



Irish Pub & Restaurant

APPETIZERS

Crab Cakes

Homemade bite sized lump crab meat seasoned with onions, celery and peppers, fried until golden brown and served with a zesty remoulade.

\$10.95

Buffalo Style Chicken Wings

Served with blue cheese, celery and carrots.

\$8.95

Succulent Baby Ribs

Served with homemade cole slaw.

\$9.95

Thai Style Chicken Spring Rolls

Served with a chipotle dipping sauce.

\$9.95

Chicken Tenders

Served with honey mustard.

\$8.95

SOUPS & SALADS

Potato & Leek Soup

A traditional favorite.

\$4.00

French Onion Soup

\$4.00

Playwright Salad

Mixed greens, carrots, onions, cucumber and tomatoes. Served with your choice of dressing.

Small \$4.95 Large \$7.95

Caesar Salad

Crisp romaine lettuce and homemade croutons tossed in a classic Caesar dressing.

Small \$5.95 Large \$8.95

Add Chicken \$4.00 Add Salmon \$6.00

Add Vegetarian quiche \$5.00

Steak Salad

8oz. grilled rib-eye served with mixed greens, bacon, dry cranberries cherry tomatoes and crumbled goat cheese, served with Dijon mustard vinaigrette.

\$13.95

SANDWICHES

All burgers & sandwiches are served with our homemade French fries

Playwright Burger

8oz. homemade beef burger topped with sautéed onions and served with BBQ sauce.

\$8.95

California Chicken Sandwich

Marinated chicken breast topped with tomato, crispy bacon, melted Monterey jack cheese and guacamole.

\$9.95

Crab Cake Melt

Homemade crab cake served on a sub roll topped with melted Swiss cheese and served with lettuce, tomato and topped with a light Cajun mayonnaise.

\$10.95

Open Faced Steak Sandwich

Bleu cheese encrusted 8oz. rib-eye steak on a sub roll with sautéed onions and peppers, served with horseradish aioli on the side.

\$11.95

*Add any choice of toppings:
cheese, bacon, mushroom extra \$1.00*

ENTREES

Shepherd's Pie

Richly seasoned ground angus beef mixed with vegetables served in a pie dish topped with mashed potatoes.

\$13.95

Fish 'n Chips

Beer battered cod, deep fried until golden brown, served with homemade chips, tartar sauce and Cole slaw.

\$13.95

Rib Eye Steak

Prime rib-eye beef grilled to your liking served with a side of horseradish aioli with baked potato, vegetables and onion straws.

12oz. \$22.95 16oz. \$24.95

Fillet of Salmon

Pen roasted fillet of salmon served lemon butter white wine, Soft herb glaze over a bed of rice & vegetables.

\$18.95

Vegetarian Penne Pasta

Roasted vegetables tossed in a light marinara sauce served with garlic bread.

\$14.95

Penne Pasta With Chicken

Penne pasta tossed in cream and white wine mushroom sauce. Topped with grilled chicken breast served with garlic bread.

\$15.95

Chicken Curry

Chicken breast cooked with onions and peppers in a mild curry sauce, served over a bed of fresh rice.

\$15.95

DESSERTS

Irish Whiskey Spice Cake

\$7.95

Chocolate Cake Madness

\$7.95

Apple Mile High Crumble

\$7.95

KIDS MENU

Fish n Chips

\$4.95

Chicken Tenders

\$4.95

Playwright Burger

Choose any toppings from above.

\$4.95

Penne Pasta With Chicken

Tossed in light marinara sauce served with garlic bread.

\$4.95

Cheese Pizza

\$4.95



WINE LIST

HOUSE SELECTIONS

Columbia Crest Two Vines
Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio
 8.00

White Zinfandel Beringer
 6.00

CHAMPAGNES

	Bottle
Freixenet Cordon Negro, <i>Spain</i>	\$10.00
Domaine Ste. Michelle, Blanc de Blancs, <i>Washington</i>	\$38.00
Moët and Chandon Imperial, <i>France</i>	\$85.00
Veuve Clicquot, Yellow Label, <i>France</i>	\$110.00

WHITE WINES

Pinot Grigio, Santa Margherita, <i>Italy</i>	\$49.00
Chardonnay, Indian Wells, Chateau Ste. Michelle, <i>Washington</i>	\$38.00
Chardonnay, Rodney Strong, <i>France</i>	\$29.00
Chardonnay, Beaulieu Vineyards, <i>Coastal</i>	\$25.00
Sauvignon Blanc, The Crossings, <i>New Zealand</i>	\$32.00
Riesling, 14 Hands, <i>Washington</i>	\$29.00

RED WINES

Cabernet Sauvignon, Rodney Strong, <i>Sonoma</i>	\$33.00
Cabernet Sauvignon, BR COHN Silver Label.	\$45.00
Cabernet Sauvignon, Beaulieu Vineyards, <i>Coastal</i>	\$25.00
Merlot, Covey Run, <i>Washington</i>	\$25.00
Merlot, Chateau Ste. Michelle, <i>Washington</i>	\$38.00
Pinot Noir, Sterling Vineyards, Vinter's Collection	\$38.00
Pinot Noir, Veramonte, <i>Chile</i>	\$30.00
Shiraz Reserve, Yellow Tail, <i>Australia</i>	\$29.00
Malbec, Terrazas, <i>Argentina</i>	\$29.00
Menage a Tois, <i>California</i>	\$29.00
Tempranillo, Marques de Riscal, <i>Rioja, Spain</i>	\$25.00