

Starters

Pint of Guinness- The perfect start to any meal – 4.75

Nachos Grande- Tri-color tortilla chips topped with cheddar-jack cheese, chili, tomatoes, olives, jalapenos, onion, and salsa. Served with guacamole and sour cream – 9.99

Tuna Tataki- Yellow-fin tuna dusted with a blend of spices, pan-seared, thinly sliced, and served with spicy cucumber salad and fried wonton crisps – 9.99

Bruschetta- Brick oven bread sliced into toast points and topped with plum tomato, onion, basil, garlic, and parmesan cheese then drizzled with balsamic reduction – 5.99

Spinach & Hot Pepper Dip- Chopped spinach, roasted peppers, jalapenos, and onions, mixed with cheese and served with toast points and tortilla chips – 8.99

Vietnamese Spring Rolls- Carrots, lettuce, fresh herbs, and shrimp mixed with thin noodles rolled in rice paper wrappers served with cucumber salad and sweet & spicy dipping sauce – 8.99

Salmon Ceviche- Thinly sliced salmon marinated in lime juice and mixed with avocado, tomato, red onion, cilantro, and olive oil, seasoned and served with toast points – 9.99

Buffalo Wings- *Traditional or boneless* chicken battered and fried then tossed with buffalo sauce and served with bleu cheese, carrots, and celery. Available hot, mild, teriyaki, or barbecue – 8.99

Calamari- Golden fried rings served with a zesty marinara sauce – 9.99 Add buffalo sauce & bleu cheese -1.00

Chile Poblano Relleno- Roasted poblano pepper stuffed with chorizo sausage and Spanish rice topped with avocado crème fraiche and served over salsa fresco – 9.99

Molly Malone- Cockles and mussels sautéed in butter and white wine with diced peppers and onions and served in cooking broth with garlic toast points – 10.99

Land & Sea – Jumbo scallops wrapped in bacon with Dijon cream sauce paired with skewered filet mignon with grilled pineapple and sweet & spicy teriyaki sauce – 13.99

Irish Nachos- Idaho and sweet potato fries covered in cheese, onions, jalapenos, tomato, olives and served with sour cream and salsa – 8.99

Lamb Lollipops- Tender New Zealand lamb chops grilled and served with rosemary-mint pesto – 11.99

Soups

Famous Irish Potato & leek – Topped with Cheddar cheese and bacon – 2.99/4.99

Crock O' French Onion- Topped with croutons and melted Swiss cheese – 4.99

Irish Split Pea- Traditional with a twist, slow cooked corned beef – 2.99/4.99

Salads

Chicken Caesar - Grilled chicken, crisp romaine lettuce, Irish soda bread croutons, and parmesan cheese tossed with creamy Caesar dressing – 10.99

Goat Cheese- Goat cheese, firecracker walnuts, roasted red peppers, and raisins, over mixed greens with raspberry vinaigrette – 9.99 Add Chicken – 3.99 Add Shrimp- 4.99

Farrell's Steakhouse- Grilled 8oz. Flat Iron steak served over baby spinach with crumbled bleu cheese, mushrooms, crispy bacon, caramelized onions, and warm balsamic dressing – 13.99

Cobb- Grilled chicken breast, bacon, red onions, crumbled bleu cheese, tomatoes, sliced black olives, and avocado served over baby field greens with bleu cheese dressing– 10.99

Grilled Shrimp- Jumbo grilled shrimp served over mixed greens with roasted red peppers, croutons, and avocado with fire-roasted tomato vinaigrette – 11.99

Margarita Chicken- Tequila & lime marinated chicken with mandarin oranges, tomatoes, and key lime vinaigrette over mixed greens – 9.99

Vegetarian Chef- Cucumbers, tomatoes, roasted red peppers, black olives, and red onion over mixed greens with balsamic vinaigrette– 9.99

Tuna Tempura- Wasabi dusted and tempura fried Yellow-fin tuna served over mixed greens with grapefruit, tomato, and toasted almonds with ginger-soy vinaigrette – 11.99

Irish Specialties

Served with either a petite house salad or a cup of our famous potato soup

Shepherd's Pie- Seasoned ground beef mixed with vegetables and topped with mashed potatoes and baked to perfection – 16.99

Guinness Beef Stew- Tender chunks of beef and vegetables in Guinness infused gravy served in a bread bowl – 17.99

