



Starters

Steak Crostini 12
Grilled Steak / Blue Cheese*

Maryland Crab Cakes 15
Cucumber Salad / Chipotle Aioli

Calamari & Shrimp 14
Crispy Calamari & Shrimp / Sweet Chili Aioli

Cheese Curd Fritti 12
Ellsworth County Curds / Honey Dijon Sweet Onion Rémoulade

Omaha Beef Poutine 14
Short Rib / Truffle Fries / Foie Gras Jus / Cheese Curds

Soup & Salads

Guinness & Cheddar Soup

Castleisland Baked Onion Soup

Cup 5 Bowl 7

Apple 13
Arugula / Apples / Smoked Blue Cheese / Almonds / White Balsamic

Marinated Steak 16
Romaine / Field Greens / Sun Dried Tomatoes / Roasted Pepper / Blue Cheese / Onion Hay / Cheddar / Honey Balsamic Dressing *(Available GF)

Calamari & Shrimp 17
Tempura Calamari & Shrimp Sweet Chili Aioli / Field Greens / White Balsamic

Caesar Kale 13
Romaine / Kale / Hard Boiled Eggs / Rye Croutons / Grape Tomato / Garlic Dressing

Banger and Apple 15
Mix Greens / Baby Spinach / Crispy Bangers / Apples Grapes / Curried Walnuts / Goat Cheese / Curry Dressing

Add to any Salad
Steak, Grilled Salmon 9
Grilled Chicken 6

Side Salads 7
Caesar Salad / House Salad

Dressings
White Balsamic / Caesar / Ranch / Curry / Garlic

Sandwiches

*Sandwiches served with Beer Battered Fries, Pickle and Cole Slaw. (Gluten Free Breads Available / Additional 2.50) **

Chief's Pub Burger 15 *
Choice of Cheese \$1

The Reuben Burger 16 *
Corned Beef / Sauerkraut / 1,000 Island / Swiss Cheese

Lamb Burger 17
Herbed Lamb Patty / Gruyère Cheese / Roasted Garlic Aioli*

Salmon Burger 16
Sautéed Salmon Patty / Frisée / Lemon Basil Caper Tartar *

Corned Beef Sandwich 15
Corned Beef / Marble Rye
Available Reuben-style \$1.00 additional

Kieran's Grilled Chicken 15
Marinated Grilled Chicken Breast / Bacon / Sautéed Onions / Swiss Cheese

Emerald Isle Favorites

Side salad with Emerald Isle Favorites Selections only \$3.00

Fish & Chips 18
Harp Battered Cod / Mushy Peas / Coleslaw / Tartar Sauce / Fries

Shepherd's Pie 17
Ground Veal & Sirloin / Carrots / Peas / Rosemary / Thyme / Browned Mashed Potatoes (GF*)

Bangers & Mash 15
Caramelized Onions / Demi

McKinney's Famous Corned Beef 19
Corned Beef / Braised Cabbage / Carrots / Baby Red Potatoes (GF*)

Chicken Mushroom Pot Pie 18
Cremini & Portobello / Pearl Onion / Peas Carrots / Sherry Cream Sauce / Puff Pastry

Dublin Broil 22
Grilled Sirloin / Root Vegetable Gratin / Grill Asparagus / Mash / Caramelized Onion Mushroom Demi*

Steak & Guinness Pie 19
Angus Chuck / Root Vegetables / Yukon Gold Potatoes / Stout Gravy / Puff Pastry

Guinness Infused Meatloaf 17
Bacon Wrapped Beef / Veal & Pork / Root Veg Loaf / Mashed Potatoes / Seasonal Veg / Onion Hay / Mushroom Demi

Guinness Braised Pot Roast 19
Braised Angus Chuck / Green Beans / Parsnips / Roast Garlic Mash / Guinness Bordelaise

Grilled Atlantic Salmon 25
Sesame and Poppy Seeds / Truffle Potatoes / Grilled Asparagus / Lemon Caper Sauce

Draught Beer

Guinness / Harp / Smithwick's / Magners Irish Cider / Stella / Maplewood "Son of a Juice" / Blue Moon / Half Acre Bodem" / Allagash White / Miller Lite / Revolution Anti Hero

Bottles & Cans

Boddington Pub Ale \$6
Hacker-Pschorr Wiess \$9
Half Acre Daisy Cutter \$7
Belgian / Saison
Delirium Tremens \$10
2 Bros Prairie Path Golden Ale \$6
Off Color Apex Predator \$7
Cider / Gluten Free
2 Towns Pacific Pineapple \$7
2 Towns Bright Cider \$7
Original Sin Pear Cider \$6

Vander Mill Totally Roasted \$6.5
Porter
Great Lakes Edmund Fitzgerald \$6
Stout
Left Hand Milk Stout \$7
New Holland Dragon Milk \$13

