

# 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	12.95	Pachos For Two	GF	V	23.95
Double your Cheese			3.25	Double your Cheese			6.50
Add Bacon			4.25	Add Bacon			8.50

## EXTREME PACHOS

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

Extreme Pachos	GF	21.95
Double your Cheese		3.25
Add Bacon		4.25

## APPETIZERS

### PRAWN TOSTADAS

Grilled Cajun Prawns, Fried Tortillas, Fresh Avocado, Vegetable Slaw, Pineapple Mango Confetti, Sprouts, Chipotle Lime Sour 16.50

### TUNA STACK

Sashimi Style, Yellowfin Tuna, Soy Ginger, Sesame & Fresh Avocado, Pineapple Mango Confetti, Sprouts, Crisp Chips 16.95

### STUFFED MUSHROOMS

Crab & Shrimp, Cream Cheese, Baked Mozzarella 15.95

### CALAMARI

Monterey Bay Fried Crisp, Bell Peppers, Lemon Pepper, Tzatziki 17.50

### McCRACKEN ROLLS

Crisp Wonton Roll filled with Crab, Shrimp & Cream Cheese Mixture, Sweet Chili Dip 15.95

### POTATO SKINS

Cheddar, Green Onions, Sour Cream & Salsa with your Choice of Bacon or Spiced Beef 16.50

### CHICKEN DUMPLINGS

Dim Sum Style Kimchi Dumplings, Asian Mayo, Soy Ginger Dip 16.25

### CHICKEN WINGS

Irish Whiskey BBQ, Teriyaki, Hot, Cajun Spice, Lemon Pepper or Salt 'N' Pepper 17.95

### TUNA TACOS

Yellowfin Tuna, Seared Rare, Lettuce Shells, Vegetable Slaw, Sprouts, Wasabi Dressing 16.95

### CHICKEN QUESADILLAS

Fresh Chicken, Corn-Flour Tortillas, Cheddar, Mozzarella, Roasted Bell Peppers, Corn, Onions, Sour Cream & Salsa 16.75

### DRY RIBS

Bone-In, Garlic, Himalayan Salt 16.25

### DEEP-FRIED PICKLES

Fried Crisp, Ranch Dip 14.25

### EDAMAME BEANS

Young Soybeans, Himalayan Salt 14.25

### CHICKEN LIPS

Fresh Chicken Breast, House Breeding, Honey Mustard Dip 16.25

### PRIME RIB YORKIES

Two Fresh Yorkies, Prime Rib, Maple Bacon Bourbon Gravy 17.50

# SHAREABLES

## CLASSIC POUTINE

Lattice-Style Fries, Loaded with Cheese Curds, Beef Gravy, Green Onions 14.95

Add Bacon 4.25

Add Spiced Beef 4.25

## CHICKEN BACON FLATBREAD

Fresh Chicken, Bacon, Mozzarella, Cream Sauce,

Aged Parmesan Cheese 16.50

## MARGARITA FLATBREAD

Young Mozzarella, Fresh Tomatoes, Marinara Sauce, Basil Pesto,

Sprouts, Aged Parmesan Cheese 16.25

# SOUPS & SALADS

Featuring Fresh Produce From ALLWays Local Greens™

## IRISH ONION SOUP

Onion, Beef Broth, Mozzarella, Baked, topped with Parmesan 10.25

## BROCCOLI & BACON SOUP

House Specialty, Cream Soup Served with a Baguette 11.50

## YELLOWFIN TUNA SALAD

Sustainable Tuna, Seared Rare, Lettuce, Vegetable Slaw, Crispy Wontons, Wasabi Dressing 21.50

## KELLY'S SALAD

Bacon, Fresh Avocado, Red Bell Peppers, Goat Cheese, Fresh Strawberries, Edamame, Crisp Chickpeas, Lettuce, Strawberry Balsamic Vinaigrette 18.95

## GAELIC SALAD

Cucumber, Radish, Tomato, Carrots, Lettuce, with your Choice of Dressing 11.75

## CAESAR SALAD

Romaine Hearts, Croutons, Aged Parmesan Cheese, Gaelic Toast 13.50

## TACO SALAD

Corn, Tomato, Green Onions, Cheddar Cheese, Lettuce, Salsa & Sour Cream, Fried Tortillas 14.95

### ADD TO ANY SALAD

Cajun Spiced Chicken 7.25

Spiced Beef 4.25

Sautéed Tiger Prawns 9.50

Fresh Avocado  2.95

# BEVERAGES

Perrier 2.50

Coffee/Tea 3.50

Dad's Root Beer 2.75

Hot Chocolate 3.50

Bottomless Pop 3.50

Near Beer 3.50

Coke, Diet Coke, Ginger

Bottled Water 2.50

Ale, Sprite, Iced Tea

Slime Water 0.95

# ADDITIONAL SIDES

Champ Potato 6.00

Emerald Isle™ or Caesar Dressing

Side Soup 6.00

500ml Jar only 8.95

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, your choice of a Hand-Stuffed Champ Potato, Oversized Baked Potato, Long-Grain Rice or Lattice-Style Fries, and Market Vegetables.

