

SOUPS AND STARTERS

Potato and Leek

A traditional Irish soup made with potatoes and leeks 3.99/4.99

Soup of the day

Changes daily please ask your server (market)

Irish Whiskey and Tomato

Made with a spicy kick it's the locals favorite 3.99/4.99

Wexford Potato Cakes

Cashel blue cheese mashed potatoes, onions, peppers, and cheese, coated in bread crumbs, shallow fried – served with our ranch dipping sauce. 7.99

Killarney Cabbage Wraps

Fresh cabbage leaves stuffed with a corned beef and potato mix, steamed and topped with our homemade Irish Mustard sauce 7.99

Celtic Mushrooms

Breaded mushrooms, deep fried to a golden brown and served with a cusabi dip 7.99

Miss Peggy's Mini Crab Cakes

From Miss Peggy's specially seasoned recipe, using fresh Jumbo Lump crab meat, served with our signature coleslaw 10.99

Oysters O' Reilly

1/2 doz oysters stuffed with a spinach, garlic and Irish bacon filling, baked and topped with melted Provolone cheese 10.99

Calamari Mattapoiet

Calamari rings lightly dusted in our seasoned bread crumbs, served with our chunky marinara sauce 10.99

Guinness Fried Oysters

Plump, juicy oysters marinated in Guinness Stout, floured, breaded and specially seasoned, shallow fried and served with our signature coleslaw 10.99

Galway Scallops

Delicious tender and juicy scallops wrapped in apple wood smoked bacon, oven baked, then presented over a bed of flash fried spinach 9.99

Annapolis Crab Dip

Fresh Lump crabmeat and spinach bound together with cream cheese and seasonings, served in a homemade bread boulé 10.99

Corned Beef Poppers

Tasty bites of our tender Corned Beef dipped in beer batter and flash-fried, served with a horseradish mustard sauce 9.99

SALADS

Killarney House Field Green Salad

Mix of seasonal greens, romaine lettuce, and spinach leaves with tomatoes, sliced onion, cucumber and mushroom served with our own special house dressing 4.75/7.99

Baby Spinach Salad

Fresh baby spinach leaves and crumbled goat cheese topped with sliced cucumber, red and green peppers and red onion 7.99

Chieftain Salad

Romaine lettuce, crumbled Cashel Blue cheese, walnuts, croutons and dried cranberries served with our black currant port dressing 7.99

Irish Caesar Salad

Romaine lettuce, grated parmesan and Asiago cheese, whole grain croutons all tossed in an Irish Whiskey Mustard Caesar dressing 7.99

Add any of the following items to your choice of the above salads

Chicken 4.00, Corned Beef 4.00, Calamari 4.00, Grilled Portabella Mushroom 4.00, Salmon 5.00,

Prime Rib 7.00, Shrimp and Scallops 7.00, Crab Cake 7.00, Michael Collins Mix 8.00

Below are combinations that have become house favorites

Grilled Chicken Salad

A tender breast of chicken, lightly seasoned, charbroiled, sliced and served over our Killarney House field green salad 11.99

Salmon Salad

A fresh filet of cold poached salmon seasoned with lemon juice and Old Bay seasoning, served over a baby spinach salad 12.99

Prime Rib Salad

Strips of prime rib charbroiled and served over our own Chieftain Salad with our black currant port dressing 14.99

Corned Beef Caesar

Our classic Irish Caesar tossed with first cut of Corned Beef slow cooked for ten hours, dressed and ready to eat 11.99

Crab Cake Salad

A 5oz Jumbo Lump Crab cake, broiled and served over our Chieftain salad of romaine lettuce, crumbled Cashel Blue cheese, Walnuts, croutons and dried cranberries 14.99

Kinsale Seafood Salad

Scallops and shrimp marinated in lemon juice and seasoned with Old Bay, broiled and served over a baby spinach salad 14.99

Michael Collins Salad

Marinated strip steak pan sautéed with sliced onions, peppers and portabella mushroom, served over a crisp salad of Romaine lettuce with sliced tomato and shredded provolone cheese tossed in our balsamic basil mustard vinaigrette. \$14.99

