



ST. BRENDAN'S INN

234 S. Washington St. • Green Bay, WI
(920) 884-8484 • saintbrendansinn.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 St. Brendan's 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 ✦ **12.90**
Fresh steamed mussels in white wine with sautéed garlic, cherry tomato, fresh herb and a hint of cream. Served with toasted sourdough.

COLCANNON POPPERS **8.60**
Mashed potatoes whipped with aged white cheddar, cabbage, and sautéed onions. Rolled in panko and fried. Served with Guinness gravy.

REUBEN ROLLS **9.80**
Our specialty Reuben wrapped up in two crispy shells, deep fried and served with our horseradish sauce.

SMOKEY SPINACH ARTICHOKE DIP **11.70**
Smoked Gouda, spinach and artichoke in a delicious hot dip, topped with fresh Parmesan. Served with toasted crostini for dipping.

DRUNKEN MUSHROOMS **11.85**
Sautéed mushroom, shallot and garlic, deglazed with sweet honey & whiskey cream reduction, served over crostini.

CURRY CHIPS **7.50**
Thick-cut pub fries served with a side of Irish style curry.

CARAMELIZED GOAT CHEESE **12.25**
Whipped goat cheese brulee, toasted almond, red onion marmalade, spiced orange marmalade, and red grape. Served to spread on toasted sourdough.

MEDITERRANEAN **8.00**
Arugula blended goat cheese, fresh bell pepper, button mushroom, caramelized onion, and Italian herb on toasted flatbread.

✦ *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.*

IRISH SPECIALTIES

CORNED BEEF & CABBAGE **15.80**
Slow roasted corned beef brisket cooked in-house with a side of creamy horseradish sauce. Accompanied with buttered cabbage, bacon braised slaw, and side of baby red potato.

SHEPHERD'S PIE **16.95**
Seared lamb simmered with carrot, celery, onion, and green peas in a hearty broth, topped with homemade mash potato and baked to a golden brown.

GUINNESS® POT ROAST **16.95**
Tender, slow cooked beef covered with our Guinness gravy, served with fresh sautéed vegetables, and side of baby red potatoes.

FISH & CHIPS **16.90**
One of Ireland's favorite dishes. Smithwick's ale battered cod served with steak fries, coleslaw, lemon, homemade tartar sauce, and marble rye.
Also available broiled! (GF)

COUNTY CLARE MEATLOAF **16.85**
A special blend of beef, veal, and pork. Perfectly seasoned and baked, topped with Worcestershire caramelized onion gravy. Served with seasonal vegetables and baby red potato.

WICKLOW PORK TENDERLOIN ✦ **19.10**
Bacon-wrapped pork tenderloin medallions, pan seared and topped with a whiskey and garlic cream sauce. Served with sautéed vegetables and mashed potato.

SHANNON RIVER SALMON **20.75**
Fresh Atlantic grilled salmon finished with a sweet and mildly spicy honey miso glaze. Served with wilted spinach, and roasted vegetable rice.

CASTLEDALY LAMB SHANK **22.10**
Succulent lamb shank slow roasted in Guinness gravy served with root vegetable and mashed potato.
Please allow additional preparation time for this item.

RUBY **18.85**
Pan seared chicken breast stuffed with rocket goat cheese. Topped with sweet ruby port wine reduction and toasted pecan. Served with seasonal vegetable and mashed potato.

PÁDRAIC'S CORNED BEEF HASH ✦ **14.30**
St. Brendan's full flavored corned beef brisket chopped up with cabbage, corn, bell pepper, bacon, and red potato. Served on a thick slice of brioche toast, drizzled with garlic parsley sauce, and topped with a fresh easy egg.

FOYNES HARBOR PASTA **17.20**
Pan seared garlic shrimp served over cavatappi pasta, tossed with fried rasher, spinach, and blistered cherry tomato in a lemon shallot sauce. Garnished with crumbled cheese and toasted crostini.

[Ask about our Loyalty Program](#)

SOUP & SALAD

IRISH ROOT SOUP 3.25/4.20

A perfect purée of sweet potatoes, carrots, and leeks.

SOUP OF THE DAY 3.25/4.20

Ask your server about our Chef's homemade soup of the day.

BREAD BASKET 4.00

Fresh warm bread with flavored whipped butter and fruit preserves.

THE PUB SALAD 4.25

Mixed baby greens, tomato, red onion, carrot and croutons. Served with your choice of dressing.

SMOKED SALMON SALAD 12.80

Our house hickory smoked salmon with red pepper, cherry tomato, hard boiled egg, red onions, and goat cheese on a bed of mixed greens. Tossed with balsamic vinaigrette and topped with crispy caper.

O'CONNELL STREET SALAD 12.80

Fresh strawberry, aged cheddar cheese, and spicy cashew on a bed of mixed greens tossed with a raspberry balsamic dressing. Topped with grilled chicken.

ASHLING SALAD 13.80

Flame grilled chicken over fresh spinach, raisin, red onion, toasted almond, and candied pear. Served with hot bacon dressing.

DESSERTS

CREME BRULEE 6.40

Seasonally flavored custard with a crackly sugar topping.

CHOCOLATE TRUFFLE CAKE 7.40

A traditional moist chocolate cake with decadent layers of whipped chocolate filling and an espresso dark chocolate ganash shell.

STICKY TOFFEE PUDDING 7.40

A warm and decadent soft cake with Irish whiskey toffee sauce, and vanilla bean ice cream.

CRISPY CHEESECAKE ROLLS 6.40

Cheesecake batter wrapped up in two crispy fried shells. Served with berry compote and decorative toppings.

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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. 12.00

SANDWICHES

All sandwiches served with your choice of french fries, sweet potato fries, mashed potato, chips, or coleslaw ; OR for an extra 1.00 choose a small salad or cup of soup.

THE REUBEN 12.30

In-house roasted corned beef brisket, melted Swiss cheese, sauerkraut, and homemade 1000 island on grilled marble rye.

THE KINSALE 11.95

Smithwick's Irish ale battered cod on a soft pretzel bun, with melted cheddar and creamy coleslaw. Served with tomato, red onion, and homemade tartar sauce on the side.

SHANNON CHICKEN 12.15

Crispy beer battered chicken, stacked up tall with crisp arugula, fresh tomato, Parmesan peppercorn dressing and melted Provolone cheese on a toasted Kaiser roll.

BLACK AND TAN ✦ 14.10

Angus beef burger topped with fried mushroom, tomato, aged white cheddar, Guinness battered onion ring, and fresh arugula on a toasted brioche bun.

BURGER BLEU ✦ 14.10

Angus beef burger with gooey WI bleu cheese, caramelized onion, pepperoncini, and parmesan peppercorn dressing on a fresh toasted Kaiser roll.

ST BRENDAN'S BURGER ✦ 14.10

A classic returns: Angus beef patty with melted aged white cheddar and whiskey braised leek on a toasted brioche bun. Served with Irish cider aioli, fresh greens, and tomato garnish.

CELTIC GRILLED CHEESE 10.60

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

LANGERS TACOS 13.40

Three corn tacos with marinated grilled shrimp, fresh tomato, cilantro lime slaw, queso fresco, buffalo aioli and roasted vegetable rice as a side.

