



Fisherman Village, Cork

Appetizers

FIONA'S SPINACH & ARTICHOKE DIP

This is not your average spinach dip! Our homemade dip is creamy and mildly spicy, baked with a parmesan and bread crumb crust.

Served with herbed pita bread. \$8


Taste of Ann Arbor: Best Appetizer

MARY'S CHICKEN TENDERS

Generous strips of chicken tossed in a light crumb batter and served with our Guinness Honey Mustard sauce. \$8

MEGAN'S CEILI SPUDS

Crispy potato skins topped with mozzarella, bacon, tomatoes and served with sour cream. \$8

 *For a vegetarian option leave out the bacon.*

DUBLIN BRIE

Imported brie cheese tossed in beer batter, served with peach chutney and a combination of Irish and French bread. \$9

PUB WINGS

8 wings tossed in your choice of hot or BBQ sauce and served with bleu cheese dressing, celery and carrots. \$8

MAEVE'S BUTTON MUSHROOMS

Mushroom caps stuffed with herbed bread crumbs in a creamy parmesan sauce. Accompanied by our Irish brown bread. \$9

GALWAY BAY MUSSELS

Steamed in a creamy garlic and sherry sauce. Served with Irish brown bread. \$10

COLM'S CALAMARI

Filet of calamari sliced thinly and dusted in a light crumb, sautéed in a garlic butter and served with a spicy cocktail sauce. \$9

Salads

COUNTY DOWN

Mixed greens tossed with crunchy coleslaw, mandarin oranges, dried cranberries and toasted almonds. \$9 (Side of County Down \$5)

GOLDEN VALE

Mixed greens, sun dried tomatoes, julienne carrots, hard-boiled eggs, black olives and crumbled bleu cheese. \$9 (Side of Golden Vale Salad \$5)

FRESH MOZZARELLA

Mixed greens, sliced tomatoes and fresh mozzarella topped with fresh basil. Tossed with our homemade balsamic dressing. \$9 (Side of Fresh Mozzarella Salad \$5)

CLASSIC CAESAR

Crispy romaine hearts tossed with our homemade rye herb croutons, freshly grated parmesan cheese and classic Caesar dressing. \$8 (Side of Classic Caesar Salad \$4.50)
Anchovies upon request.

O'NEILL'S HOUSE

Mixed greens, tomatoes, wedges of cucumber, slivers of red onion, julienne carrots and dried cranberries \$8
Add turkey, ham, bacon bits and cheddar cheese to make it a chef salad. \$9
(Side of O'Neill's House Salad \$4.50)

*Add char-grilled *steak, chicken or salmon to any salad. \$4*

DRESSINGS

Raspberry Poppy Seed Vinaigrette, Balsamic Vinaigrette, Ranch, Thousand Island, Fat Free Ranch, Italian, Fat Free Italian, Chunky Bleu Cheese or our house specialty Guinness Honey Mustard
Additional sides of dressings .50*

 *Conor O'Neill's House Special*  *Vegetarian Fajro*

Soups

Soups served with our homemade Irish brown bread. The reason it's so good — the flour is imported from Ireland.

NED'S POTATO & LEEK

Our house specialty is creamy and velvety with a hint of bacon. Bowl \$4.50 Cup \$3.50

CORMAC'S SOUP OF THE DAY

Made fresh daily. Please ask your server for today's homemade soup. Bowl \$4.50 Cup \$3.50

**Ask your server about menu items that are cooked to order or served raw. Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

The Custom House, Dublin

Irish Fayre

FISHERMAN'S PIE

Seafood lover's version of our shepherd's pie. Shrimp, salmon and cod with mushrooms in a creamy, white wine and dill sauce topped with buttery mashed potato, sprinkled with cheese and baked to a golden brown. *€13*

HOMEMADE CHICKEN POT PIE

Just like your granny would make! A melody of chicken and vegetables in a delicious sauce surrounded by a puff pastry. *€12*

*THE DONEGAL FRY

Our hearty Irish breakfast consists of two slices of Irish bacon, two Irish sausages and thick slices of traditional Irish black and white pudding and is served with fried redskin potatoes, a grilled tomato, sautéed mushrooms, two eggs of your choice, toast, butter and jam. *€12*

MAUREEN'S IRISH STEW

Chunks of lamb slowly simmered in a Guinness gravy with carrots, parsnips, onions, celery and redskin potatoes served with Irish brown bread. *€12*

 *Cowor O'Neill's House Special*  *Vegetarian Fayre*

SHANAGARRY PORK TENDERLOIN

Baked in a honey glaze, thinly sliced, served with a red wine and toasted pecan sauce. *€15*

Served with today's fresh vegetable and your choice of fries, mashed, baked or redskin potatoes

BALLYCOTTON BAY SALMON

An 8 oz. filet of fresh salmon tossed in a crushed oatmeal crumb, oven baked and served with a zesty lemon butter sauce topped with capers. *€16*

Served with today's fresh vegetable and your choice of fries, mashed, baked or redskin potatoes

Salmon can be prepared blackened, ask your server.