IRISH SEAFOOD

All entrees below are served with a side salad and fresh market vegetables

Mattapoisett Cod Casserole

Filets of fresh Cod lightly seasoned, baked and topped with Asiago cheese, bread crumbs and roasted garlic butter - served with rice 13.99

Jerpoint Oatmeal Trout

Rainbow trout dipped in a whole meal coating, fried and finished with a spinach cream sauce - served with garlic mashed potatoes 14.99

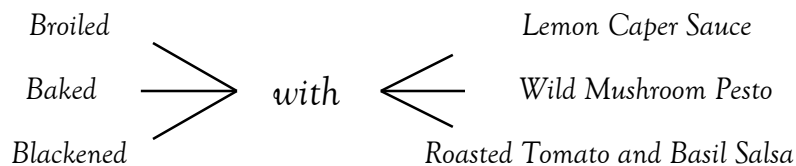
Fresh Catch Your Way

Filet of Salmon

Rainbow Trout

Catch of the day

Select your catch of the day and tell us how you would like it prepared. Choose from any of the following cooking methods and finish it with your choice of sauce 15.99



Salmon Calway Bay

A fresh filet of Salmon stuffed with seasoned lump crabmeat, oven baked and served with a fresh herb cream sauce, accompanied by garden rice 18.99

Irish Shrimp Scampi

Large Gulf Shrimp seared in a hot skillet with fresh spinach, garlic and lemon juice, finished with butter and white wine and served with garden rice 17.99

Oolin's Seafood Pasta

Gulf Shrimp, Dry Scallops, and Count Oysters flamed in a hot skillet with roasted garlic, shallots and Irish Whiskey. Finished with a wild mushroom pesto sauce and tossed with fettuccini pasta 18.99

Miss Peggy's Crab Cakes

Jumbo lump crabmeat seasoned with Miss Peggy's special recipe and formed into two 5 oz crab cakes. Baked in the oven and served with garden rice accompanied by our homemade tartar sauce (market price)

Guinness Fried Oysters

Plump fresh Oysters marinated in Guinness Stout, breaded and shallow-fried, served with cocktail sauce and accompanied by rice 17.99

Killybegs Seafood Platter

A generous platter of shrimp, scallops, oysters, and salmon cooked to perfection and served with garlic mashed potato 18.99

TASTE OF THE GLENS

All entrees below are served with a side salad
and fresh market vegetables

Chicken Breast Cashel Blue

A tender chicken breast filled with Cashel Blue Cheese, wrapped with a strip of Irish cured bacon and oven roasted – served with homemade mashed potatoes 14.99

Chicken & Shrimp Tyr Connell Pasta

A combination of chicken breast and large shrimp flamed in Tyr Connell Irish Whiskey and finished with a leek cream sauce all tossed with fettuccini pasta 15.99

Wicklow Style Lamb Chops

Center cut loin lamb chops (4 oz) marinated in garlic, rosemary and olive oil, flame grilled and oven roasted – served with traditional Irish Champ and mashed carrots and parsnips **2 Chops or 3** 16.99/21.99

Murphy's Pot Roast

A home-style pot roast slow cooked with a little Irish Stout – served with mashed potatoes with mushroom gravy 13.99

Magners Pork Loin

Seasoned Loin of pork slow roasted and sliced, served with a Magners cider apple gravy accompanied by Irish Champ and mashed carrots and parsnips 14.99

The Irish Mixed Grill

An old Irish specialty – a hearty plateful of imported Irish rashers, sausages, black and white pudding – served with a lamb chop, two eggs any style, Irish Chips and grilled sliced tomato 16.99

Steak Jameson

New York strip steak, flamed in Jameson Irish Whiskey, charbroiled and topped with roasted garlic butter – served with a Cashel Blue Cheese baked potato, and mashed carrots and parsnips **9oz or 14oz** 17.99/22.99

Limerick Chicken Pasta

Tender grilled and sliced chicken breast with Irish bacon finished in a garlic cream sauce and tossed with fettuccini pasta 13.99

FAVORITE Side Orders 2.99 with entree

Mashed Carrots and Parsnips, Garden Rice, Cabbage, Small Salad,
Fresh Vegetables, Irish Champ, Colcannon, Garlic Mashed Potato, Irish Chips,
Baked Blue Cheese Potato, Blue Cheese Mashed Potato

