


Soups, Stews & Salads

-House Specialty

Soup of the Day

House made served with soda bread & butter. Cup or Bowl

Celtic Stew

Made from a traditional recipe using lamb, carrots, and potatoes. Served with soda bread & butter. Cup or Bowl

Coddle

House stew with potatoes, sausage, bacon, and onions. Typical Dublin pub food supposed to prevent a hangover. Served with soda bread & butter. Cup or Bowl

House Salad

A mixture of organic salad greens, iceberg lettuce, fresh mushrooms, cucumbers, tomatoes and red onions. Regular or Large

Colossal Celtic Salad

Grilled sliced chicken breast, on a large bed of lettuce & organic salad greens, red onions, fresh mushrooms, cucumbers, tomatoes, & different cheeses.

Dressings: House, Greek, Parmesan Peppercorn Ranch, Honey Dijon Mustard, Fat-Free Ranch. Blue Cheese Dressing (50¢ extra)

Join our e-mail list at www.IrishLion.com for tasting dinner invitations & events!



@theirishlion



facebook.com/irishlionpub

Pub Grub



Mutton Pies of Abbeyfeale

Baked bread bowl filled with our Celtic Stew or Coddle. Created by farmers' wives to sustain their husbands on fair days.

Fish & Chips

A large portion of tender flaky deep fried white fish, served with a side of fries, lemon wedge and malt vinegar.

Fish Sandwich

Tender flaky deep-fried white fish, served deluxe on a sesame bun, with fries.

Chicken Sandwich

Char-grilled chicken breast served deluxe on a sesame seed bun, with fries.

Blarney Burger

Lean beef patty topped with Provolone, mushrooms served deluxe on a sesame seed bun, with fries.

Veggie Burger

Black bean patty topped with Provolone, mushrooms served deluxe on a sesame seed bun, with fries.

Lamb Burger

Exclusive, nicely seasoned premium ground lamb served deluxe on a sesame seed bun, with sour cream and fries.

Sorry, No Checks
-Suggested- Gratuity for
Parties of 10 or more 18%.



Bélóga 

Appetizers

-House Specialty

Imported Cheese Plate

Imported Brie served with our house made soda bread, grapes and apple wedges.

Craibheacháin

Pronounced "crave-a-hawn". A savory seafood salad mixture, served with lemon wedge and our house made soda bread. In an early translation of the Bible we are told that "Esau sold his birthright for a Craibheachain".

Dublín Bay Cocktail

Freshly boiled shrimp served with lemon wedge and cocktail sauce.

Consumption of raw or partially cooked shellfish creates a risk of serious illness to certain individuals with predisposed medical conditions. Raw egg is used in our House Dressing & Hollandaise Sauce.

*Subject to Availability

***Fresh Oysters**

1/2 dozen large Chesapeake Bay oysters served on the half-shell with lemon wedge and cocktail sauce.

***Steamed Oysters**

1/2 dozen large Chesapeake Bay oysters lightly steamed and side of drawn butter.

*** Oysters Rockefeller**

A classic dish made with fresh spinach, crisp bacon, Anisette, topped with our Hollandaise sauce and broiled.

***Cherry Stone Clams**

1/2 dozen steamed and served with lemon wedge and a side of drawn butter.

Seasonal

"An rud nach léigheasann im ná uisce
beatha níl aon léigheas air".
What butter or whiskey does not
cure, cannot be cured-Irish Proverb

***Mussels**

1 lb. of fresh Maine mussels steamed and served with drawn butter and lemon wedge on the side. *Seasonal*

Herring

Pickled in white wine sauce, served with a side of lemon & soda bread.

Escargot

Tender snails in herb and garlic butter, 1/2 dozen in shell, served with toast.

Blarney Puffballs®

Deep fried potato balls made with cheese and garlic mixture, served with sour cream.

Baked Potato Skins

Topped with melted cheese. Served with scallions and a side of sour cream.
Add Bacon Option

Leprechaun Wings

Deep-fried chicken wings, sautéed with our spicy house made barbeque style sauce.

Deep Fried Zucchini or Onion Rings or Mushrooms or Pickles

Freshly cut, dipped in our special house batter and deep-fried.

Mixed Deep Fried Vegetable Platter

Zucchini, onion rings, mushrooms and pickles, battered and deep-fried with a side of sour cream.

You shall eat good things of the land...and when you go forth, you shall not depart empty.

Dinnéar I dírchúrsa Dinner Entrees

Our dinners are served with soda bread, potato or Dunmurry rice (steamed rice with mushrooms & scallions), and choice of a cup of our Soup of the Day or House salad.

All of our dinners are prepared to order, please allow time for preparation

 House Specialty

Poultry

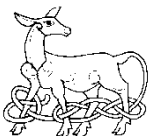


Chicken Marsala... boneless chicken breast simmered in dry Marsala wine, scallion, mushroom sauce. Served with Dunmurry rice.

