

The Field

Appetizers

Irish Potato Skins	\$7.95
Crispy skins loaded with melted cheddar cheese, bacon and green onions served with sour cream or ranch dressing – vegetarian options available.	
Homemade Chips	\$3.95
We cut our potatoes fresh... everyday.	
<i>With cheddar cheese sauce</i>	\$4.95
<i>With homemade curry sauce</i>	\$4.95
<i>Garlic Chips</i>	\$4.95
Thick-cut Onion Rings	\$6.50
Sweet onions breaded and deep-fried to a wonderful crisp golden brown served with ranch dressing.	
Sausage Rolls	\$7.95
Irish-style sausage, wrapped into a tasty puff pastry & delicately baked to perfection, served with honey mustard dip.	
Chicken Tenders	\$8.50
Crispy chicken tenders, lightly breaded and deep-fried until golden brown, served with ranch dressing.	
Smoked Salmon - Shannon Style	\$10.95
Thinly sliced smoked salmon plated with cool cucumber, red onion, capers and lemon served with our homemade Irish Wheaten bread.	
Stuffed Mushrooms	\$7.50
Mushrooms stuffed with Imported Irish Cheddar & bacon rolled in herb bread crumbs. Served with a side of garlic mayonnaise.	
Scotch Eggs	\$7.95
Hardboiled egg wrapped in sausage meat then rolled in herb bread crumbs and cooked until golden brown. Served with a Dijon mustard mayonnaise.	
Combo Platter	\$13.50
Enough for two – a sample of our appetizers, Irish potato skins, onion rings, chicken tenders and our homemade chips served with ranch dressing and sour cream.	

We proudly use Optimax Trans Fat-Free Cooking Oil

[Top](#)

Soup & Salads

All our soups and salads are served with homemade Irish Wheaten bread.

Dressings are Ranch, Italian, Thousand Island, Honey Mustard, Caesar, Bleu Cheese and Apple Cider Vinaigrette.

Pub House Salad	\$4.95
Field of greens – A traditional mixed green salad with carrots, croutons, cucumbers and cherry tomatoes served with your choice of dressing.	
Chef's Soup of The Day	Cup \$3.50
Made fresh everyday.	
	Bowl \$4.50
Potato Leek Soup	Cup \$3.50
Our family recipe made thick and creamy with white potatoes and fresh leeks.	
	Bowl \$4.50
Cobb Salad	\$11.95
Diced marinated chicken, diced tomato, red onions, cucumbers, bacon, bleu cheese crumbles on a bed of mixed greens with choice of dressing.	
Caesar Salad	\$8.50
Crisp fresh romaine lettuce in Caesar dressing topped with homemade croutons and Parmesan cheese.	
<i>Served with Chicken</i>	\$11.95
<i>Served with Shrimp</i>	\$12.95

Served with Grilled Salmon	\$12.95
Grilled Salmon Salad	\$12.95
Grilled Atlantic Salmon presented atop mixed greens & garnished with cucumbers, carrots, cherry tomatoes served with your choice of dressing.	
Turkey & Avocado Salad	\$11.95
Chopped turkey breast and avocado, tossed with fresh greens, carrots, cherry tomatoes in our house apple cider vinaigrette. Served with our homemade Wheaten Bread.	

[Top](#)

Sandwiches

Served with your choice of one of the following: soup, salad or homemade chips.

Corned Beef Sandwich	\$11.50
Lean corned beef, thinly sliced with sautéed onions, melted Swiss cheese & Dijon mustard on grilled rye bread.	
French Dip Steak Sandwich	\$11.50
Thinly sliced roast beef marinated in au jus topped with provolone cheese & onion served in a ciabatta roll.	
Burgers <i>Choice of Chicken Breast, Beef, or Vegetarian</i>	\$9.50
All our burgers come with lettuce, tomato, onion, pickle and herb mayonnaise served on our sesame seed roll.	
Add on cheese	\$.75
<i>Choice of swiss, cheddar, provolone and bleu</i>	
Add on bacon, grilled onion or mushrooms	\$.75

[Top](#)

Boxty Dishes



A Homemade potato pancake cooked on the griddle and wrapped around a variety of delicious fillings. Boxty comes from the Gaelic word "bactasi" which refers to the traditional cooking of potatoes over an open fire, which still takes place in Ireland.

