

Sandwiches

All GF Sandwiches will be served with a side salad instead of fries. Ask for GF Bun with all sandwiches add \$2.

GRILLED CHICKEN & IRISH BACON 12

Breast of chicken, Irish bacon, Dubliner cheese, on a gluten-free bun.

CLASSIC HAMBURGER 10

An 8 oz. ground sirloin charbroiled burger with lettuce and tomato, served with a pickle.

Desserts

BAILEYS & WHITE CHOCOLATE MOUSSE 6

SUE'S PINEAPPLE UPSIDE DOWN CAKE 7

FLOURLESS TORTE 8

Adult Beverages



Tito's Vodka

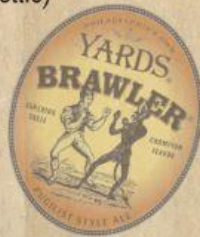
Deep Eddy's Flavored Vodka
(see server for newest flavor)

Estrella Daura Lager *(bottle)*

Magners Cider *(bottle)*

Eastcider *(draft)*

Yards Brawler *(draft)*



Give us your feedback at
Manager@KillarneyHousePub.com.

Like us on Facebook and visit us at
www.killarneyhousepub.com

584 West Central Avenue | Davidsonville, MD | 410.798.8700
Hours: Monday-Sunday 11am 'til Late

Gluten Friendly Menu

KILLARNEY HOUSE

A SPECIAL NOTE TO OUR DINERS:

Ask for a GF Bun with all sandwiches.

Cross contamination will occur with our fries. We do make our own Irish breads in our kitchen. We will do what we can to stop cross contamination, but it is not guaranteed Gluten Free. We are Gluten Friendly.

Appetizers

CRAB DIP 12

Fresh lump crabmeat and spinach bound together with cream cheese and seasonings, served with vegetables for dipping.

OYSTERS O'REILLEY 14

Six fresh-shucked local oysters, Irish bacon, sautéed spinach, Asiago cheese, baked to perfection.

Salads

BEET SALAD 11

Baby kale, red beets, goat cheese, mandarin oranges, candied walnuts and Apple Cider Dressing.

BABY ICEBERG SALAD 9

Tomato, blue cheese, red onion, bacon bits, Blue Cheese Dressing.

CHIEFTAIN SALAD 11

Romaine lettuce, crumbled blue cheese, roasted walnuts, dried craisins with Black Currant and Port Dressing.

GRILLED NORWEGIAN SALMON SALAD 17

Mixed greens, tomato, cucumber, carrots, Blood Orange Vinaigrette.

Irish Country Fare

CORNED BEEF AND CABBAGE 19

Corned beef, slow cooked in herbs and spices, sliced and served with braised cabbage, traditional champ potatoes, and mashed carrots and parsnips.

SHEPHERD'S PIE 14

Ground sirloin, onions, peas, and carrots baked in a casserole and topped with mashed potatoes and broiled to a golden brown.

PORK RIB EYE 15

Boneless pork rib eye, brandy chutney, cracked black pepper, champ potatoes, vegetables.

TRADITIONAL IRISH STEW 15

The original recipe: tender chunks of lamb stewed with celery and carrots. Topped with mashed potatoes.

MEDIEVAL BEEF STEW 14

Chunks of beef marinated, stewed with large chunks of celery, carrots, and onions topped with mashed potatoes.

MURPHY'S POT ROAST 18

A home-style pot roast slow-cooked, served with mashed potatoes and steamed vegetables (No gravy for GF).

LIVER AND ONIONS W/O GRAVY 16

Calves' liver, bacon, sautéed onion, champ potatoes, and fresh vegetables.

Seafood Entrees

SALMON KILKEE 19

Filet of salmon lightly dusted with special seasonings, then pan seared and topped with our wholegrain mustard butter. Served with rice and fresh vegetables.

IRISH BUTTER BAKE 22

Cod loin, shrimp, redskin potatoes, grape tomato, Irish Kerrygold butter, dill, lemon, cracked black pepper.

