# **PACHOS**

Lattice-Style Fries Seasoned with our Signature Spice, Topped with Cheddar Cheese and Green Onions. Served with a Bowl of Emerald Isle™ for Dippin'.

Pachos For One GF V 14.95 Pachos For Two GF Double your Cheese 3.50 Double your Cheese 7.00 4.50 Add Bacon 9.00 Add Bacon

# **APPETIZERS**

## STUFFED MUSHROOMS

Crab & Shrimp, Cream Cheese, Baked Mozzarella 17.50

# McCRACKEN ROLLS

Crisp Wonton Roll filled with Crab, Shrimp & Cream Cheese Mixture, Sweet Chili Dip 17.25

# TOGARASHI TUNA 🦓

Togarashi Seared Tuna, Soy ginger Rice, Cucumber, Pickled Vegetables, Aioli, Sprouts, Sesame Seeds 18.95

#### **CHICKEN WINGS**

Irish Whiskey BBQ, Teriyaki, Franks Redhot, Cajun Spice, Lemon Pepper or Salt 'N' Pepper 19.50

#### **IRISH YORKIES**

Two Fresh Yorkies, Sirloin Roast, Maple Bacon Bourbon Gravy 18.50

### **CHICKEN QUESADILLAS**

Fresh Chicken, Flour Tortillas, Cheddar, Mozzarella,

Roasted Bell Peppers, Corn, Onions, Sour Cream & Salsa 17.95

#### DRY RIBS GF

Bone-In, Garlic, Himalayan Salt 17.50

### **DEEP-FRIED PICKLES**

Fried Crisp, Ranch Dip 15.95

# CHICKEN LIPS (3)

Fresh Chicken Breast, House Breading, Honey Mustard Dip 17.50

#### POTATO SKINS GF

Cheddar, Green Onions, Sour Cream & Salsa with your Choice of Bacon or Spiced Beef 17.95

# **SHAREABLES**

### GUACAMOLE 'N' PICO STACK 🚳

Freshly Made Guacamole 'N' Pico de Gallo Stacked High, Sour Cream, Mango Pineapple Salsa, Sprouts, Fried Cajun Tortillas

### EXTREME PACHOS GF

Spiced Beef, Onions, Peppers, Tomatoes, Green Onions, Jalapeño Peppers. Served with a Bowl of Emerald Isle<sup>TM</sup> for Dippin' 24.50

# CLASSIC POUTINE

Lattice-Style Fries Seasoned with our Signature Spice, Loaded with Cheese Curds, Beef Gravy, Green Onions

### **CARIBBEAN FLATBREAD**

Roast Chicken, Bacon, Mozzarella, Mango Pineapple Salsa, Cream Sauce, Mango Chili Dressing, Tomatoes, Sprouts

# MARGARITA FLATBREAD ↔

Young Mozzarella, Fresh Tomatoes, Marinara Sauce, Basil Pesto, Sprouts, Aged Parmesan Cheese 18.95

# O'BRYAN'S CLASSICS

The following options are served with your choice of Lattice-Style Fries, Soup, Caesar or Gaelic Salad.

**PACHO STYLE YOUR FRIES** 

### **CHICKEN QUESADILLA**

Fresh Chicken, Flour Tortillas, Cheddar, Mozzarella, Roasted Bell Peppers, Corn, Onions, Sour Cream 25.95 & Salsa

### CHICKEN LIPS 'N'

Customer & Staff Favourite. Fresh Chicken, House Breading, Fried Golden Brown, with Honey Mustard Dipping Sauce 21.75