Chicken Murphy- Sautéed chicken breast, onions, peppers, and sausage served in a spicy red sauce over fried potato wedges – 17.99 Substitute Steak- Add- 4.99

Corned Beef Platter- Served with steamed cabbage, red bliss potatoes, and a slice of Irish soda bread – 16.99

Irish Bangers & Mashed- Traditional slow roasted sausage served over mashed potatoes with brown gravy and vegetables – 17.99

Fish & Chips- Fresh Atlantic cod beer battered and fried served with potato wedges and cole slaw – 17.99

Shrimp & Chips- Jumbo white gulf shrimp battered and fried served with potato wedges and cole slaw – 19.99

Cider Glazed Salmon- Pan-seared Atlantic salmon coated in cider glaze and served over mashed potatoes with vegetables – 18.99

Entrées

Southwest Crab Cakes- Jumbo lump crab tossed with sautéed poblano peppers, roasted corn, red peppers, and onions served with chipotle aioli, rice and vegetable du jour – 20.99

Chicken Farrell's- Chicken breast sautéed in olive oil with garlic, white wine, artichoke hearts, roasted red peppers, spinach, then topped with melted provolone cheese and served with mashed potatoes – 19.99

Rib Eye "Cowboy" Steak- Juicy 18oz. bone-in rib eye grilled to temperature, smothered with onions and mushrooms, and served with mashed potatoes and vegetables – 25.99

BBQ Baby Back Ribs- Slow roasted full rack of baby back ribs smothered in Jameson's Irish Whiskey bbq sauce and served with baked potato, vegetables, and cole slaw – 18.99

Vegetarian Pasta- Broccoli, roasted red pepper, spinach, tomato, and shiitake mushrooms tossed with olive oil & fresh herbs and served over whole wheat penne pasta – 16.99

Filet Mignon Au Poivre- Tender 8oz. filet mignon lightly dusted with peppercorns pan-seared to temperature and served over mashed potatoes with a garlic-brandy cream sauce and vegetables – 23.99

Stuffed Salmon- Fresh Atlantic salmon fillet stuffed with our southwest crab cake mixture and baked served with Cajun cream sauce, rice, and vegetable du jour – 20.99

Crab and Pasta- Jumbo lump crab meat, sun-dried tomatoes, and pine nuts tossed with lobster cream sauce and angel hair pasta – 19.99

Bacon-Wrapped Surf & Turf – Tender 8oz. filet mignon wrapped in bacon and served over mashed potatoes with demi-glace and frizzled onions accompanied by our famous bacon wrapped scallops – 25.99

Farrell's New York Strip Steak- 14oz. strip steak grilled to desired temperature, topped with crumbled bleu cheese and served with a baked potato and iceberg wedge salad – 24.99

New Zealand Rack of Lamb- Rosemary and garlic-marinated lamb roasted and served with mashed potatoes, vegetables, and rosemary-mint pesto – 23.99

Shrimp & Scallop Stir Fry- Jumbo shrimp and scallops pan-seared and served over noodles with mixed vegetables and sautéed ginger, garlic, and scallions in a soy broth – 21.99

Pan-Seared Tuna- Yellow-Fin tuna dusted with powdered wasabi, seared and served with mango-teriyaki glaze, vegetables, and rice – 20.99

Sliced Flat Iron Steak- Tender flat iron steak marinated in olive oil & garlic grilled to temperature and served over sautéed mushrooms & caramelized onions with cheddar cheese mashed potatoes and vegetable du jour – 17.99

Stuffed Pork Chop- 12oz. thick cut bone-in pork chop stuffed with chorizo sausage, sweet pepper relish, and goat cheese, baked and topped with garlic cream sauce. Served over mashed potatoes with vegetable du jour – 21.99

Sandwiches & Wraps

Sandwiches and wraps are served with a pickle spear, and choice of French fries, side salad, cole slaw, or tortilla chips

Roasted Chicken or Turkey Club- Sliced chicken or turkey breast with bacon, lettuce, tomato, and mayo served on Texas toast. Or try it in a honey wheat wrap – 8.99

Farrell's Cheeseburger- Hand-packed 8oz. Ground beef burger cooked to temperature and topped with your choice of American, provolone, Swiss, cheddar, mozzarella, or bleu cheese served on a hard roll – 8.99

