

APPETIZERS

Wexford Potato Cakes

Yukon Potato, Cashel blue cheese, Asiago, sharp cheddar, onions, peppers, flash-fried, ranch dressing. 9

Killarney Cabbage Wraps

Fresh cabbage leaves filled with potato and corned beef, topped with our wholegrain Irish mustard. 10

Crab Dip

Creamy Blue Crab dip served with bread. 12

Ahi Tuna

Seasoned and seared, cucumber and carrot slaw, soy, wasabi sauce. 12

Pacific Calamari

Loligo Calamari, hand-dipped to order, served with Marinara sauce. 12

Corned Beef Poppers

Tender corned beef dipped in beer batter and flash-fried, wholegrain Irish mustard. 13

Smoked Peppered Salmon

Red onion, capers, lemon dill, herb horseradish cream, Irish brown bread. 14

LOCAL BAY OYSTERS

Oysters on the Half Shell

Half-dozen fresh oysters. 10

Oysters O'Reilly

Six fresh shucked local oysters, Irish bacon, sautéed spinach, Asiago cheese, baked to perfection. 14

Galway Bay Fried Oysters

Plump and juicy "Chesapeake Pride" oysters served with house cocktail sauce. (MKT PRICE)

Guinness and Oysters

Half-pint of Guinness and half-dozen fresh oysters on the half shell. 13

KILLARNEY HOUSE

SALADS

Baby Iceberg Salad

Tomato, blue cheese, red onion, bacon bits, Blue Cheese Dressing. 9

Caesar

Romaine lettuce, parmesan, Asiago cheese, whole grain croutons all tossed in our signature Caesar Dressing. 10
GF without croutons. Add chicken 4.

Beet Salad

Baby kale, red beets, goat cheese, mandarin oranges, candied walnuts and Apple Cider Dressing. 11

Chieftain

Romaine lettuce, crumbled blue cheese, roasted walnuts, dried raisins with Black Currant and Port Dressing. 11

Roasted Duck Salad

Mixed greens, sliced apples, walnuts, carrots, red pepper, tomato, goat cheese and Apple Cider Dressing. 17

Grilled Norwegian Salmon Salad

Mixed greens, tomato, cucumber, carrots, Blood Orange Vinaigrette. 17

Corned Beef Salad

Shredded cabbage, baby kale, red onion, redskin potatoes, hard-boiled egg, croutons and Country Dressing. 17

Maryland Caesar

3 oz. crab cake, 4 shrimp with romaine lettuce, parmesan, Asiago cheese, whole grain croutons, signature Caesar Dressing. 19

OUR OWN HOMEMADE DRESSINGS

- Blue Cheese • Ranch • Caesar
- Mustard Balsamic
- Black Currant and Port
- Blood Orange Vinaigrette
- Apple Cider Vinaigrette

SANDWICHES

Cold Corned Beef

Thick-cut corned beef, Tomato Onion Chutney and baby kale with tarragon black pepper mayo and Dubliner cheese on toasted rustic bread, served with Irish chips. 15

The Irish Reuben

Corned beef, sauerkraut, Swiss cheese, Irish Mustard, grilled rye bread. 13

Rachel Reuben

Breast of turkey, house coleslaw, Swiss cheese, Irish Mustard, rye bread. 11

Bacon Grilled Cheese

Black pepper bacon, sliced tomato, Dubliner Cheddar, American cheese on sour dough, served with house Tomato Whisky Soup. 15

Lamb Cheese Steak

Garlic herb spread, sautéed onions, provolone cheese on a French roll, with Irish chips. 15

The Dublin Dip

Prime Rib on a French Roll, sautéed onions, melted Provolone cheese. 12

Grilled Chicken & Irish Bacon

Breast of chicken, Guinness glaze, Irish bacon, Dubliner cheese, on a toasted roll. 12

Crab Cake

Fresh Jumbo Lump crab on a potato roll with Irish chips and house tartar sauce. (MKT PRICE)

Dublin Pub Fish Sandwich

Filet of fish dipped in our homemade beer batter, American cheese, Brioche Bun, lettuce, tomato. 10

Roasted Beet Reuben

Sauerkraut, Swiss cheese, Country Dressing on rye bread, served with salad. 11

Classic Angus Burger

A hearty Certified Angus beef hamburger, served on a roll. 10

Add Cheese or Bacon, 1.00 each.

Add Mushrooms or Onions, .50 each.

