



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 and a side of house made coleslaw. 10.70

REUBEN ROLLS

Our house Reuben wrapped up in two crispy shells, deep fried and served with our horseradish sauce. 10.70

COLCANNON POPPERS

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

IRISH CIDER MUSSELS

Fresh Prince Edward Island mussels in cider with sautéed garlic, Irish bacon, green onions, and a hint of cream. Served with fresh toasted crostinis. 12.85

DRUNKEN MUSHROOMS

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

SEASONAL HUMMUS

Chef Cory's seasonal homemade recipe with special seasonings and spices. Served with toasted pita triangles, and a variety of fresh vegetables. 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

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

Ask about our Loyalty Program!

Loyalty members earn 10% off by accumulating points at any of our locations!

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

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

COUNTY CLARE 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 bread. 17.15

Try our Perch fry! (Fridays only) 19.95

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

BAKED MUSTARD CRUMB CHICKEN

Baked chicken breast topped with a creamy mustard sauce and breadcrumbs. Served with seasonal vegetables and your choice of potato. 17.15

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

Please inform your server if you have ANY diet restrictions

 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 homemade dressing.
(Balsamic vinaigrette, raspberry vinaigrette, Parmesan peppercorn, thousand Island, lemon poppyseed). 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

O'CONNELL STREET SALAD

Seasonal fruit, aged white cheddar, carrots, and spicy cashews on a bed of mixed baby greens. Served tossed in a raspberry vinaigrette dressing and topped with grilled chicken. 13.90

Make it vegetarian - substitute grilled faux chicken patty

SUMMER WATERMELON SALAD

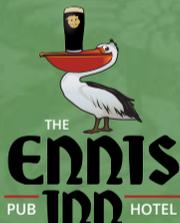
Mixed baby greens and arugula topped with watermelon, candied walnuts, red onion, carrots, and grated ricotta salata cheese.

Tossed in a lemon poppyseed dressing. 13.90

Add grilled chicken or faux chicken 3.00

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

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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.

CHICKEN PESTO SANDWICH

Grilled chicken breast with Provolone, arugula, roasted red peppers, and homemade pesto, served on a toasted ciabatta bun. 12.85

Try it with Turkey!

Add bacon 1.00

Blackened chicken 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

THE KILRUSH BURGER

Certified Angus burger with herbed goat cheese spread, grilled tomato, arugula, and roasted red peppers on a ciabatta bun. 13.90

Substitute grilled chicken 12.85

Impossible® veggie burger patty for vegetarian option.

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

Add cheese .75

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

IRISH SMOKED SALMON

Irish-style smoked salmon served chilled with lettuce, tomato, red onion and dill cream sauce on grilled whole wheat. 11.80

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-  Vegetarian /option
-  Dairy-Free /option

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

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