### STEAK SANDWICH

7oz AAA Top Sirloin, Himalayan Salt, Gaelic Toast, Ragin' Cajun Onions 29.95

Add Sautéed Mushrooms 5.75

#### **IRISH BATTERED FISH 'N'**

Alaskan White Fish, Sustainable, Line Caught, Tartar Sauce One Piece 24.95

Extra Piece 7.25

# **SOUPS & GREENS**

#### **IRISH ONION SOUP**

Onion, Beef Broth, Mozzarella, Baked, topped with Parmesan

### **BROCCOLI & BACON SOUP**

House Specialty, Cream Soup Served with a Baguette 12.25

# KELLY'S SALAD

Bacon, Fresh Avocado, Red Bell Peppers, Goat Cheese, Fresh Strawberries, Edamame, Crisp Chickpeas, Lettuce, Strawberry Balsamic Vinaigrette 20.95



Roasted Beets, Goat Cheese, Basil Pesto, Roasted Pumpkin Seeds, Carrots, Baby Lettuce, Fresh Dill Vinaigrette 18.95

## **CAESAR SALAD**

Romaine Hearts, Croutons, Aged Parmesan Cheese, Gaelic Toast **CHICKEN TACO SALAD** 

Cajun Chicken Breast, Corn, Tomato, Green Onions, Cheddar Cheese, Lettuce, Salsa & Sour Cream, Crispy Tortillas 20.95

# ADD TO ANY SALAD

Cajun Chicken 7.50 Sautéed Tiger Prawns 9.75 Togarashi Tuna 7.75 Avocado 3.25

# ADDITIONAL SIDES

**Champ Potato** Emerald Isle<sup>TM</sup> 7.00 7.00 or Caesar Dressing **Side Soup** 7.00 Side Salad 500ml Jar only 8.95 7.00 **Onion Rings** 

# **BEVERAGES**

**Perrier** Coffee/Tea 4.25 2.95 Dad's Root Beer 3.50 **Hot Chocolate** 4.25 2.50 **Bottomless Pop** 4.25 **Bottled Water** Coke, Diet Coke, Ginger Slime Water 0.95 Ale, Sprite, Iced Tea Ask about our Non-Alcoholic Beer



# PRIME RIB

**House Cut Prime Rib Roast** 

**Aged 32 Days Minimum and Slow Roasted Fresh Daily** Available Daily after 4pm

The Following Cuts are served with Soup, Caesar or Gaelic Salad to Start, Accompanied with a Yorkshire Pudding, Market Vegetables, and Your Choice of Lattice-Style Fries, Champ Potato, Baked Potato, or Rice

> LIGHT CUT **80Z** 43.95 **HOUSE CUT** 100Z 46.95 CHEF'S CUT 12OZ 49.95

### **80Z PRIME RIB OSCAR**

# BLACKENED 10oz RIB-EYE

Tiger Prawns, and Lobster 52.95

Béarnaise Sauce with Chilean Shrimp, Rubbed with our House Cajun Spice, Chicago Style Butter 46.95

# **STEAKS**

The Following Entrées are served with Soup, Caesar or Gaelic Salad to Start, Market Vegetables, and your choice of Lattice-Style Fries, Champ Potato, Baked Potato, or Rice.

### 10oz NEW YORK STEAK GF

AAA, Centre Cut, Himalayan Salt, Aged 32 days 44.95

# 10oz NEW YORK OSCAR

AAA, Centre Cut, Himalayan Salt, Béarnaise Sauce with Chilean Shrimp, Tiger Prawns, and Lobster 54.95

### 7oz SIRLOIN OSCAR 🦓



7oz AAA Sirloin, Himalayan Salt, Béarnaise Sauce with Chilean Shrimp, Tiger Prawns, and Lobster 39.95

### PRIME RIB 'N' STEAK EXTRAS

Yorkshire Pudding Chicago Style Butter 2.75 Sautéed Mushrooms 5.75 Sautéed Tiger Prawns 9.75

# **HEARTY BOWLS**

# O'BRYAN'S BOWL

Togarashi Seared Tuna, Avocado, Pickled Red Onions, Carrots, Edamame, Rice, Market Vegetables, Soy Ginger Sweet Glaze