All Boxty's are served with fresh seasonal vegetables

Chicken and Sage Boxty	\$13.95
Tender chicken sautéed in white wine with peppers, mushrooms and fresh sage, melted cheddar cheese, topped with white wine butter sauce.	
Corned Beef Boxty	\$13.95
Sliced corned beef, seasoned sautéed cabbage, melted cheddar cheese topped with white wine butter sauce.	
Shepherd's Pie Boxty	\$13.95
Savory ground beef, carrots, celery, onion & peas with champ topped with homemade gravy.	
Guinness Beef Boxty	\$13.95
Savory chunks of beef slowly cooked in Guinness gravy with carrots, celery, onions and red potato.	
Chicken Pot Pie Boxty	\$13.95
Tender chicken breast simmered in a white wine sauce with diced carrot, celery, onion, and sweet peas.	
Rasher & Cheese Boxty	\$14.50
Imported Irish Bacon with Irish Cheddar cheese and topped with white wine butter sauce.	
Salmon & Shrimp Boxty	\$14.50
Fresh Atlantic Salmon, Shrimp and tomatoes sautéed in white wine topped with a delicious garlic sage cream sauce.	
Vegetable Boxty	\$11.95

Seasonal vegetables with melted cheddar cheese and topped with your choice of sauce white wine butter sauce or curry sauce.

Boxty Sampler

\$19.95

A sampling of all our favorite Boxtys – Chicken & Sage, Shepherd's Pie, Rasher and Cheese, and Guinness Beef – for those who can't decide.

[Top](#)

Traditional Irish Specialties



All our food is prepared from the freshest ingredients - many of them are imported directly from the Emerald Isle to provide that authentic Irish flavor.

Add salad for \$3.00 or cup of soup for \$2.25

Fish & Chips – (Our Most Popular Dish)

\$13.95

Atlantic Cod dipped in our Guinness beer batter & deep-fried, served with homemade chips, coleslaw, lemon and tartar sauce.

Corned Beef & Cabbage

\$12.95

Lean sliced corned beef served with sautéed cabbage and champ then topped with our white wine butter sauce.

Bangers & Champ

\$12.95

Three Irish style sausages and champ served with your choice of sautéed cabbage or Imported Heinz Baked Beans.

Guinness Beef Stew

\$13.95

Savory chunks of beef slowly cooked in Guinness with carrots, onions, celery, red potatoes and served with our homemade wheaten bread.

Guinness Beef Pot Pie

\$13.95

Beef stew topped with a puff pastry served with champ and seasonal vegetables.

Shepherd's Pie

\$13.95

Ground beef slowly cooked with diced carrots, onions, celery and peas topped with champ then baked until golden brown.

Halibut Fish & Chips

\$15.95

Generous portion of Alaskan Halibut dipped in a light batter accompanied with homemade chips, coleslaw, tartar sauce and lemon.

Irish Sampler

\$19.95

A sampling of all our Irish Favorites – wee Shepherd's Pie, wee Guinness Beef Stew, Chicken Sage Boxty and our famous Corned Beef and Cabbage.

All Day Irish Breakfast

\$13.95

Two eggs, Irish Rasher, Irish Style sausage, Black & White Pudding, Heinz Baked Beans and chips served with homemade Irish Wheaten bread.

[Top](#)

Other Traditional Irish Specialties



All our House Specialties entrees are served with your choice of rice or potatoes with seasonal vegetables. Potato options: champ, au gratin, homemade chips or red potatoes.

Add salad for \$3.00 or cup of soup for \$2.25.

Gaelic Steak Center Cut New York 10oz., char grilled to your liking topped with an Irish whiskey peppercorn sauce.	\$24.95
Surf & Turf Flat Iron 8oz. steak, char grilled topped with sautéed shrimp in a garlic sauce.	\$22.95
Flat Iron Steak Flat Iron 8oz. steak, char grilled to your liking and topped with homemade gravy.	\$18.95
Bacon Wrapped Stuffed Chicken Breaded breast of chicken stuffed with Irish cheddar cheese and wrapped in bacon with a mushroom cream sauce.	\$16.95
Chicken Pot Pie Tender chicken breast simmered in a white wine sauce with diced carrots, celery, onion, sweet peas topped with champ and Irish cheddar cheese.	\$14.95
Atlantic Salmon Grilled Atlantic Salmon topped with a tomato sage cream sauce.	\$16.95
Blackened Halibut Grilled Halibut Steak seasoned with cajon spices topped with champagne sauce served on a bed of white rice and vegetables.	\$17.95