

## Appetizers

<b>Shrimp Tempura</b>	\$6.95
5 Jumbo shrimp lightly coated with our oriental style batter on a fresh cucumber jicama slaw and drizzled with our chili lime dressing.	
<b>Auld Shebeen Irish Sausage Rolls</b>	\$6.95
Homemade lightly spiced pork sausage rolled in a puff pastry and served with our spicy mustard sauce.	
<b>Chicken Nacho's</b>	\$8.95
Corn tortilla chips with chicken, tomato, onion, jalapeno's, melted mixed cheese's, dressed with lettuce and Tequila sour cream.	
<b>Buffalo Wings</b>	\$7.95
Crispy wings tossed in homemade buffalo sauce, served with celery sticks and bleu cheese dressing.	
<b>Spinach and Artichoke Dip</b>	\$8.95
Oven baked spinach with diced artichoke hearts and aged Irish Cheddar Cheese and served with warm tortilla chips.	
<b>Chicken Tenders</b>	\$6.95
Pepper style chicken tenders, golden fried and served with Honey mustard dressing.	
<b>Beer Battered Onion Rings</b>	\$5.95
Beer battered Onion rings fried golden brown. Season with salt and Malt vinegar for added flavor.	
<b>Quesadillas</b>	Chicken \$6.95 / Shrimp \$7.95
A Shebeen favorite!!! Your choice of chicken or shrimp. A flour tortilla filled with mixed cheeses, onion and tomato served with our Cuervo sour cream and fresh Pico-de Gallo.	
<b>Basket of House Fries (add Curry Sauce .75)</b>	\$3.50
A basket of our steak cut house fries, with the option of a mild curry sauce.	

## Salads & Soups

<b>Grilled Salmon Salad*</b>	\$13.95
Sesame crusted filets of fresh salmon with a sweet chilli glaze served on fresh mixed greens with cucumber pepper salad and served in a crisp seasoned tortilla basket with our sesame soy dressing.	
<b>Shebeen Salad</b>	\$5.95
Fresh mixed greens, vine ripe tomatoes, tri-colored peppers, Bermuda onions, cucumbers and shredded Romano cheese with your choice of dressing and toasted Focaccio bread.	
<b>Add Grilled Chicken \$3.95 or Grilled Fresh Salmon* \$5.95</b>	
<b>Steak Salad*</b>	\$13.95
Grilled Certified Angus steak cooked to order over fresh mixed greens, tomato, onion, and cucumber, fresh crumbled Feta cheese and your choice of salad dressing.	
<b>Caesar Salad</b>	\$7.95
Fresh crisp Romaine lettuce tossed in a traditional Caesar dressing with freshly grated Parmesan cheese and oven toasted Focaccio bread.	
<b>Add Grilled Chicken \$3.95 or Grilled Fresh Salmon \$5.95*</b>	
<b>Dublin Cobb Salad</b>	\$10.95
Chargrilled boneless marinated chicken breast over crisp mixed greens, bacon, tomato, egg, cucumber and Bermuda onion with buttermilk ranch dressing and oven toasted Focaccio bread.	
<b>Home made Potato Leek Soup</b>	\$3.95
Our traditional Irish homemade potato leek soup topped with Aged Irish Cheddar cheese, served with homemade Irish brown bread.	
<b>Chef's soup of the day (Friday &amp; Saturday Only)</b>	\$3.95
Please ask your server for today's homemade soup, served with homemade Irish brown bread.	

\* May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs can increase your risk of food borne illness, especially in individuals with certain medical conditions.

## Auld Shebeen House Specialties

With any of our House Specialties or Traditional Irish Pub Favorites add a small Shebeen Salad for \$2.95 or Small Caesar Salad for \$3.95

<b>Wicklow Chicken Breast</b>	<b>\$13.95</b>
Pan seared breast of chicken with a wild mushroom sauce, garden fresh vegetables and served with Ulster Champ or savory rice.	
<b>Sautéed Duck Breast</b>	<b>\$19.95</b>
Pan seared boneless breast of duck with a seasonal berry compote and served with Ulster Champ and braised red cabbage.	
<b>Penne Pasta with Vegetables (Add chicken \$3.95 or shrimp \$4.95*)</b>	<b>\$9.95</b>
Penne pasta with sautéed wild mushrooms, tomato, onion, tri-colored bell peppers, fresh spinach, grated Parmesan cheese and Alfredo sauce.	
<b>Slow Roasted Rack of Lamb*</b>	<b>\$18.95</b>
Slow roasted rack of New Zealand lamb with a Rosemary Jus and served with Ulster Champ and roasted root vegetables.	
<b>Poached Salmon*</b>	<b>\$15.95</b>
Poached filet of fresh Salmon served with a Champagne cream sauce, garden fresh vegetables and homemade mashed potato or savory rice.	
<b>Filet Cut Top Sirloin*</b>	<b>\$16.95</b>
An 8oz filet cut Sirloin Steak grilled to your liking with a Bordelaise sauce and served with homemade mashed potatoes and fresh garden vegetables.	
<b>Grilled Rib Eye Steak*</b>	<b>\$18.95</b>
A 10oz choice cut rib eye cooked to order topped with our savory Garlic and Cilantro butter served with Ulster Champ and honey glazed vegetables	
<b>Grilled Pork Chop</b>	<b>\$15.95</b>
A 12 oz pork chop slowly grilled to perfection served with garden fresh vegetables, mashed potatoes and our home made stewed Magner's Cider and Apple sauce.	

