

# the CURRAGH

THE IRISH PUB

## snack & apps

**SPINACH & ARTICHOKE DIP** 😊  
Chopped spinach and artichoke hearts in a creamy asiago cheese dip served with tortilla chips 10

**HOMEMADE CHEESE STICKS** 😊  
Fresh mozzarella lightly battered and fried, served with marinara sauce 10

**HUMMUS AND CRISPY PITA PLATE** 😊  
Chickpea spread with roasted garlic, olive oil and vegetables 9

**REUBEN ROLLS** 😊  
Wontons filled with cabbage, sauerkraut, red and green peppers, Corned beef and blarney cheese 10

**SLIDERS** 😊  
Three 2 oz. beef patties served with cheddar cheese, sautéed balsamic red onions on brioche slider buns 9

**NACHOS** 😊  
Tortilla chips topped with black beans, cheddar and pepper jack cheese, salsa, pico de gallo, guacamole and sour cream 10  
+ chicken, ground beef or brisket 2

**DUNDRUM BAY PEARLS**  
Smoked salmon, artichoke hearts, goat cheese, red onions, capers and brown bread 12

**ICE COLD OYSTERS** Gf  
Freshly shucked, cocktail sauce, lemons and crackers one dozen 22 - half dozen 13

**PARMESAN ENCRUSTED OYSTERS**  
Fresh Delaware oysters baked with parmesan crust served with french bread 15 (please allow 15 minutes to bake)

**FILET MIGNON SLIDERS**  
Three 2 oz. tender prime filets on mini buns with creamy horseradish sauce 18

**CALAMARI**  
Lightly fried, served with marinara sauce & lemon aioli 11

## wings 😊

Served with carrots, celery and ranch dressing 11

Boneless wings 12  
Extra sauce .50

CHOOSE ONE OF THE FOLLOWING OPTIONS:  
SWEET HABANERO • BUFFALO • TERRIYAKI  
HONEY-BARBECUE • GARLIC PARMESAN  
SIRACHA • WHISKEY BBQ

## salads & soups

**CURRAGH CAESAR**  
Romaine lettuce, creamy caesar dressing, shaved parmesan cheese, croutons 9  
+ cod, tuna, shrimp or chicken 5

**COBB** Gf  
Grilled chicken, egg, bacon, avocado, onion, corn, tomatoes, bleu cheese crumbles, romaine lettuce, tossed with balsamic vinaigrette 12

**SOUTHWEST STEAK** Gf  
Tender filet, romaine, corn, black beans, cilantro, avocado and tomatoes tossed in chipotle ranch 14

**CHOPPED**  
Chicken, avocado, tomatoes, bleu cheese crumbles, bacon, corn, tortilla strips, tossed with citrus lime vinaigrette 12

**KALE** Gf  
Kale, romaine, cherry tomatoes, plums, beets, parmesan cheese, cranberries tossed in lemon vinaigrette 12

**MEDITERRANEAN** Gf  
Grilled fresh salmon, spring lettuce, asparagus, tomatoes, cucumber, feta cheese, Kalamata olives tossed in a balsamic vinaigrette 14

**ROASTED BEET & GOAT CHEESE** Gf  
Marinated red and golden beets with whipped goat cheese, caramelized walnuts, baby arugula, with honey-balsamic vinaigrette 9

**SOUP OF THE DAY**  
Chef's daily soup using fresh, seasonal ingredients 6

**GUINNESS CHEESE SOUP**  
Sausage, potatoes, onions in cheddar with Guinness beer 6

**FRENCH ONION SOUP**  
Caramelized onions, sherry wine, baked with smoked provolone, crostini 6

**SOUP AND SALAD COMBO**  
Choice of soup and our house salad 9

## irish payre

Add a soup or salad 2

**SHEPHERD'S PIE** Gf  
Ground beef, carrots, peas & onions in a rich gravy topped with mashed potatoes, side of steamed vegetables & Irish brown bread 12

**GUINNESS FISH & CHIPS**  
Our famous filets of cod dipped in a Guinness beer batter and fried golden brown. Served with steak fries, coleslaw, lemon and tartar sauce 15