IRISH COUNTRY FARE

Shepherd's Pie

Ground sirloin, onions, peas, and carrots baked in a rich casserole, topped with mashed potatoes and roasted to a golden brown 10.99

Cottage Pie

Tender breast of chicken cooked in a casserole with mushroom, celery, onion, and carrot, topped with mashed potatoes and roasted to a golden brown 10.99

Saint Brendan's Seafood Pie

Salmon, shrimp, scallops, cod and clams cooked in a tomato basil sauce with onions, carrots and celery, baked in the oven and sealed with a puff pastry crust 13.99

The Irish Vegetarian Boxty

A traditional potato pancake topped with fresh vegetables including: mushrooms, eggplant, squash, onions, spinach, garlic, and peppers all sautéed and topped with melted Provolone and cheddar cheese smothered with a chunky tomato and basil sauce 10.99

Jameson's Liver and Onions

Calves liver flamed in Jameson's Irish Whiskey – served with sautéed onions and bacon over Colcannon potatoes and fresh market vegetables 12.99

Traditional Lamb Stew

The original recipe using tender cubes of lamb braised with large chunks of celery, onions, and carrots topped with a scoop of mashed potato 11.99

Medieval Beef Stew

Tender chunks of beef marinated in an Irish Stout, braised and stewed with large chunks of celery, carrots, and onions, topped with a scoop of mashed potato 10.99

Fish and Chips

Filets of Alaskan Pollock this white fish is dipped in our homemade beer batter and deep fried to a golden brown – served with Irish Chips and tartare sauce 11.99

Corned Beef and Cabbage

“The best you'll ever have”
A first cut of corned beef, slow cooked for ten hours with a blend of herbs and spices until it is lean and tender – served with braised cabbage, Colcannon potatoes, and mashed carrots and parsnips 13.99

Farm House Chicken

Oven roasted half chicken seasoned with herbs served with a sage and onion stuffing, pan gravy, mashed potatoes, and a medley of fresh vegetables 12.99

SANDWICHES

Dublin Pub Sandwich

Breast of chicken or filet of fish dipped in our homemade beer batter, deep fried, topped with American cheese, and served on a Kaiser roll with lettuce, tomato and Irish Chips 8.99

Grilled Portabella Sandwich

Marinated portabella mushroom charbroiled and topped with sliced tomato and melted Provolone cheese – served on a Kaiser roll with Irish Chips 7.99

“Killarney House” Club

Grilled chicken, imported Irish ham and Swiss cheese, served with lettuce and tomato on toasted white, wheat, or Rye bread with Irish chips 8.99

Cork Rueben

Thinly sliced breast of turkey with our signature coleslaw, topped with Swiss cheese and an Irish Whiskey Mustard dressing, served on rye bread with Irish Chips 8.99

Grilled Chicken and Irish Bacon

Breast of chicken charbroiled and topped with a grilled strip of Irish bacon And melted cheddar, served on a Kaiser roll with Irish Chips
8.99

Miss Peggy’s Crab Cake

5 oz. crab cake made with jumbo lump crab meat seasoned according to Miss Peggy’s special recipe, pan baked and served on a soft potato bun with Irish Chips and a side of tartar sauce 12.99

The Irish Rueben

Our first cut of corned beef sautéed with braised cabbage, topped with Swiss cheese and an Irish Whiskey Mustard dressing, served on rye bread with Irish Chips 9.99

Michael Collins Cheese Steak

NY. Strip steak pieces, pan sautéed with onions, peppers and mushrooms, topped with melted Provolone cheese served on a Kaiser roll with Irish Chips 12.99

French Dip Sandwich

Tender sliced roast beef served hot on a sub roll with melted Provolone Cheese. Served with a side of Au Jus and Irish Chips 9.50

Classic Hamburger

An 8oz ground sirloin burger charbroiled, served on a Kaiser roll with Irish Chips 7.50
Add cheese, bacon, mushrooms or onions, add .65¢ each
Add Cahill’s Artisan Porter Cheese 1.00

*Bread and water available upon request
There will be a \$2.50 charge for all split menu items
An 18% gratuity may be added to parties of 8 or more*