## Traditional Irish Pub Favorites

<b>Curragh Lamb Shank</b>	<b>\$16.95</b>
Braised Lamb shank over Ulster Champ, with a rosemary Jus, roasted root vegetables and Parsnips crisps.	
<b>Cahill's Irish Stout Burger*</b>	<b>\$11.95</b>
Our certified Angus beef burger cooked to order over Ulster Champ, with grilled onions, peas, rich brown gravy and topped with Cahill's Irish Stout cheese.	
<b>Burdocks Fish and Chips</b>	<b>\$13.95</b>
Two fillets of fresh Cod deep-fried in our own beer batter served with house fries, beer battered onion rings, homemade Coleslaw, tartar sauce and a fresh lemon wedge.	
<b>Shepherd's Pie</b>	<b>\$11.95</b>
Prime ground beef, onions, carrots, and peas smothered in rich brown gravy topped with homemade mashed potatoes and served with garden fresh vegetables.	
<b>Corned Beef and Cabbage</b>	<b>\$13.95</b>
Slow cooked first cut Corned Beef with boiled garden fresh cabbage, mashed potatoes and served with a fresh parsley cream sauce.	
<b>St. James Gate Guinness Beef Stew</b>	<b>\$11.95</b>
Slow-cooked Guinness marinated beef, carrots and onions in a rich brown sauce served over mashed potatoes.	
<b>Irish Sausages and Mash</b>	<b>\$11.95</b>
Irish sausages served over mashed potatoes, peas and served with rich brown gravy.	
<b>Hearty Irish Breakfast*</b>	<b>\$13.95</b>
Two eggs, Irish sausages, Irish bacon, Irish black and white pudding and grilled tomatoes served with Ulster Champ or house fries.	

## Sandwiches

Cheeseburger\* (Add Irish Bacon \$1.50) \$8.95

A Half-pound Certified Angus Beef burger chargrilled to your liking, with your choice of cheese, on a toasted Kaiser roll with lettuce, tomato, Bermuda onion and house fries.

Classic Reuben \$8.95

First cut Corned Beef, melted Swiss cheese, sauerkraut, Thousand Island dressing on toasted rye and served with house fries.

Auld Shebeen Chicken Club \$8.95

Char grilled boneless marinated chicken breast topped with fresh Avocado, crispy bacon, Swiss cheese, lettuce, tomato and buttermilk avocado ranch dressing on a toasted Foccacio roll with house fries.

Irish BLT (add Dubliner aged Irish Cheddar \$1) \$8.95

Imported Irish Bacon, vine ripe tomatoes and Bermuda onions served on toasted Wheat berry bread and served with house fries.

Portabella Mushroom Sandwich \$8.95

Grilled marinated Portobello mushrooms, vine ripe tomatoes, grilled peppers, avocado, and crumbles of fresh Feta cheese on a toasted Ciabatta roll with our avocado ranch dressing, served with choice of house fries, salad or garden fresh vegetables.

Turkey Club \$8.95

Thinly sliced turkey breast with Swiss cheese, crispy bacon, lettuce, tomato, onion and mayonnaise on toasted Wheat berry bread and served with house fries.

Steak Sandwich \$9.95

Grilled Angus steak with lettuce, tomato, onion, garlic mayonnaise on a toasted Ciabatta roll and served with house fries.

## Desserts

Raspberry Crème Brulee \$5.95

Flavored with Chambord, vanilla and raspberries topped with fresh whipped cream.

Irish Cream Bash Pie \$5.95

White chocolate mousse and delicate chocolate cake crumbles, tipsy with the finest Irish cream.

Shebeen Bread Pudding \$4.95

Homemade traditional Irish style bread and butter pudding served hot or cold, topped with Fresh whipped cream and our milk chocolate Carolans Crème Anglaise sauce.

Add vanilla ice cream and whipped cream \$1.00

Homemade Traditional Apple Crumble \$4.95

Homemade Traditional Apple crumble served hot with fresh whipped cream.