Macros
Amstel Bier \$6 Coors Light \$5
Corona Extra \$6 Heineken \$6
Corona Lite \$6 Miller Lite \$5
Fruit Beer/Sour
Lindemans Framboise Lambic \$16
Brooklyn Bel Air Sour \$6
Stiegel Grapefruit Radler \$8
N/A
Buckler \$5 Kaliber \$5
Heineken .00

Wine List

BUBBLES

MIONETTO PROSECCO,
VENETO, ITALY (SPLIT) 8
MIONETTO MOSCATO,
VENETO ITALY (SPLIT) 8

PINOT GRIGIO

RUFFINO DELLE VENEZIE,
ITALY 8 /30
BRASSFIELD PINOT GRIS,
HIGH VALLEY, CALIFORNIA
10 /37

RIESLING

KUNG FU GIRL, COLUMBIA,
WASHINGTON 8 /30
SAINT M PALZ, GERMANY
10 / 37

SAUVIGNON BLANC

ECHO BAY MARLBOROUGH,
NEW ZEALAND 8 /30
KIM CRAWFORD,
MARLBOROUGH, NEW
ZEALAND 13 /50

CHARDONNAY

JOEL GOTT UNOAKED,
CALIFORNIA 10 /37

ROSÉ

FERRARI-CARANO, SONOMA,
CALIFORNIA 12 /46

MIONETTO SPARKLING ROSÉ,
VENETO, ITALY (SPLIT) 8
STEMMARI ROSÉ, SICILY,
ITALY 8 /30

FERRARI-CARANO DRY
SANGIOVESE ROSÉ,
SONOMA, CALIFORNIA 9 /34
WHISPERING ANGEL ROSÉ,
PROVENCE, FRANCE 13 /50

PINOT NOIR

NOBLE VINES, CALIFORNIA
8 /30
FIRESTEED WILEMETTE
OREGON 10 /38
MEIOMI, CALIFORNIA 12/46

MERLOT

INDIAN WELLS
CHATEAU STE MICHELLE,
WASHINGTON 11 /42

CABERNET SAUVIGNON

IRONY, NORTH COAST,
CALIFORNIA 8 /30

J LOHR, PASO ROBLES,
CALIFORNIA 12 /46

MALBEC

TRAPICHE OAK CASK,
ARGENTINA 8 /30

DOMESTIC CALIFORNIA RED BLENDS

DONATI CLARET SAN BENITO,
(CABERNET/MERLOT BLEND)
9 /38
SIENA BY FERRARI CARANO,
(SANGIOVESE BLEND) 11 /46
ERUPTION BY BRASSFIELD,
HIGH VALLEY, (MALBEC
BLEND) 12 /50

IMPORTED REDS

QUERCETO CHIANTI DOCG,
TUSCANY, ITALY 8 /30
CHAPOUTIER BELLERUCHE
COTE DU RHONE, FRANCE
9 /34
CAPEZZANA BARCO REALE
TUSCANY, ITALY 11 /46

INTERESTING REDS

BOOM BOOM SYRAH,
WASHINGTON 11/46

Craft Cocktails 12

THE RED-HAIRED LASS"

Jameson Black Barrel, fresh strawberries, fresh lemon juice, Angostura bitters, simple syrup and ginger beer. Beautiful ginger lass in the glass!

"THE PIPERS WELCOME"

The perfectly balanced botanicals of Caorunn Scottish Gin combined with fresh lemon juice, Maraschino Liquor, and Crème de Violette will make the sound of the bagpipes perfectly balanced, making all pipers welcome!

"CAPTAIN O'NEILL"

A tribute to "The Chief's" Global nautical adventures. Bacardi 8yr Reserve, fresh lime juice, simple syrup and ginger beer. Dark and Stormy at night, a sailor's delight!

"LADY OF THE LAKE"

Grey Goose Citron, fresh lemon juice, Maraschino Liquor, and fresh egg white to make a great frothy beverage. Named after the mythical figure which is said to appear gliding over the waters of Lower Lough Erne in the north of Ireland, The Lady is said to be an **omen of good times to come.**

"FAREWELL TO MY TROUBLES"

The combination of Aviation Gin, Green Chartreuse, Maraschino Liquor and fresh lime juice will send your troubles packing!

"FAR FROM HOME"

This one will bring it all home, with Basil Hayden Bourbon, Hennessy VSOP Cognac, Benedictine, Sweet Vermouth, Angostura bitters, and Paychaud's bitters

Chief O'Neill's

"The Pub You've Been Practicing For"

Let us put that "special" in your special event

*Weddings * Birthday Parties * Rehearsal Dinners * Bridal & Baby Showers*

**The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.