

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)	11.25	Pachos For Two (GF)	20.50
Double your Cheese	2.75	Double your Cheese	5.50
Add Bacon	3.50	Add Bacon	7.00

EXTREME PACHOS

Spiced Beef, Onions, Peppers, Tomatoes, Green Onions, and Spicy Jalapeno Peppers. Served with a Bowl of Emerald Isle™ for Dippin'.

Extreme Pachos (GF)	18.25
Double your Cheese	2.75
Add Bacon	3.50

APPETIZERS

TUNA STACK

Sashimi Style, Yellowfin Tuna, Soy Ginger, Sesame & Guacamole, Pineapple Mango Confetti, with Crisp Chips 15.95

CHICKEN LIPS

Fresh Chicken Breast, House Breeding, Honey Mustard Dip 15.25

PRIME RIB YORKIES

Two Fresh Yorkies, Shaved Prime Rib, Maple Bacon Bourbon Gravy 16.25

McCRACKEN ROLLS

A Crab & Shrimp, Cream Cheese Filled Crisp Wonton Roll, Sweet Chilli Dip 15.50

POTATO SKINS (GF)

Cheddar, Green Onions, Sour Cream & Salsa with your Choice of Bacon, Ham or Spiced Beef 14.95

STUFFED MUSHROOMS

Crab & Shrimp, Cream Cheese, Baked Mozzarella 15.50

CALAMARI

Monterey Bay Calamari, Fried Crisp, Lemon Pepper & Tzatziki 16.95

CHICKEN DUMPLINGS

Dim Sum Style Kimchi Dumplings, Asian Mayo, Soy Ginger Dip 14.95

CHICKEN WINGS

Irish Whiskey BBQ, Teriyaki, Hot, Cajun Spice, Lemon Pepper & Salt 'N' Pepper 16.25

TUNA TACOS (GF)

Yellowfin Tuna, Seared Rare, Lettuce Shell, Vegetable Slaw, Sprouts & Wasabi Dressing 15.50

CHICKEN QUESADILLAS

Fresh Chicken, Corn-Flour Tortillas, Cheddar & Mozzarella, Roasted Bell Peppers, Corn, Onions, Sour Cream & Salsa 15.25

DRY RIBS (GF)

Bone-In, Garlic & Himalayan Salt 15.50

DEEP-FRIED PICKLES

Crisp Fried, Ranch Dip 12.25

POUTINES

CLASSIC POUTINE

Lattice-Style Fries, Loaded with Cheese Curds, Beef Gravy & Green Onions 13.95

TRIPLE BACON POUTINE

Lattice-Style Fries, Loaded with Cheese Curds, Bacon Strips, Bacon Pieces, Green Onions & Maple Bacon Bourbon Gravy 18.25

BUTTER CHICKEN POUTINE

Lattice-Style Fries, Loaded with Cheese Curds, Butter Chicken Curry Sauce, Chipotle Lime Sour & Green Onions 19.25

SHAREABLES

CHICKEN BACON FLATBREAD

Fresh Chicken, Bacon, Mozzarella, Cream Sauce & Aged Parmesan Cheese 15.50

MARGARITA FLATBREAD

Young Mozzarella, Fresh Tomatoes, Marinara Sauce, Basil Oil, Arugula & Aged Parmesan Cheese 14.50

CHICKEN LETTUCE WRAPS

Sautéed Chicken Breast, Vegetable Slaw, Peanuts, Crisp Wontons, Soy Ginger Glaze & Asian Mayo, on Romaine Shells 20.25

SOUPS & SALADS

IRISH ONION SOUP

Onion, Beef Broth, Mozzarella, Baked, topped with Parmesan 8.75

BROCCOLI & BACON SOUP

House Specialty, Cream Soup Served with a Baguette 11.25

GAELIC SALAD

Heritage Greens, Cucumber, Radish, Tomato & Carrots with your Choice of Dressing 10.50

YELLOWFIN TUNA SALAD

Sustainable Tuna, Seared Rare, Heritage Greens, Vegetable Slaw, Crispy Wontons, Wasabi Dressing 18.50

TACO SALAD

Heritage Greens, Corn, Tomato, Green Onions, Cheddar Cheese, Salsa & Sour Cream, Fried Tortillas 13.95

Add Cajun Spiced Chicken 6.95

Add Sautéed Tiger Prawns 9.25

CAESAR SALAD

Romaine Hearts, Croutons, Parmesan Cheese & Gaelic Toast 12.95

Add Cajun Spiced Chicken 6.95

Add Sautéed Tiger Prawns 9.25

BEVERAGES

Perrier	2.25	Coffee/Tea	3.25
Dad's Root Beer	2.50	Hot Chocolate	3.25
Near Beer	3.25	Bottled Water	2.25
Bottomless Pop	3.25	Slime Water	0.95

Coke, Sprite, Diet Coke,
Ginger Ale, Iced Tea

ADDITIONAL SIDES

Champ Potato	5.50	Emerald Isle™ or Caesar Dressing	
Side Soup	6.00	500ml Jar only	8.25
Side Salad	6.00		
Onion Rings	5.50		



PRIME RIB

AAA House Cut Prime Rib Roast. Aged 32 Days Minimum, Perfectly Marbled and Slow Roasted Fresh. The following Entrées are served with Soup, Caesar or Gaelic Salad to start, a Yorkshire Pudding, and your choice of a Hand-Stuffed Champ Potato, Oversized Baked Potato, Long-Grain Rice or Lattice-Style Fries as well as Market Vegetables.

