



IRISH INN & PUB

1234 N. Astor Street • Milwaukee • (414) 272-5273
countyclare-inn.com

Dear Friends,

Irish food is like a song; it is simple and tasty on the tongue while filling and wholesome for the body and spirit. In short, pub food is comfort food. Our staff at County Clare is proud to present many traditional as well as modern Irish dishes. We hope that you will find our food flavorful, our service warm and generous, and our tariff moderate. Sláinte!

STARTERS (Small plates for sharing)

MOLLY MALONE MUSSELS

Fresh steamed mussels in white wine with sautéed garlic, cherry tomatoes, fresh herbs and a hint of cream. Served with fresh toasted crostinis. 12.60

CHEESE PLATE

A changing selection of domestic and imported cheese and seasonal accompaniments. *(Vegetarian upon request)* 15.75
Pair with any bottle of wine and receive \$5 off the bottle!

COLCANNON POPPERS

Yukon Gold mashed potatoes whipped with Irish cheddar, cabbage and sautéed onions. Rolled in panko and fried. Served with Guinness gravy. 8.40

CHICKEN SHANNON

Tender chicken breast strips covered in a homemade curry batter and served with our secret Shannon sauce. 10.50

REUBEN ROLLS

Our specialty Reuben wrapped up in two crispy shells, deep fried and served with our horseradish sauce. 9.45

SMOKEY SPINACH ARTICHOKE DIP

Smoked Gouda, spinach and artichoke in a delicious baked hot dip, topped with fresh Parmesan. Served with toasted crostinis for dipping. 11.55

DRUNKEN MUSHROOMS

Sautéed mushrooms and garlic, deglazed with sweet honey & whiskey cream reduction, served over crostinis. 11.55

ROASTED RED PEPPER HUMMUS

Chef Cory's homemade recipe with special seasonings and spices. Served with toasted pita triangles, tomato, cucumber, red onion, and kalamata olives. 10.50

IRISH CHIPS

Thick-cut pub fries covered in either a mild, sweet curry sauce, OR creamy garlic parsley sauce. 7.35
add cheese .75

IRISH SPECIALTIES

Savor our house-made dishes, prepared from scratch.

Choice of potatoes: roasted baby reds or mashed.

CORNED BEEF & CABBAGE

Slow roasted corned beef brisket cooked in-house with a side of creamy horseradish sauce. Accompanied with buttered cabbage bacon braised slaw, and roasted baby reds. 15.75

IRISH STEW

Braised beef stewed with root vegetables and savory seasonings, decorated with fried onion shoestrings. Served with seasonal vegetables and mashed potatoes. 17.85

COTTAGE PIE

A nice variation of the classic: Seasoned shredded beef stewed with green peas, carrots and onions, topped with homemade mashed potatoes and baked to a golden brown. 15.75

SHEPHERD'S PIE

Searched lamb simmered with carrots, celery, onion and green peas in a hearty broth, topped with homemade mashed potatoes and baked to a golden brown. *(Sub. vegetable stew for vegetarian option)* 16.80

GUINNESS® POT ROAST

Tender, slow cooked beef covered with our Guinness gravy, served with fresh sautéed vegetables, and choice of potato. 16.80

FISH & CHIPS

One of Ireland's favorite dishes. Fresh cod in our Smithwicks Irish Ale batter, deep fried and served with steak fries, coleslaw, lemon, homemade tartar sauce and a slice of rye bread. 16.80

COUNTY CLARE MEATLOAF

A special blend of beef, veal and pork, perfectly seasoned and baked, topped with Worcestershire caramelized onion gravy. Served with seasonal vegetables and choice of potato. 16.80

WICKLOW PORK TENDERLOIN

Bacon-wrapped pork tenderloin medallions, pan seared and topped with a whiskey and garlic cream sauce. Served with seasonal vegetables and your choice of potato. 17.85

SHANNON RIVER SALMON




Fresh Atlantic salmon filet, grilled and decoratively topped with our homemade dill cream sauce, served on a bed of lightly sautéed spinach with your choice of potato. 19.95


ENNIS LAMB SHANK

Succulent lamb shank, slow roasted in Guinness gravy served with root vegetables and mashed potatoes. 18.90

Please allow additional preparation time for this item.

