





APPETIZERS

 CHICKEN DUMPLINGS Dim Sum Style Kimchi Dumplings, Asian Mayo, Soy Ginger Dip 14.25	DRY GARLIC RIBS Bone in, Garlic & Himalayan Salt 14.75	 TUNA TACOS  Yellowfin Tuna, Seared Rare, Lettuce Shell, Vegetable Slaw, Wasabi Dressing 14.75
STUFFED MUSHROOMS Crab & Shrimp, Cream Cheese, Baked Mozzarella 14.75	DEEP-FRIED DILL PICKLES Crisp Fried, Ranch Dip 11.75	 McCRACKEN ROLLS A Crab & Shrimp, Cream Cheese Filled Crisp Wonton Roll, Sweet Chilli Dip 14.75
 TUNA STACK - SASHIMI STYLE  Yellowfin Tuna, Soy, Ginger, Sesame & Guacamole, Pineapple Mango Confetti with Crisp Chips 15.25	CHICKEN WINGS Irish Whiskey BBQ, Teriyaki, Hell (Hot), Cajun Spice, Lemon Pepper, Salt 'n' Pepper 15.50	CHICKEN QUESADILLAS Fresh Chicken, Corn-Flour Tortillas, Cheddar & Mozzarella, Roasted Bell Peppers, Corn, Onions, Sour Cream & Salsa 14.50
POTATO SKINS Cheddar, Green Onions, Sour Cream & Salsa with your choice of Bacon, Ham, or Spiced Beef 14.25	CALAMARI Monterey Bay Calamari, Fried Crisp, Roasted Peppers, Green Onions, Lemon Pepper, Tzatziki 16.25	 CHICKEN LIPS Fresh Chicken Breast, House Breeding Honey Mustard Dip 14.50
	PRIME RIB YORKIES Two Fresh Yorkies, Shaved Prime Rib, Maple Bacon Bourbon Gravy 15.50	

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 10.75 Double your Cheese 2.50 Add Bacon 3.25	PACHOS® FOR TWO 19.75 Double your Cheese 5.00 Add Bacon 6.50
---	---	---



EXTREME PACHOS

 Spiced Beef, Onions, Peppers, Tomatoes, Green Onions and Spicy Jalapeño Peppers. Served with a Bowl of Emerald Isle™ for Dippin'.	EXTREME PACHOS® 17.50 Double your Cheese 2.50 Add Bacon 3.25
---	---




SHAREABLES

CHICKEN BACON FLATBREAD Fresh Chicken, Bacon, Mozzarella, Cream Sauce & Aged Parmesan Cheese 14.75
MARGARITA FLATBREAD Young Mozzarella, Fresh Tomato, Marinara Sauce, Basil Oil, Arugula, Aged Parmesan 13.75
 CHICKEN LETTUCE WRAPS  Sautéed Chicken breast, Vegetable Slaw, Peanuts, Crisp Wontons, Soy Ginger & Asian Mayo, Romaine Shells 19.25

POUTINES

CLASSIC POUTINE Lattice Cut Fries, Loaded with Cheese Curds, Beef Gravy & Green Onions 13.25
 TRIPLE BACON POUTINE  Lattice Cut Fries, Loaded with Cheese Curds, Bacon Strips, Bacon Pieces, Green Onions & Maple Bacon Bourbon Gravy 17.25
BUTTER CHICKEN POUTINE Lattice Cut Fries, Loaded with Cheese Curds, Butter Chicken Curry Sauce, Chipotle Lime Sour & Green Onions 18.25

SOUPS & SALADS

IRISH ONION SOUP Onion, Beef Broth, Mozzarella, Baked 8.25	YELLOWFIN TUNA SALAD  Sustainable Tuna, Seared Rare, Heritage Greens, Vegetable Slaw, Crispy Wonton, Wasabi Dressing 17.75	 CAESAR SALAD Romaine Hearts, Croutons, Aged Parmesan, Cheese & Gaelic Toast 12.25
BROCCOLI BACON SOUP House Specialty, Cream Soup, Served with a Baguette 10.75	 TACO SALAD Heritage Greens, Corn, Cheddar Cheese, Tomato, Green Onions, Sour Cream & Salsa, Fried Tortillas 13.25	ADD ANY OF THE FOLLOWING PROTEINS TO YOUR SALAD Sesame Tuna 5.95 Cajun Spiced Chicken 6.25 Sautéed Tiger Prawns 8.95
GAELIC SALAD Heritage Greens, Cucumber, Radish, Tomato & Carrots with your choice of Dressing 10.50		




MOCKTAILS

4.25

BORA BORA BREW	RASPBERRY SMOOTHIE
JULIUS CAESAR	MILKSHAKES
MOCKARITA	STRAWBERRY MOCKARITA
PINEAPPLE SUNSET	SUMMERTIME
SEA BREEZE	VIRGIN CHI CHI
SHIRLEY TEMPLE	SPUD RODGERS

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	

 NEW ITEM
 STAFF FAVOURITE
 LINE CAUGHT. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

ADDITIONAL SIDES

CHAMP POTATO	5.50
HOUSE SOUP	5.50
CAESAR OR GAELIC SALAD	5.50
ONION RINGS	5.50
CHEESE BREAD	5.50



EMERALD ISLE™ OR CAESAR DRESSING
500ml Jar only 8.25

BIRTHDAY TRADITION
Free Birthday Meal up to \$20 lunch/\$30 dinner in support of the Children's Miracle Network/Local Food Bank

PRIME RIB


AFTER 4PM

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, 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.