Veggie Wrap- Marinated and grilled zucchini, yellow squash, portabella mushrooms, and roasted red peppers with lettuce and tomato rolled up in a honey wheat wrap with balsamic vinaigrette – 8.99

The Station Wrap- Grilled chicken, raisins, crumbled bacon, cheddar-jack cheese, tomatoes, and your choice of balsamic vinaigrette or ranch dressing tossed together and rolled in a honey wheat wrap – 8.99

Roast Beef Dip- Thinly sliced roast beef topped with melted provolone served on a hoagie roll with au jus dipping sauce and frizzled onions – 8.99

Turkey Burger- Fresh ground turkey mixed with herbs and spices, grilled and topped with your choice of American, Swiss, provolone, Mozzarella, cheddar, bleu cheese, or goat cheese on a hard roll with chipotle mayo – 9.99

Classic Reuben- Corned beef piled high on toasted rye and topped with sauerkraut, thousand-island dressing, and melted Swiss cheese – 8.99

Sliced Steak Sandwich- Grilled 8oz. Flat iron steak served with roasted garlic mayo, caramelized onions, and parmesan cheese on ciabatta bread – 12.99

Crab Cake Sliders- Two mini southwest crab cakes served with chipotle aioli and lemon – 10.99

Grilled Chicken Sandwich- Grilled chicken breast served on a hard roll with bacon, American cheese, and Jameson's Irish whiskey sauce – 8.99

Traditional Corned Beef Sandwich- Thinly sliced corned beef served on rye with sliced green cabbage and Dijon mustard – 7.99

Veggie Burger- Hand made with carrots, potatoes, black beans, roasted corn, red & green peppers, and onion made into a patty and served on a hard roll with avocado crème fraiche – 8.99

Chicken Caesar Wrap- Grilled chicken, romaine lettuce, parmesan cheese, and creamy Caesar rolled up in a honey wheat wrap – 8.99

Buffalo Chicken Wrap- Tender fried chicken tossed in spicy hot sauce and served in a wrap with crumbled bleu cheese, tomato, and lettuce – 8.99

Fish Sandwich- Golden fried flounder topped with avocado, lettuce, tomato, and bacon and served on whole-wheat toast – 9.99

Southwest Sliders- Two sliders topped with pepper jack cheese, jalapenos, bacon, and onions – 7.99

Turkey Reuben- Roasted turkey breast on toasted rye topped with sauerkraut, Thousand Island dressing, and melted Swiss cheese – 8.99

Classic Sliders- Two all beef patties served with American cheese and caramelized onions – 6.99

Wee Ones – 6.99

Served with drink & dessert

Entrees come with fries, vegetable, or tortilla chips

Children 10 years and under

Chicken Fingers

Mozzarella Sticks

Grilled Cheese

Grilled Chicken Strips

Cheeseburger

Penne Pasta

Hot Dog

Macaroni & Cheese Bites

Drink Choices

**Coke * Diet Coke * Ginger Ale * Root Beer * Shirley Temple * Nestea Iced Tea
Milk * Chocolate Milk * Cranberry Juice * Grape Juice * Apple Juice**



White Wines

Kendall Jackson Sauvignon Blanc (California) 8 32
Santa Margherita Pinot Grigio (Alto Adige IT) 10 40
Ca' Bolani Pinot Grigio (Friuli IT) 7 28
Schlink Haus Riesling (Germany) 7 28
Sonoma-Cutrer Chardonnay Russian River Ranches (Sonoma Coast CA.) 10 40
Kendall Jackson Chardonnay (California) 8 32
Simi Chardonnay (Sonoma CA.) 9 36

Red Wines

Gala Rouge Pinot Noir (France) 7 28
Firesteed Pinot Noir (Oregon) 8 32
Jacob's Creek Shiraz (Australia) 7 28
Castello Banfi Chianti Classico (Tuscany IT.) 8 32
Smoking Loon Merlot (California) 7 28
Sterling Vintners Merlot (California) 10 40
Smoking Loon Cabernet Sauvignon (California) 7 28
Charles Krug Cabernet Sauvignon (Napa CA.) 12 48
Heitz Cabernet Sauvignon (Napa CA.) 75

Sparkling Wines

Moet Chandon Imperial (France) 75
Korbel Brut Champagne (California) 36

House Wines

6.00

White Zinfandel

Champagne ~ Pinot Grigio ~ Chardonnay

Merlot ~ Cabernet Sauvignon