Please inform your server if you have a diet restriction

-  Gluten-Free /option
-  Vegetarian /option
-  Dairy-Free /option

 *Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of foodborne illness.*

SOUPS & SALADS

IRISH ROOT SOUP

A perfect creamy purée of sweet potatoes, carrots, and leeks.
Cup 4.20, Bowl 5.25

SOUP OF THE DAY

Ask your server about our Chef's homemade soup of the day.
Cup 4.20, Bowl 5.25

THE PUB SALAD

Mixed baby greens, tomato, red onion, carrot and croutons. Served with your choice of dressing. (Balsamic, raspberry vinaigrette, Parmesan peppercorn, Thousand Island). 5.25

SMOKED SALMON SALAD

In-house smoked salmon served chilled on top of mixed greens, fried capers, onions, tomatoes, and goat cheese. Served tossed in balsamic vinaigrette. 13.65

O'CONNELL STREET SALAD

Seasonal fruit, aged cheddar cheese and spicy cashews on a bed of mixed greens tossed with a raspberry balsamic dressing. Topped with grilled chicken. 12.60

Vegetarian option - without chicken 9.60

VEGETABLE GORGONZOLA SALAD

Fresh seasonal veggies sautéed and served on a bed of baby greens, spinach, tomato, and red onion. Tossed in balsamic vinaigrette and sprinkled with gorgonzola and croutons. 13.65



DESSERTS

Artisan house-made desserts, prepared from scratch.

SEASONAL CREME BRULEE

Delicate seasonally flavored custard with a crispy caramelized sugar topping. Finished with a dollop of fresh whipped cream. Ask your server for current flavor. 7.35

FLOURLESS CHOCOLATE CAKE

Chocolate lovers eat your heart out! Ask for either raspberry or chocolate sauce. 7.35

CARROT CAKE

A nostalgic blend of raisins and chopped walnuts, topped with our butter cream frosting. 7.35

IRISH BREAD PUDDING

Traditional Irish bread pudding with raisins, soaked in warm whiskey butter sauce. 7.35

Extra sauce or dressing? One additional is complimentary, more than one is .95 each.

SANDWICHES

All sandwiches (except Guinness® BBQ) served with your choice of fries, mashed potatoes, tater tots, creamy honey mustard potato salad; OR for an extra 1.00 choose a small salad.

THE REUBEN

In-house roasted corned beef brisket, melted Swiss cheese, sauerkraut, and 1000 island on grilled caraway seeded rye. 11.55

The vegetarian option uses our homemade seitan.

THE WEXFORD

Smithwick's Irish Ale battered cod on rye, topped with melted cheddar and a creamy coleslaw. Served with lettuce, tomato, onion and tartar on the side. 12.60

GRILLED CHICKEN

Grilled chicken breast, provolone, caramelized onion, lettuce, tomato, mayo, served on a brioche bun. 10.50

(Sub. deep fried faux chicken patty for vegetarian option).
add bacon 1.00

ANGUS BURGER

Eight oz. Angus burger served on a brioche bun with lettuce tomato and onion on the side. 10.50

(Sub. veggie patty for vegetarian option).

Customize your burger! Add these items for an additional .50 each:

Guinness BBQ, 1000 Island, creamy garlic sauce, curry sauce, Worcestershire cream gravy, or sauerkraut.

For an additional .75 each:

Cheddar, provolone, Swiss, goat cheese, Irish cheddar, American or pepper jack.

For an additional 1.00 each: Rasher or bacon.

EGANS MEATLOAF

Slices of our famous meatloaf topped with Worcestershire cream gravy, caramelized onions, and provolone cheese on our homemade potato bread. 12.60 add bacon 1.00

CORNED BEEF SANDWICH

Our housemade corned beef brisket on grilled rye, served with a side of horseradish sauce. 9.45

GUINNESS BBQ SANDWICH

Slow roasted Guinness BBQ pulled pork, creamy coleslaw, mashed potatoes served open face on a thick cut grilled homemade potato bread. Crowned with crispy fried onions. 11.55





(Sub. faux chicken for vegetarian option).

IRISH GRILLED CHEESE

Irish cheddar, thick applewood smoked bacon, roasted garlic aioli, fresh spinach and tomatoes served on grilled wheat. 9.45

Vegetarian option - without bacon 8.45

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No sniveling. No split checks. \$2 split plate charge.

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