



# DINNER MENU

## Soups

- Soup of the day 4.50
- N E Clam Chowder 4.95
- French Onion Soup 4.50

## Sliders

- Mini Reubens 8.95
- Mini Cheese Burgers 7.95
- Pulled Pork Sliders 7.95
- BBQ sauce, sautéed onions, peppers, melted Swiss cheese
- Chipotle Chicken Sliders 7.95
- cheese and chipotle mayo

## Finger foods

- Pub Wings 8.99
- Mild, Wild, Volcanic, Teriyaki or BBQ - Double order 15.99, Mini 4.99
- Wing Zings 9.99
- O'Neill's Traditional Breaded Wings Dbl 16.99, Mini 4.99
- Chicken Dumplings 6.99
- Teriyaki chicken dumplings served with sweet and sour sauce. Mini 3.99
- Jalapeño Poppers 7.99
- Served with popper jam. Mini 3.99
- Mozzarella Sticks 6.99
- Served with marinara sauce. Mini 3.99
- Fried Ravioli 7.99
- Spicy Buffalo Chicken ravioli with creamy blue cheese.
- Chicken Tenders 7.99
- Plain served with honey mustard or Firehouse served with blue cheese dressing. Mini 3.99
- Spring Rolls 8.99
- Sweet chili dipping sauce. Mini 3.99
- Fried Calamari 8.99
- Regular or firehouse.
- Potato Skins 6.99
- bacon and cheddar topped with chopped tomato and onion

## Loco Leprechaun

- Quesadillas
- Cheese 6.95
- Chipotle Shrimp & Avocado 9.95
- Chicken and Cheese 7.95
- Chipotle Chicken 7.95
- Vegetarian 7.95
- Yellow squash, zucchini, bell peppers, onions and carrots
- Nachos Supreme 8.95
- beef chili, cheddar cheese, sour cream and salsa
- Chipotle Chicken Nachos 9.95
- melted cheese, sour cream and guacamole
- Irish Empanada's 7.95
- Shepherds pie filled empanada
- Soft Tacos: Beef, Chicken or Fish 7.95
- Three, served with salsa verde, sour cream and tomato salsa.
- Irish Nachos 7.95
- Potato skins loaded with chili topped with melted cheddar Mini 4.99

## Salads

- Irish Smoked Salmon 13.95
- Sliced smoked salmon on a bed of mesclun leaves with capers, onions, tomatoes, chopped egg and melba toast
- Firehouse Calamari Salad 13.95
- Fried calamari tossed in O'Neill's hot sauce over a bed of mesclun leaves, tomatoes, and onions served with blue cheese dressing
- Caesar Salad 10.95
- Romaine lettuce with parmesan cheese and garlic croutons tossed with creamy Caesar dressing
- Mixed Country Salad 10.95
- Fresh mixed greens, tomato, cucumber, peppers, onions, carrots and boiled egg with balsamic dressing
- O'Neill's Chop Chop Cobb Salad 11.95
- Chopped fresh mixed greens, roasted corn, crispy bacon, tomato, onion, avocado and black olives tossed with balsamic dressing with grilled chicken
- Add: Grilled, cajun or chipotle chicken - \$3, grilled shrimp - \$4, NY Sirloin with crumbled blue cheese - \$5

# Sandwiches

All sandwiches served with choice of fries, sweet potato fries, mashed potatoes, potato salad, side salad, rice, coleslaw, baked beans, mac & cheese, onion rings, cup of chili or cup of soup

## Black Angus Burger 9.95

(8oz) w/ lettuce, tomato and dill pickle (add \$0.50 each: onions, mushrooms, jalapeños, peppers or cheese) (add \$1.00 bacon, avocado)

## Tipperary Blue & Gold 10.95

(8oz) w/ melted blue cheese, sautéed onions and bacon served with French Fries.

## Fresh Roasted Turkey Club 9.95

Triple decker: Fresh Roast turkey, bacon, lettuce, tomato and mayo

## Chipotle Chicken Sandwich 9.95

Chipotle seasoned chicken, w/ American cheese, lettuce, tomato and chipotle mayo

## Grilled NY Steak Sandwich 13.95

w/ sautéed onions and melted cheddar cheese on toasted garlic French roll

## Corned Beef Reuben Panini 10.95

on rye with sauerkraut, Swiss cheese and Russian dressing

## Irish Rasher & Apple Sandwich 11.95

Thin-sliced pork loin cured in the Irish tradition, with honey mustard grilled apple rings, blue cheese and fresh spinach leaves panini pressed on sliced multi grain

## Grilled Vegetarian Wrap 8.95

Grilled peppers, portobello mushroom, yellow squash and carrots wrapped in an herb tortilla drizzled with garlic pesto vinaigrette topped with avocado

## SoNo Vegetarian Burger 9.95

Grilled Vegetarian pâté, with a fresh julienne of garlic roasted vegetables, avocado with a sweet bell pepper aioli on whole wheat chiapetta

## Personal sized Pizza 7.95

Thin crust personal sized pizza with your choice of toppings (.50c each)

# Sides

Baked Potato 1.95 Baked Beans 2.50

Rice 1.95 Sautéed Spinach 3.95

Cup of Chili 2.95 Curry Sauce 2.50

Potato Salad 2.50 Mashed Potato 1.95

Coleslaw 2.50 Onion Rings 2.95

Sweet Pot Fries 2.95 Side Salad 3.95

Mac and Cheese 3.95 Small Caesar 3.95

Steamed Veggie 2.95 Fries 2.95

# O'Neill's Specialties

## Shepherd's Pie 13.95

Ground beef, carrots, onions and garden peas in a savory brown sauce topped with mashed potatoes

## Beef & Guinness Stew 14.95

Guinness marinated beef sirloin stewed with carrots, turnips, celery and onions topped with a pastry crust

## Fisherman's Pie 14.95

Salmon, shrimp, scrod and calamari with sautéed mushrooms, onions, peas and corn tossed in a chardonnay cream sauce topped with mashed potatoes

## Chicken Pot Pie 13.95

Chunks of chicken with carrots, peas, onions and celery in a rich cream sauce baked with a puff pastry crust

## Traditional Fish & Chips 12.95

Ale battered scrod served with malt vinegar, tartar sauce and lemon

## Corned Beef and Cabbage 15.95

Served with mashed potatoes and steamed vegetables.

## Mild Irish-Style Chicken Curry 13.95

Chicken in a mild curry sauce with onions, carrots, peppers, garden peas and sweet corn served with saffron rice

## Bangers & Mash 13.95

Irish bangers served with mashed potatoes, mashed carrots and turnips and steamed vegetables drizzled with sautéed onions and brown gravy

# Entrées

## Tricolor Tortellini 15.95

Green, white and gold cheese tortellini tossed with grilled chicken, mushrooms and roasted peppers in a chardonnay cream sauce

## Salmon Florentine 16.95

Grilled salmon cooked until just flakey and still moist on a bed of fresh sautéed spinach and garlic served with mashed potatoes and vegetables

## Gaelic Steak 21.95

10oz NY sirloin infused in Irish whiskey served with a mushroom and black peppercorn sauce, mashed potatoes and vegetables

## Chicken Dijonnaise 14.95

Pan seared breast of chicken in a light egg batter drizzled with a white wine, Dijon and lemon butter sauce served with mashed potatoes and vegetables

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