GALWAY BAY MUSSELS

Two pounds of mussels steamed in a creamy garlic and sherry sauce then served with Irish brown bread. *€15*

*TRADITIONAL FISH & CHIPS

The best you've ever tasted! Bass Ale battered chunks of tender wild caught Atlantic cod served with chips, crunchy coleslaw and our famous spicy malt vinegar sauce. *€13*

KATE'S SHEPHERD'S PIE

Ground beef and lamb in a savory Bass Ale gravy with carrots, onions and peas topped with creamy mashed potatoes, sprinkled with cheese and baked to a golden brown. *€12*

VEGETARIAN SHEPHERD'S PIE

An array of garden vegetables slowly simmered together in a Bass Ale gravy topped with mashed potatoes, sprinkled with cheese and baked to a golden brown. *€12*

CORNER BEEF & CABBAGE

Generous slices of homemade corned beef served traditional style with parsley sauce, redskin potatoes, buttered cabbage, carrots, and onions. *€12*

IRISH BOXTY

A traditional potato pancake, cooked on the griddle and stuffed with sautéed vegetables, with a hint of basil, drizzled with pesto mayo and served with a side house salad. *€10*

*Add char-grilled *steak, chicken or salmon \$4*

Add corned beef and cabbage with parsley sauce \$4

Entrées

*MICK'S NEW YORK STRIP

Char-grilled to order and served with sautéed mushrooms, onions and our Irish whiskey peppercorn cream sauce. *€20*

Served with today's fresh vegetable and your choice of fries, mashed, baked or redskin potatoes

KILDARE CHICKEN BREAST

A plump char-grilled chicken breast served with a delicate thyme white wine mushroom sauce. *€14.50*

Served with today's fresh vegetable and your choice of fries, mashed, baked or redskin potatoes

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For a large party of eight or more, an 18% gratuity will be automatically added to the bill.

Rope Bridge, Giants Causeway

Sandwiches

DARRAGH'S TURKEY REUBEN

Slices of tender smoked turkey breast on grilled seven grain bread with Swiss cheese, crunchy coleslaw and Thousand Island dressing. ⁹

*BIG HOUSE BURGER

If you are hungry, this is the one for you! Half pound Black Angus burger topped with Farmhouse cheddar cheese, American cheese, American bacon and homemade onion rings with lettuce, tomato, mushrooms and a side of BBQ sauce. ¹⁰

*O'NEILL'S HAMBURGER

Half pound Black Angus burger char-grilled to order and served with red onion, lettuce, tomato and pickle. ⁸

O'NEILL'S GOURMET VEGETARIAN BURGER

A patty of fresh garden vegetables char-grilled and served on a sun-dried tomato foccacia roll. ⁸

PATRICK'S ROAST BEEF

Lean roast beef, Farmhouse cheddar, crispy bacon and red onion, served on a bun. Served hot or cold and with a side of horseradish dijon mayo. ⁹

MCCANN'S SPICY CHICKEN TENDER WRAP

This spicy wrap is a staff favorite. Chicken tenders tossed in a zesty buffalo and bleu cheese dressing with celery, carrots, mozzarella cheese and lettuce. ⁸

*MURRAY STEAK SANDWICH

Grilled sirloin, sautéed mushrooms, onion, red and green peppers smothered in melted Swiss, served on a sub roll. ¹⁰

TOM'S FISH SANDWICH

Two pieces of cod, deep fried in our Bass Ale beer batter, topped with American cheese and your choice of a side of tartar sauce or our special spicy malt vinegar sauce. ⁸

MAGGIE'S GRILLED CHICKEN

Marinated grilled chicken with lettuce and tomato. ⁹

All sandwiches are served with fries. Add crispy American bacon, Irish bacon, sautéed mushrooms or onions Swiss, cheddar, mozzarella, American, goat or bleu cheese .75 each

BRENDAN'S REUBEN

A stack of lean cut corned beef, sauerkraut, Thousand Island dressing and Swiss cheese on grilled marbled rye and pumpernickel bread. ⁹

GUINNESS AND JAMESON BBQ PULLED PORK

Pulled pork in a special Guinness and Jameson BBQ sauce, served with a side of coleslaw. ^{8.50}

CONOR'S PLOUGHMAN

Sautéed vegetables served on grilled seven grain bread with Farmhouse cheddar and pesto mayo. ⁹

ANN ARBOR'S BEST CHICKEN CAESAR WRAP

Crisp romaine hearts, tossed with freshly grated parmesan and served with classic Caesar dressing, served in a spinach tortilla wrap. ^{7.50}

CHRIS'S PORTOBELLO MUSHROOM

Portobello mushroom lightly sautéed in olive oil, served with goat cheese and sun-dried tomatoes, served on a sun-dried tomato foccacia. ⁹

Side Dishes

Mashed Potatoes ^{2.95}

French Fries ^{2.95}

Boxty Pancake ^{3.95}

Homemade Onion Rings ^{2.95}

Buttered Redskin Potato ^{2.95}

Today's Fresh Vegetable ^{2.95}

Coleslaw ^{1.75}

Curry Sauce ^{2.75}

Baked Potato with Sour Cream or Butter ^{3.95}

Irish Whiskey Peppercorn Cream Sauce ^{1.75}

Weekly Events

HAPPY HOUR 4 - 7 MONDAY - FRIDAY

SUNDAY

Traditional Irish music session for all the family.

MONDAY

Test your knowledge with our Pub Quiz

TUESDAY - SATURDAY

A mix of live bands and great music!

 Conor's O'Neill's House Special  Vegetarian Payro

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