Available daily after 4PM.

LIGHT CUT	8OZ	37.95	8OZ PRIME RIB NEPTUNE
HOUSE CUT	10OZ	40.95	Sautéed Tiger Prawns, Bearnaise
CHEF'S CUT	12OZ	43.95	Sauce 46.95
Add Yorkshire Pudding			2.50
Add Sautéed Mushrooms			5.50
Add Sautéed Tiger Prawns			9.50

# O'BRYAN'S CLASSICS

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

10oz NEW YORK STEAK 	PROSCIUTTO CHICKEN 
AAA, Centre Cut, Himalayan Salt, Aged 32 days 35.95	Grilled Chicken Breast, Young Mozzarella, Red Bell Pepper, Prosciutto Wrapped, Basil Pesto, Long Grain Rice 25.95
Add Sautéed Mushrooms 5.50	
Add Sautéed Onions 2.95	
10oz NEW YORK NEPTUNE	BLACKENED 10oz RIB-EYE 
AAA, Centre Cut, Himalayan Salt, Tiger Prawns, Bearnaise Sauce 44.95	Cajun Rubbed and Seared to your liking, Chicago Style Butter 37.95

# ST. PATRICK'S STEW

AAA Braised Beef, Guinness Gravy, Potatoes, Carrots, Onions, Served with a Baguette & Butter 24.25

# PASTAS & BOWLS

## BEEF STROGANOFF

Prime Rib, Fettuccine, Portobello & Button Mushrooms, Sour Cream, Green Onions 25.95

## BUTTER CHICKEN CURRY

Chicken Breast, Butter Curry Sauce, Long-Grain Rice, Green Onions, Crisp Chickpeas, Chipotle Lime Sour, Grilled Flatbread 24.25

## FETTUCCINE ALFREDO

Traditional Alfredo Sauce, Aged Parmesan Cheese, Gaelic Toast 17.95

Add Sautéed Mushrooms 5.50

Add Grilled Chicken 7.25

Add Sautéed Tiger Prawns 9.50

## O'BRYAN'S BOWL

Roasted Red Peppers, Carrots, Kale, Edamame, Corn, Crispy Wontons, Radish, Long-Grain Rice, Ginger-Soy Glaze, Pineapple Mango Confetti, Market Vegetables 17.95

Add Sesame Tuna 6.95

Add Grilled Chicken 7.25

Add Sautéed Tiger Prawns 9.50



Staff Favourite  
Gluten Friendly  
New Item  
Vegetarian

# 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 22.25

## CHICKEN LIPS 'N'

Customer & Staff favourite. Fresh Chicken, House Breeding, Fried Golden Brown, with Honey Mustard Dipping Sauce 19.25

## STEAK SANDWICH

7oz AAA Top Sirloin, Himalayan Salt, Gaelic Toast 21.95

Add Sautéed Mushrooms 5.50

Add Sautéed Onions 2.95

## IRISH BATTERED FISH 'N'

Alaskan White Fish, Sustainable, Line Caught, Tartar Sauce

One Piece 21.95

ExtraPiece 6.95

<b>PACHO STYLE</b>	<b>5.25</b>
<b>EXTREME PACHO STYLE</b>	<b>8.25</b>

# FAJITAS

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

Fresh Chicken 23.95

Vegetable  20.25

# BURGERS 'N' SUCH

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

All of our Beef Burgers use Certified Angus Beef®

## LAMB BURGER

6oz Fresh Ground Lamb Patty, Pickled Red Wine Onions, Goat Cheese, Rustic Bun, Tomato, Tzatziki Sauce 21.95

## GUINNESS BEEF BURGER

Fresh Angus Beef Patties, Double Stacked, Rustic Bun, Irish BBQ Sauce, Jalapeño Jack Cheese, Onion Rings & our House Tipperary Sauce 21.95

## BACON CHEDDAR

## BEEF BURGER

Fresh Angus Beef Patties, Double Stacked, Rustic Bun, Lettuce, Tomatoes, Onions, Pickles & our House Tipperary Sauce 21.95

## DUNKIN'S BEEF DIP

Sirloin Roast, Au Jus, Toasted Hoagie 19.75  
Philly Style 3.50

## PORTOBELLO BURGER

Vegetarian, Roasted Portobello Mushroom, Fresh Avocado, Bell Pepper, Fior Di Latte, Basil Pesto, Tomato, Red Onion, Pickles 20.95

## CALI CLUB

Fresh Chicken Breast, House Breeding, Grilled Panini Style, Fresh Avocado, Bacon, Lettuce, Tomato, Lemon Pepper Mayonnaise 20.95

## BACON CHEDDAR

## CHICKEN BURGER

Fresh Chicken Breast, Rustic Bun, Lettuce, Tomatoes, Pickles & our House Tipperary Sauce 20.95

## CRISPY BUFFALO

## CHICKEN BURGER

Fresh Chicken Breast, House Breeding, Tossed in Hot Sauce, Rustic Bun, Lettuce, Tomatoes, Pickles & Ranch Sauce 19.75