GF Roll available, 1.00 extra

SOUPS

Irish Potato Leek Soup 5
Irish Whiskey & Tomato 5

Today's Homemade Soup
Please ask your server for pricing

Basket of Homemade
Irish Bread

may your pockets be heavy, your heart be light, and may good luck pursue you, each morning and night

ENTREES

Chicken and Dumplings

Savory chicken, homemade dumplings, mushrooms, carrots, celery, onions topped with biscuit crumbles. 14

Liver and Onions

Calves liver, bacon sautéed onion, champ potatoes and fresh vegetables. 16

Chicken Mac 'N' Cheese

Macaroni, cheese, chicken baked casserole with seasoned bread crumbs and served with fresh vegetables. 16

Limerick Chicken Fettuccini

Fettuccini, chicken, Irish bacon, spinach, mushrooms, tomato, Asiago cream sauce. 16

Bangers and Mash

Two pork sausages, champ potatoes, topped with Tomato Onion Chutney and drizzled with Guinness reduction. 14

Pork Rib Eye

Boneless pork rib eye, brandy chutney, cracked black pepper, champ potatoes, vegetables. 15

Steak Jameson

12 oz. center cut New York strip steak finished with Jameson sauce, baked potato and fresh vegetables. 26

Kerrygold Shrimp Scampi

Wild deep-water shrimp, seafood garlic butter, served with rice and vegetables. 19

Irish Butter Bake

Cod Loin, shrimp, redskin potatoes, grape tomato, Irish Kerrygold butter, dill, lemon, cracked black pepper. 22

Norwegian Salmon Kilkee

Kerrygold mustard butter, rice and fresh vegetables. 19

Whisky Shrimp and Champ

Seasoned and seared shrimp, whisky sauce, champ potatoes. 16

Seafood Platter

Crab cake, salmon, cod and shrimp bake with lemon dill butter, rice and fresh vegetables. 26

Crab Cake

Using only Blue Crab Jumbo Lump, broiled, rice, fresh vegetables. *single 18 / double 27*

Best Forster BELFAST 125

ASK AN URBAN TOWN CENTRE

BAILE ÁTHA CLIATH 2
DUBLIN

FAVORITE SIDE ORDERS 4

- Mashed Carrots & Parsnips
- Traditional Irish Champ Potatoes
- Rice Pilaf
- Side Salad
- Cabbage
- Steamed Vegetables
- Irish Chips
- Fresh Fruit



IRISH FAVORITES

Shepherd's Pie

Ground sirloin, onions, peas, carrots, topped with champ potatoes. 13

Fish and Chips

Wild cod, hand-dipped in our homemade beer batter, served with Irish chips and tartar sauce. 15

Medieval Beef Stew

Braised beef stewed with celery, carrot, onion, topped with traditional Irish champ potatoes. 14

Traditional Lamb Stew

Our original recipe of braised lamb with celery, onion, carrot, topped with champ potatoes. 15

Irish Beef Pies (Pasties)

Fresh dough filled with ground sirloin, peas, onions, carrots, served with fresh vegetables. 15

Irish Vegetarian Boxty

A potato pancake with mushrooms, onions, spinach, garlic, peppers, melted provolone, cheddar, marinara sauce. 13. Add Chicken 5

Murphy's Pot Roast

Home-style pot roast slow cooked, champ potatoes, fresh vegetables, mushroom gravy. 17

Corned Beef and Cabbage

First cut corned beef, slow-cooked in herbs and spices, with cabbage, champ potatoes, carrots, parsnips. 19

All Day Breakfast

Irish rashers, sausages, black and white pudding, two fried eggs, grilled tomato and Irish chips. 15

DESSERTS

ASK ABOUT OUR GLUTEN FRIENDLY DESSERT SPECIALS

Bailey's Chocolate Mousse

Chocolate Mousse flavored with Baileys Irish Cream and topped with fresh whipped cream. 6

Traditional Bread Pudding

Old fashioned Irish bread pudding with currants, served warm with "Birds" vanilla custard. 6

Biddy's Apple Pie

Served hot with a scoop of vanilla ice cream. 8

Sinful Chocolate Cake for 2

Deliciously rich with seven layers and fudge icing. Perfect for sharing! 13

IRISH COFFEE

served with Fresh Whipped Cream



FOOD FOR THOUGHT

WE USE PURE AND SIMPLE INGREDIENTS

Our Crab Cakes are made fresh daily using Blue Crab meat sourced from the freshest waters.

All shrimp are clean and free of phosphates — pure and simple.

We serve Norwegian Salmon. Known for its clean taste, it's prized by Sushi chefs because it's so good that it can be eaten raw.

Wild cod loins are used in our Fish & Chips.

WE IMPORT MANY PRODUCTS AND INGREDIENTS FROM IRELAND

We bake our breads in-house daily using Irish milled flour.

We also offer Irish sodas, mustards, water and other products from the Emerald Isle.

WE CARE ABOUT THE ENVIRONMENT

The solar panels you see on our roof provide energy to run Killarney House.

To reduce waste, we use compostable products.

GLUTEN FRIENDLY SANDWICH OPTIONS ARE SERVED WITH A GLUTEN FREE ROLL. ADVISE YOUR SERVER AS SOON AS POSSIBLE IF YOU ARE GLUTEN INTOLERANT OR HAVE FOOD ALLERGIES. EATING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

GF DENOTES GLUTEN FRIENDLY MENU OPTIONS.