Add vanilla ice cream \$1.00

Homemade Special of the day \$5.95

Please have your server tell you about today's homemade dessert special.

## Sides

Ulster Champ \$2

Mashed Potato \$2

Fresh Vegetables \$2

Dubliner Irish Cheddar \$1

Black. & White Pudding \$2

Irish Bacon (2) \$3

Irish Sausages (3) \$3

Cahill's Irish Stout Cheese \$1

House Fries \$2

Curry Sauce \$.75

Rice \$2

18% Gratuity will be added for parties of eight or more.

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# Wines

## House Wines:

House Cabernet - \$5.00 glass - \$18 bottle

House Chardonnay - \$5.00 glass - \$18 bottle

House White Zinfandel - \$5.00 glass \$18 bottle

## White Wines

Mezza Corona Pinot Grigio (Italy) light crisp and clean with citrus flavors. \$6.25 glass - \$23 bottle

Grand Cru Sauvignon Blanc (California) aromatic with grapefruit, fresh cut hay & honey notes. \$6 glass - \$22 bottle

Renwood Pinot Grigio (Sierra Foothills) fun and floral with peach and strawberry notes. \$7.50 glass - \$28 bottle

RH Phillips Toasted Head Chardonnay (CA) big fruit, with toasty oak accents. \$8 glass - \$30 bottle

Lagaria Chardonnay (Italy) vivid straw yellow with green reflections, medium bodied, crisp fruit. \$7 glass - \$26 bottle

## Red Wines

Santa Carolina Syrah (Chile) soft tannins, ripe berry flavors & hints of spice develop on the palate. \$6.50 glass - \$24 bottle

Villa Pozzi Cabernet Sauvignon (Italy) chocolate, plum & toasted oak aromas in this dense wine. \$6 glass - \$22 bottle

Irony Pinot Noir (Monterey) medium bodied with layers of cherry, raspberries & cola notes. \$8.50 glass - \$32 bottle.

King Fish Merlot (CA) light bodied hints of berry with a smooth finish, very fun. \$6 glass - \$22 bottle

Finca Elorigen Malbec (Argentina) sweet aromas of berries & plum jam predominate without hiding the soft spice notes.

\$6.25 glass - \$23 bottle

# Specialty Coffees

## Traditional Irish Coffee

\$5.75

Powers Dublin whiskey, freshly brewed coffee, sugar and whipped cream.

## Bailey's Irish Coffee

\$6.25

Bailey's Irish Cream liqueur freshly brewed coffee and whipped cream.

## Nutty Irishman

\$5.75

Bailey's Irish Cream liqueur, Frangelico hazelnut liqueur, freshly brewed coffee and whipped cream.

## Hot Toddy

\$5.75

Powers Dublin Whiskey, hot water, sugar and a lemon wedge with cloves.

# Beers / Sodas / Whiskey / Single Malt Scotch / Sherry & Port

## Draft - Imported

Guinness (Served in a Traditional 20oz Guinness glass), Smithwicks Irish Ale, Harp Lager, Boddingtons Cream Ale, Carlsberg Lager, Bass Ale, Magner's Irish Cider.

## Draft - Premium Domestic & Domestic

Yeungling Lager, Blue Moon Belgian White, The Auld Shebeen Seasonal, Sam Adams Boston Lager, Sam Adams Seasonal, Shock Top Belgian White, Red Hook Longhammer IPA.

Domestic - Bud Light, Miller Lite.

## Bottle Beer

Murphy's Irish Stout Can, Heineken, Amstel Light, Newcastle, Smirnoff Ice, Corona, Corona Light, Sam Adams Light, Miller Lite, Bud, Bud Light, Michelob Ultra, Coors Light, Red Stripe, Kaliber NA, O'Doul's NA

## Sodas

Coke, Diet Coke, Sprite, Ginger Ale, Dr. Pepper, O.J., Cranberry, Unsweetened Tea, Lemonade, Old Dominion Root Beer, Red Bull Energy Drink, Red Bull Sugar Free Energy Drink.

## Specialty Sodas

Imported Club Orange, Club Lemon, Club Rock Shandy

## Irish Whiskey

Jameson, Jameson 12yr, Red Breast 12yr, Powers, Bushmills, Black Bush, Bushmills 10yr Single Malt, Michael Collins, Midleton Very Rare.

## Single Malt Scotch

Macallan 12yr, Macallan 18yr, Glenmorangie 10yr, Laphroaig 10yr, Glenlivet 12yr, Glenfiddich 12yr, Lagavulin 16yr, Talisker 10yr.

## Sherry & Port

Taylor Cream Sherry, Taylor Fladgate Port.