon, bread crumbs, onion,
fresh herbs & lemon aioli.

FLAT IRON STEAK

Melted provolone, caramelized onions,
lettuce & tomato.

GRILLED CHICKEN BREAST

Topped with applewood bacon, provolone,
lettuce, tomato & cranberry mayo.

THE BACON & BLUE BURGER

Black angus burger with applewood bacon,
blue cheese & caramelized onions.

HOUSE MADE CRAB & ARTICHOKE DIP

Served with fresh toasted tortilla chips.

LOBSTER QUESADILLA

Filled with lobster, spinach, chopped tomato
& a creole aioli.

CHICKEN FINGERS

Sliced chicken breast seasoned & flash fried.
Served with hand cut fries.

LOBSTER, MAC & CHEESE

Cheddar, gruyere, toasted bread
crumbs & lobster.

WINGS

Jumbo wings served Buffalo or Old Bay
Chesapeake style.

MOZZARELLA STICKS

House cut mozzarella coated in seasoned bread crumbs & flash fried.

❖ SALOON FARE ❖

\$14

PAN FRIED CHICKEN CUTLET

Chicken scallopini with bread crumbs & fresh
herbs. Served with spinach & wild rice.

STEAK & POTATO

Grilled flat iron, mashed potatoes,
caramelized onions, spinach & demi-glaze.

CHICKEN POT PIE

Made daily. Finished with a flakey crust &
served with sweet potato fries.

TOMMY'S SHEPHERD PIE

Lamb, prime sirloin, corned beef, mashed
potatoes, cheddar & jack cheese.

BANGERS & MASH

Sausages with lamb, veal, pork, garlic
& fresh herbs over homemade
mashed potatoes.

COUNTY CORK FISH & CHIPS

Flash fried fresh Cod over hand cut fries &
lemon dill tartar sauce.

GRILLED ATLANTIC SALMON

Served with sautéed spinach & wild rice.

\$7

IRISH BREAD PUDDING

With Brenda & Taryn's cinnamon rum sauce
& vanilla ice cream.

CHOCOLATE PISTACHIO SUNDAE

Vanilla ice cream with chocolate sauce,
crushed pistachios, whipped cream & a cherry.

For parties of six or more, an 18% gratuity
charge will be added to your bill.

CHEF: Joe Robinson