**IRISH STEW**  
Tender pieces of lamb slow cooked with carrots, potatoes and onions served with Irish brown bread 14

**IRISH CASSEROLE**  
Beef tenderloin, onions, wild mushrooms and herbs cooked with IPA beer gravy, topped with a flaky pastry crust served with vegetables and mashed potatoes 18

**CURRY CHICKEN**  
Diced breast of chicken with carrots, mushrooms, green peas and onions in a mild curry sauce on a bed of wild rice 14

**CORNED BEEF & CABBAGE BOXTY**  
Potato pancake, corned beef and cabbage in a horseradish sauce served with vegetables and mashed potatoes 15

**CORNED BEEF & CABBAGE** Gf  
Slow cooked corned beef with buttered cabbage in a creamy horseradish sauce and mashed potatoes 15

**CHICKEN BOXTY**  
Potato pancake, chicken, mixed vegetables, pesto cream sauce served with vegetables and mashed potato 14

**TRADITIONAL IRISH BREAKFAST**  
Two eggs any style, Irish bangers, rashers, black and white pudding, baked beans, broiled tomato and Irish brown bread 12

**BANGERS AND MASH**  
Irish sausages with mashed potatoes, caramelized onion sherry wine sauce 12

## BURGERS

100% angus beef served with, lettuce, red onion, tomato, pickle and hand cut fries  
Sweet potato or tater tots +1 - Truffle fries +3 - Gluten free bun +1 - Add a soup or house salad +2

**CLASSIC**  
9 oz. sirloin with American cheese on a brioche bun 12

**DUBLIN**  
9 oz. sirloin, Dubliner cheese and crispy Irish bacon served on a brioche bun 13

**COWBOY**  
9 oz. sirloin topped with braised beef brisket smothered in Jack Daniels bbq sauce on a pretzel bun 15

**BAJA**  
9 oz. sirloin with jalapeño pickles, chipotle mayo, guacamole and Monterrey jack cheese served on a brioche bun 14

**WHISKEY**  
9 oz. sirloin, cheddar cheese, fried onion strings, Jack Daniels bbq sauce, served on a pretzel bun 14

**HANGOVER**  
9 oz. sirloin, bacon, sunnyside up egg, American cheese on a brioche bun 13

**BLACK BEAN**  
Toasted black beans, roasted red peppers and chipotle aioli, homemade patty, on a brioche bun 12

**TURKEY**  
Fresh all natural turkey, herbs, chipotle aioli, smoked provolone served on a pretzel bun 12

**PADDY'S MELT**  
9 oz. sirloin, American cheese and grilled onions on rye bread 12

## sides

Parmesan Truffle Fries 6  
Asparagus 7  
Bouquet of Vegetables 4  
Tater Tots 4

Broccoli Florets 4  
Baked Beans 4  
Sautéed Spinach 4

Steak Fries 4  
Mashed Potatoes 4  
Cole Slaw 3

Irish Brown Bread 3  
Curry Fries 5  
Homemade Potato Chips 3

Gf GLUTEN FREE 😊 HAPPY HOUR

It has been determined that consuming raw or under cooked meat, poultry, eggs, seafood or shellfish may increase your risk of food-borne illness.  
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## entrées

Add a soup or house salad 2

### CARNITAS TACOS <sup>Gf</sup>

Pulled pork belly, jicama slaw, queso fresco and salsa (3 tacos) 12

### IPA FISH TACOS

Beer battered crispy tilapia on soft white corn tortillas with pepper jack cheese, chipotle aioli, pico de gallo & lettuce served with salsa (3 tacos) 12

### SIZZLING BEEF BRISKET

Slow cooked for 15 hours in a mushroom sauce, served over mashed potatoes and vegetables 17

### BABY BACK RIBS

Served with french fries, coleslaw and onion straws. Half slab 15 - Full slab 23

### CHICKEN ROMANO

Lightly breaded chicken breast with bruschetta tomatoes, fresh mozzarella, arugula, olive oil, topped with balsamic vinegar and served with mashed potatoes 15

### GRILLED ATLANTIC SALMON <sup>Gf</sup>

Bruschetta tomatoes, basil, garlic, fresh mozzarella and olive oil, served with mashed potatoes and sautéed vegetables 17