### **BUTTER CHICKEN CURRY**

Chicken Breast, Butter Curry Sauce, Rice, Green Onions,

Crisp Chickpeas, Chipotle Lime Sour, Grilled Flatbread 27.95

### JERK CHICKEN PENNE

Caribbean Style Jerk Chicken Breast, Creamy 'N' Spicy Jerk Sauce, Roasted Red Peppers, Penne, Gaelic Toast 25.95

### SEAFOOD PESTO FETTUCCINE 🦓



Chilean Shrimp, Lobster, Tossed in a Basil Pesto 'N' Alfredo Sauce, Aged Parmesan Cheese, Gaelic Toast 27.50

### FETTUCCINE ALFREDO

Traditional Alfredo Sauce, Aged Parmesan Cheese, Gaelic Toast

### ADD TO ANY BOWL

Cajun Chicken 7.50 Sautéed Mushrooms 5.75 Sautéed Tiger Prawns 9.75

# **CELTIC FAVORITES**

## PORK SCHNITZEL

Breaded & Pan-Fried Pork Loin, Smothered in Sautéed Mushrooms 'N' Onions, Mustard Gravy, Mashed Potatoes, Market Vegetables

#### ST. PATRICK'S STEW

AAA Braised Beef, Guinness Gravy, Potatoes, Carrots, Onions, Served with a Yorkshire Pudding 27.50

# IRISH SHORT RIB



Tender Beef Short Rib, Mashed Potato, Ragin' Cajun Onions, Beef Jus, Market Vegetables 30.95

#### **CAJUN CHICKEN 'N' PRAWNS**

Grilled Chicken Breast, House Made Cajun Rub, Tiger Prawns, Mashed Potato, Creole Style Cream Sauce, Market Vegetables 30.95

# **BURGERS 'N' SUCH**

The following options are served with your choice of Lattice-Style Fries, Soup, Caesar or Gaelic Salad.

### PACHO STYLE YOUR FRIES FOR 5.50

# **BACON CHEDDAR** BEEF BURGER

Fresh Angus Beef Patties, Double Stacked, Rustic Bun, Lettuce, Tomatoes, Onions, Pickles & our House Tipperary Sauce 25.25

### **GUINNESS BEEF BURGER**

Fresh Angus Beef Patties, Double Stacked, Rustic Bun, Irish BBQ Sauce, Jalapeño Jack Cheese, Onion Rings & our House Tipperary Sauce 25.95

### PRIME RIB STACKWICH

6oz Sliced Prime Rib, Tossed in BBQ Au Jus, Ragin' Cajun Onions, Horseradish Mayo, Lettuce, Tomato, Red Onion, Pickles, Toasted Bun 28.95

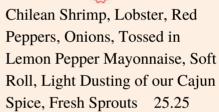
### **DUNKIN'S BEEF DIP**

Sirloin Roast, Au Jus For Dipping, Ragin' Cajun Onions, Toasted Hoagie 22.95 Philly Style 3.75

#### LAMB BURGER

6oz Fresh Ground Lamb Patty, Pickled Red Wine Onions, Goat Cheese, Rustic Bun, Tomato, Sauce Crema 25.50

# SHRIMP 'N' LOBSTER SUBWICH 🦓



#### CAJUN CHICKEN BURGER 🦳



Cajun Marinated 'N' Grilled Chicken Breast, Jalapeño Jack Cheese, Chipotle Mayonnaise, Mango 'N' Pineapple Relish, Lettuce, Tomato, Pickles, Toasted Bun 24.95

# CALI CLUB



Fresh Chicken Breast, House Breading, Grilled Panini Style, Fresh Avocado, Bacon, Lettuce, Tomato, Lemon Pepper Mayonnaise 24.95

# **PORTOBELLO BURGER ₩**

Vegetarian, Roasted Portobello Mushroom, Fresh Avocado, Bell Pepper, Fior Di Latte, Basil Pesto, Tomato, Red Onion, Pickles 23.95

### ADD TO ANY BURGER

Ragin' Cajun Onions Fresh Avocado 3.25 Cheddar or Jack Cheese 3.25