



IRISH RESTAURANT & PUB
ashlingonthelough.com

BRUNCH

CHOICE OF POTATO

- Baby Red Skinned Potatoes  
- Potato Pancake 
- Bubble n' Squeak (mashed potatoes with cabbage pan fried in bacon oil) 

FULL IRISH BREAKFAST  

Fresh eggs made to your liking, grilled Irish breakfast sausages (bangers), black & white pudding, Irish bacon (rasher), flame grilled tomato, sautéed mushrooms, brown bread, and choice of potato. (It's a breakfast like this, that creates a thirst for Guinness®!) 13.95

AMERICAN BREAKFAST  

Fresh eggs made to your liking with sausage links, ham, bacon strips, choice of potato, and wheat toast. 11.95

PADRAIC'S CORNED BEEF HASH 

A small mountain of Ashling's full flavored corned beef chopped up with cabbage and red potato. Served on a thick slice of brioche, drizzled with garlic parsley sauce, and crowned with a fresh easy egg. 11.95

EGGS BENEDICT 

Fresh poached eggs with tarragon hollandaise sauce on toasted English muffin with choice of potato.

Traditional (with ham) 10.95 **Smoked salmon** (thin slice) 11.55

MONTE CRISTO

A plump french toast sandwich stuffed with fried rasher, sliced tavern ham, gooey aged white cheddar, and sharp dijon mustard. Served with homemade warm raspberry jam and your choice of potato 11.95

CLONAKILTY BREAKFAST BURGER 

Angus beef topped with an Irish Rasher, aged cheddar, flame grilled tomato, and easy fried egg 13.95

THE MESSY IRISH 

Baby red potato, onion, garlic, red pepper, and spinach tossed together with 2 eggs, aged cheddar, and sauteed with your choice of: diced ham, bacon, or sausage. 11.95

Try is as a burrito! Served with seasoned black beans, sour cream, and fresh chopped tomato smothered on top.

Ask about our Loyalty Program



KENOSHA'S BEST AND MOST AWARDED BLOODY MARY! 

Our mix and seasonings are homemade. We add a splash of Guinness®, a Klement's hickory smoked beef stick, cheese stick, olive, juicy pickle spear and a strip of bacon!

Choose one of our in house infused vodkas: Spicy Habanero, Medium Garden, or Standard. Add Irish Whiskey for a "Bloody Máire" (Moy-Rah)

No sniveling. \$2 split plate charge.

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.*

À la Carte

Two slices of Irish bacon (rasher)	3
Two Irish breakfast sausages (bangers).....	3
One black and one white Irish pudding	2
Three bacon strips	3
Grilled ham	2
Two slices of light wheat toast	2
Two sausage links.....	2
Two eggs	2
Chilled slices of smoked salmon.....	3
Potato as a side	3
English muffin	2
Seasonal fruit cup.....	4

BRUNCH BEVERAGES

MIMOSA

A brunch classic! Champagne and orange juice.

GAELIC BELLINI

Clontarf Irish whiskey, peach schnapps shaken with orange juice, a dash of Grand Mariner and a dash of bitters. Top off with sparkling wine and served with an orange slice.

IRISH TIPSYPY TEA

Fresh brewed iced tea amped up with Smirnoff Orange vodka and a dash of simple syrup.

RASPBERRY BUBBLER

Raspberry schnapps shaken with cranberry and topped with sparkling wine served with a lemon slice.

POMEGRANATE BREEZE

Pomegranate schnapps, orange juice topped with sparkling wine and served with an orange.

IRISHMAN'S BREAKFAST

Pint of Guinness and a shot of Jameson.

SOUP & SALADS

IRISH ROOT SOUP

A perfect purée of sweet potatoes, carrots, and leeks.
Cup 3.50, Bowl 4.50

SOUP OF THE DAY

Ask your server about our Chef's homemade soup of the day.
Cup 3.50, Bowl 4.50

THE PUB SALAD

Mixed baby greens, tomato, red onion, carrot, and croutons.
Served with your choice of dressing. 4.95

SMOKED SALMON SALAD

Salmon served chilled and thinly sliced.

Wood smoked salmon with cherry tomatoes, hard boiled egg, red onion, and goat cheese on a bed of mixed greens. Tossed with balsamic vinaigrette and topped with crispy capers. 12.95

PEAR CHICKEN SPINACH SALAD

Flame grilled chicken, fresh spinach, raisin, red onion, toasted almond & candied pear. Served with homemade hot bacon dressing. 13.95

STARTERS (Small plates for sharing)

MOLLY MALONE MUSSELS

Fresh steamed mussels in white wine with sautéed garlic, cherry tomato, fresh herb, and a hint of cream. Served with flame grilled baguette slices. 12.95

COLCANNON POPPERS

Mashed potato whipped with aged cheddar, cabbage, and sautéed onions. Rolled in panko and fried. Served with Worcestershire caramelized onion gravy. 8.95

CHICKEN SHANNON

Tender chicken breast strips covered in a homemade curry batter and served with our secret Shannon sauce. 10.95

REUBEN ROLLS

Our specialty Reuben wrapped up in two crispy shells, deep fried and served with our horseradish sauce. 9.95

Make it a quesadilla!

CURRY CHIPS

Thick-cut pub fries covered in a mild, sweet curry sauce. 7.95

BACON WRAPPED DATES BACK BY POPULAR DEMAND!

Three skewers of crispy applewood bacon wrapped dates with maple dijon dressing. 13.95

Extra skewer 1.95

DEEP FRIED BRIE

Golden fried Brie served with a housemade jalapeño strawberry jam and a small greens salad topped with a balsamic reduction. 11.50



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SANDWICHES

All sandwiches served with choice of french fries, mashed potatoes or coleslaw. For an extra \$.95 choose between sweet potato fries, small side salad, cup of soup or homemade crispy onion strings.

THE REUBEN

In-house roasted corned beef brisket, melted Swiss cheese, sauerkraut, and 1000 island on grilled marble rye. 11.95

EGANS MEATLOAF

Slices of our famous meatloaf topped with Worcestershire cream gravy, crispy onion strings, bacon, and Provolone cheese on grilled thick cut brioche. 13.95

CELTIC GRILLED CHEESE

Aged cheddar, thick applewood smoked bacon, roasted garlic aioli, fresh spinach and tomato served on grilled wheat. 11.90

Add grilled chicken breast 2.95

CHICKEN SALAD SANDWICH

Grilled chicken salad mixed with fresh grapes, sun-dried cranberry, chopped celery and toasted almond. Served on grilled whole wheat with fresh spinach, red onion and garlic aioli. 10.95

Add bacon 1.95

THE RED REUBEN - NEW!

In house slow roasted corned beef brisket, melted pepper jack, homemade sweet red sauerkraut, and a homemade spicy 1000 island dressing served on grilled marble rye. 12.95

ENTRÉES

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 baby red potato. 15.95

COTTAGE PIE

A nice variation of the classic: Seasoned shredded beef stewed with green peas, carrot, and onion, topped with homemade mashed potato and baked to a golden brown. 15.95

GUINNESS® POT ROAST

Tender, slow cooked beef covered with our Guinness gravy, served with fresh sautéed vegetables, and mashed potato. 16.95

IRISHMAN'S FISH FRY

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. 16.95

Extra piece 1.95

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