

STARTERS

Grilled Artichoke

Served with house-made lemon aioli. 8

Spinach & Artichoke Dip

Served with tortilla chips. 9

Hummus and Crispy Pita Plate

Chick pea spread with roasted garlic & olive oil, cucumber coins. 7

Black n Tan Onion Rings

Homemade rings dipped in Guinness batter served with ranch. 6

Homemade Mozzarella Cheese Sticks

Fresh mozzarella lightly battered & fried. Served with marinara. 9

Cheeseburger Sliders

Three mini's served with lettuce, tomato, onion, and pickle. 8

Wings O' Fire

Served with carrots, celery, bleu cheese & topped with sesame seeds. 9

Ceili Spuds

Skins with bacon & Dubliner cheese topped with scallions & sour cream. 8

Reuben Rolls

Wontons filled with cabbage, kraut, corned beef & Blarney cheese. 9

Dundrum Bay Pearls

Smoked salmon, artichokes, goat cheese, capers & brown bread. 10

Punter's Platter

Ceili spuds, wings o' fire, black-n-tan rings, mozzarella sticks. 14

Oysters

Fresh Delaware oysters on the half shell

Galway Bay -- One dozen 21 Half dozen 12

Rockefeller -- Stuffed with spinach & topped with hollandaise 14

SANDWICHES

Fresh cut Curragh potato chips, lettuce, onion, tomato & pickle. Soup or salad, add 2

Classic Curragh Reuben

Sliced corned beef, sauerkraut, Swiss & 1000 island dressing on rye. 10

Shane's Corned Beef

Sliced and warmed corned beef stacked on classic rye bread. 9

Trinity Chicken Sandwich

Grilled with basil pesto, fresh Mozzarella & roasted red peppers. 10

T.B.A

Peppered turkey, avocado, apple smoked bacon, lettuce, tomato & onions. Served with Chipotle aioli on grilled sourdough. 9

Mediterranean Sandwich

Red peppers, eggplant, goat cheese, pesto & kalamata on ciabatta. 9

Portabella Sandwich

Demi baguette, fresh basil, sun-dried tomatoes, portabella mushrooms, fresh mozzarella & kalamata olives. 9

Bookmaker's Sandwich

Beef medallions, sautéed onions, tomatoes creamy horseradish on a Demi baguette. 11

Grilled Salmon Sandwich

On an egg bun with lettuce, tomato, onions & pesto aioli. 11

Ambassador Sandwich

Peppered beef, portabella mushrooms, baby spinach, fresh mozzarella, horseradish cream on a baguette. 10

BURGERS

Fresh cut fries, lettuce, onion, tomato & pickle. Soup or salad add 2

Hamburger

10 oz. sirloin with lettuce, tomato and onion on an egg bun. 9

Cheeseburger

10 oz. sirloin with American cheese. 9.50

Dublin Burger

10 oz. sirloin, Blarney cheese & Irish bacon. 10

Paddy's Melt

10 oz. sirloin, American & grilled onions on rye. 10

SOUPS & SALADS

Soup of the Day

Ask your server about today's homemade selections. 5

Guinness Cheese Soup

Sausage, potatoes, onions in cheddar with Guinness. 5

Apple Cider French Onion

With a twist of apple cider & baked with crostini and Swiss cheese. 5

Soup and Salad Combo

Choice of soup and our house salad. 8

Baby Spinach Salad

Apple smoked bacon, mushrooms, onion, Romano cheese, pomodoraccio tomatoes & honey mustard. 9 Add grilled chicken 3 or Salmon for 5

Chopped Salad

Chicken, avocado, tomatoes, blue cheese, bacon, scallions, corn, tortilla strips, tossed with citrus lime vinaigrette. 10

Cobb Salad

Chicken, egg, bacon, avocado, onion, tomato w/bleu cheese dressing. 10

the Curragh Salad

Kalamata olives, tomatoes, herb croutons, Feta & grilled chicken. 10

Blackened Cod Salad

Cod seared in cajun spice over a bed of Caesar salad. 12

IRISH FAYRE

Soup or salad, add 2

Guinness Fish & Chips

Cod dipped in a Guinness batter & fried golden brown. Served with fresh cut fries, coleslaw & homemade tartar sauce. 14

Shepherd's Pie

Ground beef, carrots, peas, onions, mashed potatoes & vegetables. 12

Corned Beef & Cabbage

In a horseradish sauce with buttered cabbage & mashed potatoes. 14

Bangers and Mash

Irish sausages with mashed potatoes & beef gravy. 12

Irish Stew

Lamb slow cooked with carrots, potatoes, herbs & brown bread. 12

Dungarvan Salmon

With a pesto crust served with mashed potatoes & vegetables. 15

Traditional Irish Breakfast

Two eggs, Irish rashers, bangers, black & white pudding, sautéed mushrooms, baked beans, broiled tomato & white toast. 11

IRISH BOXTY

Stuffed Irish potato pancake served with mashed potatoes & veggies.