Chicken Cordon Bleu...tender boneless breaded chicken breast stuffed with smoked ham and baby Swiss cheese. Served on a bed of Dunmurry rice, topped with our house made supreme sauce of fresh tomatoes, mushrooms, scallions & cream.


Chicken Kiev...tender boneless breaded chicken breast stuffed with butter-garlic, served on a bed of Dunmurry rice. Topped with our house made garlic-scallion- cream sauce.

 **Roast Duckling Ríneanna**...one-half duckling, with apple-fennel-bread-stuffing. Served with a brown sugar-stuffed baked apple, and Brandon potatoes.



Lamb

 **Leg O'lamb**... traditionally made, slowly roasted with our own unique recipe of herbs & spices in a special oven. Served sliced from the leg of lamb, with au jus, mint jelly and Brandon Potatoes. SERVED MEDIUM RARE

 **Lamb Chops**...center cut and served au jus, mint jelly and Brandon Potatoes. SERVED MEDIUM RARE.

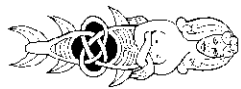
Rack of Lamb... prime quality French cut rack of lamb, garlic, wine marinated and seasoned with our special spice combination. Served char grilled MEDIUM RARE, with Brandon Potatoes, and Irish carrots.

Pasta Vegetable

Sautéed Vegetable Medley...a seasonal stir-fried vegetable blend, atop a bed of Dunmurry rice.


Fettuccine Alfredo...heaping portion of pasta tossed with our house made heavy cream-parmesan cheese sauce. Add sautéed Shrimp


Dinnéar I dírchúrsa Dinner Entrees



Seafood



 **Liffey Trout**...sautéed in olive oil, with house spices, served with Dunmurry rice.

 **Offaly Salmon**...poached in a rich cream, fresh tomato, scallions, mushrooms, dill, sauce. Served with Dunmurry rice.

Ballydebob Halibut...broiled, prepared with herbs, lemon-butter wine sauce, and served with Dunmurry rice.

 **Connemara Shrimp**...succulent large white shrimp sautéed in garlic and butter. Served on a bed of Dunmurry rice, with a side of broccoli.

Lobster Tail...premium cold-water lobster tail, flame broiled to perfection & served with drawn butter and a baked potato.

Lobster Whole live lobster, steamed, served with drawn butter and a baked potato.

Subject to Availability. Market Price



Beef

Beef Medallions...three tender slices of beef cut, from the tenderloin, sautéed with fresh mushrooms and scallions in red wine sauce, served with Brandon potatoes.


New York Strip...juicy charbroiled 12 oz. steak prepared to order, served with a baked potato, sour cream and butter.

Filet Mignon...cut from the most tender part of the beef, the tenderloin. Broiled to order, and topped with fluted mushroom. Served on a toasted English muffin bed, served with a baked potato, sour cream and butter. (*Medium Well & Well Done served butterflied*).

 **Corned Beef & Cabbage**...traditional Irish favorite served with Brandon potatoes.

Prime Rib of Beef...prepared with our own combination of herbs and spices, slowly baked in our special oven. Served au jus, with a baked potato, sour cream & butter.
Regular Cut or Extra Cut



Not responsible for meat ordered "medium well" or "well done". 

Sides

Cabbage Steamed, with butter & dill.

Baked Potato

Brandon Potatoes

Steamed, cubed, with butter, garlic & parsley.

Broccoli Steamed & buttered.

Irish Carrots Steamed, sherried, brown sugar & butter.

Fries ...add Cheese

 **Soda Bread &**

"To-Go" only- by the pound.

Luncheon Menu

Lunch Served 11 a.m.-4 p.m. Monday-Saturday Only *Full Menu Available*

Add fries or a cup of our "Soup of the Day"

Soup or Stew & Salad...cup of our "Soup of the Day" or Stew, served with our house baked soda bread and house salad.

Corneɖ Beef & Cabbage... fresh steamed cabbage, house recipe of corneɖ beef brisket and Brandon potatoes.

Roast Leg O'Lamb traditionally prepared, and slowly roasted with herbs & spices in our special oven. Served au jus, with Brandon potatoes, mint jelly, **SERVED MEDIUM RARE.**

Sautéed Vegetable Medley...a seasonal stir-fried vegetable blend. With Dunmurry Rice. With Chicken



Saíleáɖ Saláɖs

House Salad... a mixture with organic salad greens & iceberg lettuce, fresh tomatoes, red onions, mushrooms, and cucumbers. Regular or Large

Spinach Salad...fresh spinach, tomatoes, onions, mushrooms, & hard boiled egg.

Chicken Salad Plate...served with a fresh baked croissant & garnished with grapes.

