



IRISH INN & PUB

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)

CHICKEN SHANNON

Tender chicken breast strips covered in a homemade curry batter and served with our secret Shannon sauce. 10.70

REUBEN ROLLS

Our house Reuben wrapped up in two crispy shells, deep fried and served with our horseradish sauce. 9.65

COLCANNON POPPERS

Idaho mashed potatoes whipped with aged white cheddar, cabbage and onions. Rolled in panko and fried. Served with Guinness gravy. 8.55

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. 11.80

DRUNKEN MUSHROOMS

Sautéed mushrooms and garlic, deglazed with sweet honey & whiskey cream reduction, served over crostinis. 11.80

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. 10.70

IRISH CHIPS

Thick-cut pub fries topped with homemade sauce. Choose a mild, sweet curry sauce, OR creamy garlic parsley sauce. 7.50
Add cheese .75

BRADAN

Chilled Irish style smoked salmon served on homemade brown bread toast points with dill cream, lemon, and fried capers. 10.50

CARAMELIZED GOAT CHEESE

Whipped goat cheese brûlée served with a side of red onion marmalade, fresh grapes, warm pita and a dusting of crushed toasted almonds. 11.50

Buy the Kitchen a Pint!

A great way to say thanks to our hardworking and talented kitchen staff – a round of pints at the end of their shift. 10.00

IRISH SPECIALTIES

Savor our house-made dishes, prepared from scratch.

Choice of potatoes: crispy 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 choice of potato. 16.00

IRISH STEW

Braised beef stewed with root vegetables and savory seasonings, decorated with fried onion shoestrings. Served with seasonal vegetables and choice of potato. 18.20

COTTAGE PIE

Seasoned shredded beef stewed with green peas, carrots and onions, topped with homemade mashed potatoes and baked to a golden brown. 16.00

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. 17.15

Sub. vegetable stew for vegetarian option

GUINNESS® POT ROAST

Tender, slow cooked beef covered with our Guinness gravy, served with fresh sautéed vegetables, and choice of potato. 17.15

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. 17.15

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. 17.15

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. 20.35

Blackened option 1.00

MOLLY MALONE MUSSELS

Fresh Prince Edward Island mussels in white wine with sautéed garlic, cherry tomatoes, fresh herbs, and a hint of cream. Served with fresh toasted crostinis. 12.85

IRISH BACON STUFFED CHICKEN

Baked chicken stuffed with Irish bacon (rashers) and topped with a port apple walnut sauce. Served with fresh sautéed vegetables and choice of potato. 17.15

O'DEAH ONION PORK CHOP

Marinated grilled pork chop topped with Gruyère cheese and fried onion strings. Served with fresh sautéed vegetables and choice of potato. 18.20

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 4.30, Bowl 5.35

SOUP OF THE DAY

Ask your server about our Chef's homemade soup of the day.
Cup 4.30, Bowl 5.35

THE PUB SALAD

Mixed baby greens, tomatoes, red onions, carrots and croutons.
Served with your choice of dressing. (Balsamic, maple vinaigrette, Parmesan peppercorn, Thousand Island). 5.35

SMOKED SALMON SALAD

In-house smoked salmon served chilled on top of mixed greens, fried capers, onions, carrots, tomatoes, hard boiled egg and goat cheese. Served tossed in balsamic vinaigrette. 13.90

VEGETABLE GORGONZOLA SALAD

Fresh seasonal veggies sautéed and served on a bed of baby greens, spinach, tomato, carrots, and red onion. Tossed in balsamic vinaigrette and sprinkled with Gorgonzola and croutons. 13.90

Add chicken 3.00

MAPLE CHICKEN SALAD

Sliced green apples, spicy cashews, carrots, goat cheese and grilled chicken on a bed of mixed greens, tossed in a maple vinaigrette. 13.90

Blackened option 1.00

Make it vegetarian - substitute deep fried faux chicken patty

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. 11.80

Make it a RACHAEL and substitute turkey!

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. 12.85

GRILLED CHICKEN

Grilled chicken breast, provolone, caramelized onion, lettuce, tomato, mayo, served on a brioche bun. 10.70

Add bacon 1.00

Blackened option 1.00

Make it vegetarian - substitute deep fried faux chicken patty

ANGUS BURGER

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

(Substitute Impossible® veggie burger patty for vegetarian option).

Add cheese .75 Rasher or bacon 1.00

PADDY MELT

Certified Angus burger with melted Swiss cheese, Irish bacon and caramelized onions on toasted rye. 12.85

EGANS MEATLOAF

Slices of our famous meatloaf topped with Worcestershire cream gravy, caramelized onions, and provolone cheese on our homemade potato bread. 12.85 Add bacon 1.00

CORNED BEEF SANDWICH

Our housemade corned beef brisket on grilled rye, served with a side of horseradish sauce. 9.65

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. 11.80

(Substitute faux chicken for vegetarian option).

IRISH GRILLED CHEESE

Aged white cheddar, thick applewood smoked bacon, roasted garlic aioli, fresh spinach, and tomatoes served on grilled wheat. 9.65

Vegetarian option - without bacon 8.65

KILKENNY ROASTED TURKEY

In-house roasted turkey, thick sliced and served hot with cheddar, lettuce, tomato, and roasted garlic aioli on lightly grilled whole wheat. 10.70

Add bacon 1.00

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Gluten-Free /option



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Vegetarian /option



Dairy-Free /option

Comfort Food by the Fire 2 for \$25

Choice of: Corned Beef & Cabbage, Meatloaf, Bangers & Mashed, Shepherd's Pie, or Cottage Pie

Every Monday & Tuesday

Dine-in Only

County Clare



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