

Appetizers

Bruschetta

Grilled rustic bread smothered with sun-dried tomato salsa and herbed goat cheese. A light drizzle of balsamic cumin vinaigrette finishes this dish to perfection. 8

Southwestern Egg Rolls

Lightly spiced chicken paired with roasted red pepper and avocado in each of these delightful rolls. An excellent selection. 8

Chicken Wings

Wings and drumsticks coated with your choice of buffalo, barbecue, or honey mustard sauces and served with bleu cheese and celery on the side.

8

Mozzarella Planks

Four planks of our hand-sliced mozzarella covered in bread crumbs and served crispy with marinara on the side. 7

Chicken Tenders

Golden breaded all white-meat chicken fingers. Barbecue, ranch, or honey mustard sauces available upon request. 8



Entrées

All entrees come with your choice of side salad or soup du jour, choice of garlic mashed potatoes, baked potato, or rice, and vegetable du jour.

Fresh Garden Toss Pasta

Fresh Garden Vegetables tossed with garlic tomato sauce served over Angel Hair Pasta 12

Pasta Primavera

Garden Fresh Vegetables served with chef's own Alfredo sauce and Fettuccini Noodles. 14

Chicken Oscar

Seasoned chicken breast floured then sautéed and topped with all-lump crab meat. Served with a béarnaise sauce on a bed of rice. 18

Hawaiian Chicken or Shrimp

Tempura Battered Chicken with sweet & sour sauce served over a bed of rice 16; Shrimp 19

Teriyaki Salmon

Norwegian salmon filet marinated and broiled with a warm pineapple papaya salsa. This fantastic selection is served with rice and Asparagus with Julienne vegetables. 19

Sautéed Walleye

Walleye perfectly seasoned then sautéed until golden brown. Served with our vegetable du jour and your choice of potato or rice. 19

Red Snapper En Papillote

Baked Red Snapper wrapped in paper with Julienne Vegetables. This dish is cut open table side to allow the aromatic steam to escape. 19

Shrimp Scampi

Five Jumbo shrimp sautéed in roasted garlic and wine tossed in angel hair pasta with scallions, tomatoes and black olives. 20

New York Strip

A beautifully marbled 12oz steak trimmed and seasoned with our own house seasoning, topped with Au Poivre Sauce and char-grilled to your desired temperature. 26

Notice: Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne

Irish Fare

Corned Beef & Cabbage

Tender oven roasted corned beef and cabbage accompanied with buttered and parsley red potatoes. 10

Fish and Chips

A tradition of the Emerald Isle, Guinness battered whitefish and steak fries cooked to a golden brown. Home-made tartar sauce and malt vinegar served on the side. 11

Ballymaloe Irish Stew

Our delicious take on this traditional Irish stew consists of carrots, potatoes, chopped onion, and beef tenderloin perfectly complimented with pearl barley and fresh herbs. This selection is then served with salad and warm dinner rolls. 12

Sandwiches

All sandwiches are served with French fries or chips.

Classic Burger

A half-pound of Angus beef grilled just right. For the little conservative in all of us. 8

Bacon Bleu Burger

An 8oz patty of Angus beef flame-grilled and topped with bacon and delicious melted bleu cheese. 9

Bacon Barbecue Burger

A must-have classic. Barbecue sauce, bacon, and cheddar smothering an Angus patty. 9

Santa Fe Chicken

Sandwich

An all-white meat chicken breast charbroiled with Cajun seasonings served with Bacon & Pepper Jack Cheese. 9

Waterford Ruben

Thick hand-sliced corned beef stacked high on marbled rye bread with sautéed cabbage. Thousand Island dressing finishes off this phenomenal sandwich. 9

Children's

All children's selections are served with French fries or chips.


Hot Dog 5.5

Grilled Cheese Sandwich 5.5


Chicken Fingers 6

Macaroni and Cheese 6





Soups



Soup Du Jour

See what the chef has in store for you today. All of our delicious soups are hand prepared and sure to please.

Cup³

Bowl^{4.5}

Five Onion Au Gratin

A caramelized five onion blend swimming in a rich beef consommé served with our house croutons nestled under a blanket of provolone and parmesan cheeses. 5



Salads



Dinner Salad

A mix of spinach and field greens, topped with candied walnuts, grape tomatoes, tri-colored peppers, and your choice of dressing. 6

Lismore Caesar

A blend of fresh chopped romaine lettuce, creamy Caesar dressing, hand-made croutons, and parmesan cheese topped with a sliced chicken breast. 11