LIGHT CUT 8oz	30.95	8oz PRIME RIB NEPTUNE	
HOUSE CUT 10oz	33.95	Sautéed Tiger Prawns, Bearnaise	
CHEF'S CUT 12oz	37.25	Sauce	40.50
	Add Yorkshire Pudding		2.25
	Add Blue Cheese		2.95
	Add Sautéed Mushrooms		4.25
	Add Sautéed Tiger Prawns		9.25

O'BRYAN'S CLASSICS

The Following Entrées are served your choice of a Hand-Stuffed Champ Potato, Oversized Baked Potato, Long-Grain Rice or Lattice-Style Fries as well as Market Vegetables.

CELTIC CHICKEN 	10oz NEW YORK STEAK 
Fresh Grilled Chicken, Crab & Shrimp, Cream Cheese, Long-Grain Rice	AAA, Centre Cut, Himalayan Salt, Aged 32 days
22.95	32.50
Double Your Celtic Chicken	10oz NEW YORK NEPTUNE
7.25	AAA, Centre Cut, Himalayan Salt, Sautéed Tiger Prawns, Bearnaise
	36.95

PASTAS & BOWLS

BEEF STROGANOFF

Prime Rib, Fettuccine, Button Mushrooms, Sour Cream, Green Onions 22.25

BUTTER CHICKEN CURRY



Chicken Breast, Butter Curry Sauce, Basmati Rice, Green Onions, Chickpeas, Chipotle Lime Sour & Grilled Flatbread 20.75

FETTUCCHINE ALFREDO

Traditional Alfredo Sauce with Parmesan Cheese & Gaelic toast 15.95

Add Sautéed Mushrooms	4.25
Add Spicy Chorizo	4.95
Add Grilled Chicken	6.95
Add Sautéed Tiger Prawns	9.25

JAMBALAYA

Chorizo, Chicken, Shrimp, Jalapeno, Louisiana Tomato Sauce, Peppers, Chipotle Sour, Long-Grain Rice 26.50

Double Spicy Chorizo	4.95
Double Chicken	6.95

O'BRYAN'S BOWL



Roasted Red Peppers, Carrots, Kale, Edamame, Corn, Crispy Wontons, Radish, Long-Grain Rice, Ginger-Soy Glaze & Pineapple Mango Confetti 15.95

Add Sesame Tuna	5.95
Add Grilled Chicken	6.95
Add Sautéed Tiger Prawns	9.25

 Staff Favourite

 Gluten Friendly

CELTIC FAVORITES

The Following Options are served with your choice of Baked Potato, Champ Potato, Long-Grain Rice, Lattice-Style Fries, Soup, Caesar or Gaelic Salad

CHICKEN QUESADILLA

Fresh Chicken, Corn-Flour Tortillas, Cheddar & Mozzarella, Roasted Bell Peppers, Corn, Onions, Sour Cream & Salsa 20.25

CHICKEN LIPS 'N'

Customer & Staff favorite. Fresh Chicken, House Breading, Fried Golden Brown, with Honey Mustard Dipping Sauce 18.25

Excellent with Pachos 4.95

Make them Extreme Pachos 7.50

SHEPHERD'S PIE

Ground Beef, Peas, Carrots, Onions, Mashed Potato 21.25

STEAK SANDWICH

7oz AAA Top Sirloin, Himalayan Salt & Gaelic Toast 21.50

IRISH BATTERED FISH 'N'

Alaskan White Fish, Sustainable, Line Caught, Tartar Sauce

One Piece 18.50

Extra Piece 6.50

ST. PATRICK'S STEW

AAA Braised Beef, Guinness Gravy, Potatoes, Carrots, Onions, ~~EW~~
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FAJITAS

Sizzling Bell Peppers & Onions, Fajita Spice, Flour Tortillas, Cheddar Cheese, Lettuce, Sour Cream & Salsa.

Cajun Spiced Chicken 22.50 Vegetable 19.50

BURGERS 'N' SUCH

The Following Options are Served with your Choice of Lattice-Style Fries, Soup, Caesar or Gaelic Salad

BEEF BURGER

Two Canadian Fresh Never Frozen Beef Patties, Rustic Bun, Lettuce, Tomatoes, Onions, Pickles & our House Tipperary Sauce

Mushroom Cheddar 19.25

Bacon Cheddar 20.25

GUINNESS BEEF BURGER

Double Patty, Irish BBQ Sauce, Jalapeño Jack Cheese, Onion Rings & our House Tipperary Sauce 20.75

St. LAMB BURGER

6oz Fresh Ground Lamb Patty, Pickled Red Wine Onions, Goat Cheese, Mint Pesto, Potato Bun, Tomato & our House Tipperary Sauce 20.75

BEYOND BURGER

100% Plant Based Burger, Loaded with Veggies, Cucumber, Radish & Pineapple Mango Confetti 19.50

CHICKEN BURGER

Fresh Chicken Breast, Rustic Bun, Lettuce, Tomatoes, Pickles & our House Tipperary Sauce

Crispy Buffalo Ranch 18.75

Mushroom Cheddar 18.75

Bacon Cheddar 19.75

DUBLIN STACK

Prime Rib, Bacon, Smoked Ham, Mozzarella & Cheddar, Rustic Bun, Lettuce, Tomatoes, Onions, Pickles & our House Tipperary Sauce 20.75

PHILLY SUBWICH

Sirloin Roast, Bell Peppers, Onions, Mozzarella, Toasted Hoagie 19.75

DUNKIN'S BEEF DIP

Sirloin Roast, Au Jus, Toasted Hoagie 18.75