	Add Yorkshire Pudding	2.25	LIGHT CUT 8oz	29.50	8oz AAA PRIME RIB NEPTUNE		
	Add Blue Cheese	2.95		HOUSE CUT 10oz	32.50	Sautéed Tiger Prawns,	
	Add Sautéed Mushrooms	3.95		THE BIGGER CUT 12oz	35.50	Béarnaise Sauce	38.75
	Add Sautéed Tiger Prawns	8.95					

O'BRYAN'S CLASSICS

The following entrées are served with soup, caesar or gaelic salad to start, and 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		10oz NEW YORK NEPTUNE	
	Fresh Grilled Chicken, Crab & Shrimp, Cream Cheese, Long-Grain Rice	24.75	AAA, Centre Cut, Himalayan Salt Aged 32 Days	33.75	AAA, Center Cut, Himalayan Salt, Sautéed Tiger Prawns, Béarnaise	39.95
	Add Extra Celtic Chicken	6.95				

PASTAS & BOWLS

BEEF STROGANOFF	O'BRYAN'S BOWL	FETTUCCHINE ALFREDO
Prime Rib, Fettuccine, Button Mushrooms, Sour Cream, Green Onions, Served with Gaelic Toast	Roasted Red Peppers, Carrots, Kale, Edamame, Corn, Crispy Wonton, Radish, Long-Grain Rice, Ginger-Soy Glaze & Pineapple Mango Confetti	Traditional Garlic & Parmesan Cream Sauce, Served with Gaelic Toast
21.25	15.25	15.25
		ADD ANY OF THESE PROTEINS TO YOUR PASTA OR BOWL
JAMBALAYA	BUTTER CHICKEN CURRY	Sautéed Mushrooms
Chorizo, Chicken, Shrimp, Corn, Jalapeno, Louisiana Tomato Sauce, Peppers, Chipotle Sour, Long-Grain Rice, Served with Gaelic Toast	Chicken Breast, Butter Curry Sauce, Basmati Rice, Green Onions, Chickpeas, Chipotle Lime Sour & Grilled Flatbread	3.95
25.25	19.75	Spicy Chorizo
		4.95
		Grilled Chicken
		6.25
		Sautéed Tiger Prawns
		8.95

CELTIC FAVORITES

The following entrées are served with your choice of hand-stuffed champ potato, long-grain rice, soup, caesar salad, gaelic salad or lattice style fries.

	CHICKEN LIPS 'N'...	CHICKEN QUESADILLAS	STEAK SANDWICH
	Customer & Staff Favorite. Fresh Chicken, House Breeding, Fried Golden Brown, Honey Mustard Dip	Fresh Chicken, Corn-Flour Tortillas, Cheddar & Mozzarella, Roasted Bell Peppers, Corn, Onions, Sour Cream & Salsa	7oz AAA Top Sirloin, Himalayan Salt and Gaelic toast
	17.50	19.25	20.50
	Excellent with Pachos		IRISH BATTERED FISH 'N'...
	4.75		Alaskan White Fish, Sustainable, Line Caught, Tartar Sauce
	Extreme Pachos	SHEPHERD'S PIE	One piece
	7.25	Ground Beef, Peas, Carrots, Onions, Beef Gravy, Mashed Potato	17.75
		20.25	Extra piece
			6.50

ST. PATRICK'S STEW

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

21.75

FAJITAS

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

CAJUN SPICED CHICKEN 21.50 DOUBLE VEGETABLE 19.50

BURGERS 'N' SUCH

Served with your choice of lattice style fries, soup, caesar or gaelic salad.

BEEF BURGER	CHICKEN BURGER	PHILLY SUBWICH
Two Canadian Fresh Never Frozen Beef Patties, Rustic Bun, Lettuce, Tomato, Onions, Pickles & our House Tipperary Sauce	Fresh Chicken Breast, Rustic Bun, Lettuce, Tomato, Pickles & our House Tipperary Sauce	Sirloin Roast, Bell Peppers, Onions, Mozzarella, Toasted Hoagie
		18.75
Mushroom Cheddar	Crispy Buffalo Ranch	DUNKIN'S BEEF DIP
18.25	17.75	Sirloin Roast, Au Jus, Toasted Hoagie
Bacon Cheddar	Mushroom Cheddar	17.75
19.25	Bacon Cheddar	
	18.75	
		DUBLIN STACK
GUINNESS BEEF BURGER	SAINT PADDY LAMB BURGER	Prime Rib, Bacon, Smoked Ham, Mozzarella, Cheddar, Lettuce, Tomatoes, Onions, Pickles & our House Tipperary Sauce
Double Patty, Irish BBQ Sauce, Jalapeño Jack Cheese, Onion Rings & our House Tipperary Sauce	6oz Fresh Ground Lamb Patty, Pickled Red Wine Onions, Goat Cheese, Mint Pesto, Potato Bun, Tomato & our House Tipperary Sauce	19.75
19.75	19.75	
		
BEYOND BURGER		
100% Plant Based Burger, Loaded with Veggies, Cucumber Radish & Pineapple Mango Confetti		
18.75		

PACHO STYLE YOUR FRIES

4.75