### BEEF STROGANOFF

Sautéed tenderloin tips, onions, wild mushrooms and shallots in a marsala wine sauce, fettuccine and garlic bread 15

### SHRIMP CAVATAPPI

Sautéed shrimp, asparagus, caramelized onions, tossed in a pomodoraccio beurre blanc sauce served with garlic bread 15

### FILET MIGNON

6 oz. filet, served with a side of mashed potatoes and sautéed vegetables 24  
+ horseradish, bleu cheese or parmesan crust 2

### RIB-EYE STEAK <sup>Gf</sup>

12 oz. seasoned rib-eye, served with sautéed vegetables and mashed potatoes 21  
+ horseradish, bleu cheese or parmesan crust 2

## sandwiches

Served with fresh cut potato chips & pickles  
Sweet potato or tater tots +1 - Truffle fries +3 - Gluten free bun +1 - Add a soup or house salad +2

### CURRAGH CORNED BEEF

Corned beef stacked on classic rye bread 11

### REUBEN

Corned beef, sauerkraut, swiss cheese and 1000 Island dressing on rye bread 12

### BLACK AND TAN

Smoked turkey, corned beef, coleslaw and melted swiss cheese with thousand island dressing served on marble rye bread 12

### PORTOBELLO MUSHROOM

Sun dried tomatoes, roasted portobello mushrooms, melted fresh mozzarella and Kalamata olives on a baguette 11

### GRILLED SALMON

6 oz. grilled salmon filet served on a brioche bun with lettuce, tomatoes, onions and pesto aioli 12

### BOOKMAKER'S

Beef medallions, sautéed onions and tomatoes with a creamy horseradish sauce on a demi baguette 13

### BILOXI SANDWICH

Pulled BBQ pork, topped with provolone cheese and cilantro coleslaw served on sour dough bread 11

### T.B.A

Turkey, avocado, apple-smoked bacon, lettuce, tomatoes and onions, with chipotle aioli on ciabatta bread 11

### CHICKEN SANDWICH

Grilled 8 oz. marinated chicken breast with cheddar cheese, bacon, lettuce & tomato on a brioche bun 11

## SUNDAY BRUNCH

(SUNDAYS ONLY 10AM - 1PM)

### CORNED BEEF HASH

Homemade corned beef, house potatoes, peppers and onions topped with 2 eggs, cooked to order. Served with toast 12

### EGGS BENEDICT

An English muffin layered with thinly sliced prosciutto topped with 2 poached eggs, drizzled with truffle hollandaise sauce and served with house potatoes 11

### STACKED HUEVOS

Crispy corn tortilla chips, green chili sauce, sour cream, avocado, queso fresco topped with sunny side up eggs. 13  
+ 2 oz. steak 3

### FRENCH TOAST SPLURGE

Strawberry, mascarpone or Nutella chocolate filled. Topped with yogurt, granola, fresh fruit, drizzled with honey 13

### SUNRISE EGGS

Two eggs any style, choice of bacon, ham, sausage and toast served with choice of: Fresh fruit, house potatoes or fresh tomatoes 9  
+ extra egg 2

### BREAKFAST BURRITO

Wheat tortilla, jalapeños, tomatoes, onions, cilantro and scrambled eggs. Smothered with tomatillo sauce and topped with melted Monterrey jack cheese served with choice of: Fresh fruit, house potatoes or fresh tomatoes 12  
+ chorizo or avocado 1

### SPARTAN OMELETTE

Egg whites, kale, spinach and tomato with imported feta cheese served with toast and choice of: Fresh fruit, house potatoes or fresh tomatoes 12

### MEXICAN SKILLET

Scrambled eggs, chorizo sausage, onions, peppers, chihuahua cheese, cilantro, jalapeños and salsa 11

### COUNTRY SKILLET

Beef brisket, house potatoes, grilled onions, peppers sunny-side eggs with a side of mushroom sauce 14

### VEGAN RANCHERO

Sautéed black beans, corn, spinach, mushrooms, onion, cilantro, peppers & potatoes, topped with avocado & a side of salsa fresca 10 + eggs 2

### TRIO PANCAKES

One each: banana, blueberry and chocolate chip pancakes topped with powdered sugar and fresh strawberries 10