Chicken Boxty

Chicken and vegetables in a basil pesto cream sauce. 14

Corned Beef & Cabbage Boxty

Corned beef & cabbage in a horseradish sauce. 14

Veggie Boxty

Mushrooms, tomatoes, red onion, scallions and broccoli in a cheddar cheese sauce. 13

ENTRÉES

Soup or salad, add 2

Chicken Curry

Sautéed in a mild curry sauce served on a bed of wild rice. 13

Tilapia

Artichoke crusted in a burgundy red wine sauce & mashed potatoes. 13

Chicken Romano

Lightly breaded, bruschetta tomatoes, fresh mozzarella, arugula, olive oil & balsamic vinegar. Served with red skin potatoes. 13

Gaelic Steak

16 oz Rib-eye steak with sautéed onions in a wild mushroom Marsala sauce. Served with vegetables & mashed potatoes. 18

Full Slab of Ribs

Baby back pork ribs, served with homemade French fries, coleslaw and fried onion straw. 20 Half Slab of Ribs 14 Ribs and Ceili Spuds 15

DESSERTS

Homemade Rum & Raisin Bread Pudding

Bread pudding filled with raisins & rum topped with a caramel sauce and whipped cream. 5

Tiramisu

Imported mascarpone & ladyfingers soaked in espresso & topped with whipped cream. 5

Brownie a la Mode

Homemade chocolate chip brownie with vanilla ice cream and chocolate syrup. 5

Cheesecake

Ask your server for today's great tasting flavor! 5

Chocolate & Banana Crepes

Filled with Nutella chocolate and sliced bananas. 5

Yogurt & Berries

Yogurt with granola and fresh berries. 5

CHILDREN'S MENU

Children under 12 pay \$5 for any of the following:

Macaroni & Cheese - Cheeseburger with fresh cut fries -

Grilled Cheese with fresh cut fries - Chicken Fingers with

fresh cut fries - Fish & Chips - Bangers & Chips

SIDES & EXTRAS

Homemade Fresh Cut French Fries 4

Bouquet of Vegetables 4

Broccoli Florets 4

Curragh Homemade Potato Chips 3

Curry Fries 4

Blanched Red Potatoes 4

Mashed Potatoes 3

Coleslaw 2

Baked Beans 3

BEVERAGES

Soft Drinks

Unlimited refills Fanta Orange, Coke, Diet Coke, Sprite, Rootbeer & Lemonade 2.50

Fruit Juices

Orange, grapefruit, pineapple, tomato or cranberry 2.50

Freshly Brewed Coffee

Regular and Decaffeinated 2

Freshly Brewed Iced Tea

Unlimited refills 2.50

Pot of Hot Tea

Barry's Blended Irish Tea 2

C&C Club Lemon

Irish Club Lemon 3

C&C Club Orange Soda

Irish Orange Soda 3

C&C Club Rock Shandy

Irish Club Rock Shandy 3

Lucozade Soda

High energy glucose soda 4

RED WINES

Fox Brook Cabernet Sauvignon - (California)

Light but some minerality, cherry and licorice with hints of oak. 6 22

Fox Brook Merlot - (California)

Medium bodied wine with great fruit up front. 6 22

Hahn Estate Cabernet Sauvignon - (Central Coast)

Raspberry & cassis are underscored with spice & toasted notes. 7 28

Cannonball Cabernet Sauvignon 2009 - (California)

Full and rich with dark red fruit, spice, vanilla and layers of cocoa. 9 36

Cannonball Merlot 2007 - (California)

Full and rich with flavors of dark berries, cocoa and cherry pie with a hint of vanilla and cinnamon. 9 36

Mark West Pinot Noir - (California)

Aromas of cherry pie, raspberry, vanilla & shortbread cookie. 7 28

Don Rodolfo Pinot Noir - (Argentina)

Pepper and floral notes, with prominent blackberry, briar & spice. 8 32

Yalumba "Y" Series Shiraz/Viognier - (Australia)

Spices, licorice & plum fruits with hints of purple grape aromas. 9 34

Zolo Malbec - (Argentina)

Deep purple color with hints of black fruits, raspberries & violets. 7 28

Zuccardi Malbec - (Argentina)

Dark violet color, black cherry and chocolate with excellent body. 9 34

Gnarly Head Zinfandel - (California)

Berry flavors and exotic spicy notes with a long chocolate finish. 7 28

Menage A Trois Red Blend - (California)

Zinfandel, cabernet & merlot bring out a jammy fruit flavor. 7 28

Raymond R Collection "Field Blend" - (California)

Tangy raspberries, blueberries and ground white peppercorns. 8 32

WHITE WINES

Fox Brook Chardonnay - (California)

Great acidity, nice fruit up front with a hint of toast on the finish. 6 22

Hahn Estates Monterey Chardonnay - (Central Coast)

A melange of persistent green apple, fruits & crisp acidity. 7 28

Hess Chardonnay - (Monterey)

Wonderfully textured, bright acidity & an intrinsic fruit character. 8 32

Sonoma Cutrer Chardonnay - (California)

Ripe apple flavors with cinnamon, clove, & hazelnuts bathed in cream. 52

Ecco Domani Pinot Grigio - (Italy)

Exotic with apple and pineapple, full bodied yet pleasantly soft. 6 24

Tomialio Pinot Grigio - (Italy)

Elegant and perfumed with pleasant scents of apple blossoms and a persistent, aromatic finish. 7 28

Santa Rita 120 Sauvignon Blanc - (Chile)

Citrus blossoms & peaches, rounded by herbaceous notes. 7 28

Oyster Bay Sauvignon Blanc - (New Zealand)

Tropical and lime aromas with an intense lemon sent. 8 32

Hirschbach Piesporter Riesling Kabinett - (Germany)

Lush peach and exotic fruit flavors that explode on the palate. 7 26

Planning an Event?

We can cater it for you or make it a truly special event here at the Curragh! Customized event and customized service. You name it - business lunches, parties, graduations, birthdays, funeral receptions, brunches, buffets, sales meetings, rehearsal dinners, baby showers, cocktail parties or surprise parties.

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