WEEKDAY LUNCH SPECIALS

Available Monday thru Friday 11 am to 3 pm



NEW! Matt's Casbah's Warm Nutted Goat Cheese

Enjoy our delicious re-creation of this iconic salad, beloved since 1996. Goat cheese round covered in crushed peanuts, almonds, and cashews. Served atop fresh field greens with heirloom tomatoes, pickled red onions, ginger cilantro vinaigrette and toasted pita points.

Meg's Chopped ONLY! Crisp lettuce, bacon, roasted turkey, tomatoes, onions, hard boiled eggs, cucumbers, olives, and Dubliner cheese.

11.99

Field Greens & Berry UNCH ONLY! Baby greens, strawberries, blueberries, pickled red onions, candied pecans, and crumbled bleu cheese with raspberry vinaigrette dressing.



SAUTÉED SEASONAL VEGETABLES



LUNCH L Chef inspired medley of market-fresh vegetables, lightly seasoned and sautéed to order in olive oil, garlic and herbs. Served with cauliflower rice.

9.99

ADD A PROTEIN TO YOUR VEGGIES:

Chicken (Chargrilled, Blackened, or Teriyaki) Crab & Shrimp Cake (Griddled or Blackened) 6.00 Shrimp (Chargrilled, Blackened, Teriyaki, or Fried) 5.00 Salmon* (Chargrilled, Blackened, or Teriyaki) 7.00

SANDWICHES 8 1/3 LB. BURGERS ******

All served with a pickle spear and choice of one of the following: -Cup of Bean, Potato Leek, or Soup of the Day -House or Caesar salad -O'Malley's Chips

1/2 Kilkenny

Thinly sliced, hot and juicy corned beef, Swiss, cabbage, and 1000 island dressing on grilled rye bread.

13.99

NEW! 1/2 Veggie Goat Cheese

Chargrilled zucchini and yellow squash topped with caramelized onions, fresh spinach, roasted tomatoes, and red pepper aioli. Served on a toasted roll with house made goat cheese spread.

1/2 Roasted Turkey

Hand carved and topped with Swiss, bacon, lettuce, tomato and herb aioli on a rustic Irish roll.

10.99

Black & Bleu Burger

Blackened with bleu cheese, caramelized onions, lettuce, and tomato on a toasted potato bun.

Lunch Pub Burger

Chargrilled or blackened with choice of Swiss, American, or cheddar and all the fixings on a toasted potato bun.



Small Fish & Chips

Hand dipped Cod in a homemade Harp Lager batter. Served with O'Malley's Chips, Meg's slaw and creamy remoulade or chili horseradish sauce.

Small Bangers & Mash Irish sausages on a mound of colcannon

with Guinness-onion gravy, buttered cabbage, and brown bread.

Small Shepherd's Pie

Choice ground beef simmered in a rich broth with root vegetables and sweet peas, baked with colcannon topping and served with buttered cabbage and brown bread.