### CHOCOLATE & BANANA CREPES

Filled with Nutella chocolate and sliced bananas 8

### CHIA OATMEAL

Fresh cut bananas, steel cut oatmeal, strawberries, blueberries, coco and pumpkin seeds 7

### YOGURT WITH BERRIES & GRANOLA

Greek yogurt, plain granola, fresh fruit and honey 6

## Breakfast sides

Prime Sausage 3

One Any Style Egg 2

Fresh Fruit Plate 6

Thick Cut Applewood Bacon 4

House Potatoes 3

Shortstack Pancakes 4

Ham Off-The-Bone 4

Toast - Multigrain, Wheat, White, Rye, English Muffin 2

## red wines

### CONCANNON CABERNET SAUVIGNON

Red plum, soft tannins, easy to drink 9 glass 36 bottle

### HESS SELECT CABERNET SAUVIGNON

Red raspberry, black cherry followed with notes of curants, anise, cloves, cedar and a touch of vanilla 12 glass 48 bottle

### ALEXANDER VALLEY CABERNET SAVIGNON

Dark fruit, blackberry, cherry cassis, plum, vanilla and a slight cocoa and chocolate note 14 glass 56 bottle

### A TO Z PINOT NOIR

Vibrant red fruit flavors and floral notes, with hints of earth tones, blood orange and blueberry jam 12 glass 48 bottle

### MARK WEST PINOT NOIR

Ripe fruit, easy tannins 9 glass 36 bottle

### FERRARI CARANO SIENA

Fruit forward, dark berries with hints of spice and nutmeg, smooth finish 11 glass 44 bottle

### BODEGAS HONORO VERA GARNACHA

Rich notes of juicy plums with hints of currants and vanilla balanced out by a touch of pepper on the finish 8 glass 30 bottle

### WIRRA WIRRA SCRUBBY RISE SHIRAZ

Soft approachable red fruits of mulberry, blackberry and plum, hints of dark chocolate and spice 11 glass 44 bottle

### FINCA DECERO MALBEC

Fresh and clean with blueberry, mineral and walnut character with hints of vanilla and coffee 11 glass 44 bottle

### CRYPTIC RED BLEND

Hints of blackberry jam, fresh red plum, black licorice & mocha 11 glass 44 bottle

### GNARLY HEAD ZINFANDEL

Rice ripe fruit, dark berries, hints of spice 9 glass 36 bottle

### DONA PAULA ESTATE MALBEC

Aromas of black fruits, violets & spices, great balance, with good concentration & medium structure, soft tannis & persistent finish 11 glass 44 bottle

## white wines

### KENDALL JACKSON VINTNER'S RESERVE CHARDONNAY

Tropical notes with a hint of vanilla and toasted oak. 9 glass 36 bottle

### HESS SELECT CHARDONNAY,

Lemon Lime and a touch of apple with nice tropical notes followed by a hint of vanilla and toasty oak 9 glass 36 bottle

### OYSTER BAY CHARDONNAY

Concentrated aromas and flavors of ripe citrus and stonefruit, balanced with subtle oak, and a creamy texture to finish 9 glass 40 bottle

### OYSTER BAY SAUVIGNON BLANC

Pale straw green in color, zesty & aromatic with lots of lively fruit characters, it is a wine that is always crisp, elegant & refreshing 10 glass 40 bottle

### HIRSCHBACH PIESPORTER RIESLING

Flowery, almost perfumed, aroma as well as high acidity with a slight hint of sweetness and stone fruit 8 glass 32 bottle

### SAROCCO MOSCATO D'ASTI

Fresh light and beautiful enticingly fragrant with hints of orange blossom, peach 9 glass 44 bottle

### TIAMO PROSECCO

Fresh and rich, fruity aromas of apple and pear with a hint of citrus fruit 10 mini bottle

### FERRARI CARANO PINOT GRIGIO,

Bright and crisp with hints of apricot, lime and green apples 11 glass 44 bottle

## house wines

### HOUSE WINES OXFORD LANDING

Chardonnay - Pinot Grigio - Merlot

Cabernet Sauvignon 6.5 glass 26 bottle