Celtic Salad... grilled sliced chicken breast, on a bed of 14 different organic salad greens & iceberg lettuce, red onions, cucumbers, fresh mushrooms, tomatoes, and three different cheeses.

Colossal Celtic Salad...a colossal portion of the Celtic Salad.

Dressings: House, Parmesan Peppercorn Ranch, Honey Dijon Mustard, Aegean (Greek) & Fat-Free Ranch. Blue Cheese (.50 extra).

Rollógs & Sandwíches

Vegetable Rollóg (Gaelic for Wrap)...vegetable blend including fresh broccoli, peppers, mushrooms, carrots, with a garlic-cucumber-cream dressing in a tomato-basil wrap. Garnish of our house recipe pasta salad.

Chicken Rollóg (Gaelic for Wrap)...diced chicken breast, smoked bacon, cheddar cheese, tomatoes, lettuce, peppers, with parmesan-peppercorn dressing in a tomato-basil wrap. Garnish of our house pasta salad.

BLT...bacon, lettuce, tomato, mayonnaise on Texas Toast. Served with fries.

Chicken Sandwích...Char-grilled chicken breast served deluxe on a sesame seed bun, served with fries.

Grilled Cheese Sandwích...served with a cup of the "Soup of the Day".

Club Sandwích...the perfect combination of turkey, ham, bacon, lettuce, tomatoes and mayonnaise on Texas Toast.

Reuben Sandwích...melted cheese on corneɖ beef, topped with a generous amount of sauerkraut, 1000 Island dressing on beefsteak rye bread, served with fries.

Prime Rib Sandwích...tender 8 oz. prime rib on beefsteak rye bread, served deluxe, au jus.



Brunch

Served 11 a.m.-2 p.m. Sundays



Specialty Drinks

Mimosa

Champagne & Orange Juice
For Two or For One

Kir Royale

Champagne & Chambord
For Two or For One

Dublin Mary ... Vodka with a zesty mix of tomato juice, spices,
and a touch of Guinness. Pint



**Ask Your Server About
Today's Brunch Special**



Dublin City Breakfast...three scrambled eggs with melted cheese, three bangers (sausage links), three rashers (bacon) and toast with jelly.

Eggs Benedict...our own house version of the classic recipe, served with two poached eggs, Canadian bacon, sautéed fresh spinach, fresh hollandaise, on an English muffin.

Club Sandwich...the perfect combination of turkey, ham, bacon, lettuce, tomatoes, on Texas Toast.

Reuben Sandwich...melted Provolone on corned beef, topped with a generous amount of sauerkraut, 1000 Island dressing on beefsteak rye bread, served with fries.

Milseog Desserts

Irish Apple Walnut Cake

House made, served warm and topped with whipped cream. Option: a la mode

Baileys Irish Cream Cake

A rich cheesecake with chocolate crust and Baileys Irish Cream.

Chocolate Cake

Layered chocolate cake with walnuts, sinfully rich

Whiskey Píe

Served warm, topped off with Irish whiskey and whipped cream.

Gaelic Coffee...Irish whiskey, coffee, sweetened, topped with whipped cream.

Magic Leprechaun...coffee, blend of Irish Cream, Amaretto and Hazelnut Liqueur, topped with whipped cream. 4.75

Natty Irishman...Irish cream and hazelnut liqueur over ice

Tumbleweed...ice cream, blended with coffee liqueur & Crème de Cacao, topped with whipped cream.

Vanilla Ice Cream

Guinness Ice Cream

Extra Whipped Cream

Beverages

Perrier...11 oz. carbonated

Coke/Diet Coke/Sprite...Pint

Sprecher Cream Soda Bottle

Red Bull

Coffee/Decaf/Tea

Bewley's Irish Breakfast Tea

Iced Tea Pint

Orange Juice/Lemonade Pint

Birthday-Corporate-Holiday-Graduation-Alumni Gifts

GIFT CARDS Give the Gift of Good Taste



1/2 Yards

- ⊗ 1/2 Yard Glass Only
- ⊗ 1/2 Yard Glass w/stand



Gifts

- ⊗ **Bunratty Irish Meade Crock***
subject to availability
- ⊗ **Bunratty Potcheen Crock***
- ⊗ **Glenfiddich Collector Set***
*unavailable for Shipping**



T-Shirts available in Green or Black



Back: A toast- "Slainte Agus Soghal Agat" = "Health & Long Life to You"

S-M \$14 L-XL-XXL-XXXL \$17

Logo Cap

Embroidered Irish Lion® Logo Cap

Available in khaki or green

Embroidered Celtic Lion on back (not shown)



⊗ **Irish Lion® Logo Pint Glasses**

⊗ **Irish Lion® Bumper Sticker**

⊗ **Irish Lion® Historical Building Exterior, Watercolor-Print Note card with envelope**