

Sandwiches

All GF sandwiches are served with side salad instead of fries.
Ask for a gluten free bun with all sandwiches, add \$2.

CLASSIC HAMBURGER 10

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

CALIFORNIA CHICKEN SANDWICH 13

Fresh avocado mash, black pepper bacon, cheddar cheese, lettuce, tomato on gluten free bun.

COLD CORNED BEEF GRINDER 15

House-prepared corned beef, Irish Dubliner cheese, baby kale, Irish tomato chutney, tarragon black peppercorn deli spread, on gluten free bun.

Desserts

**BAILEYS &
WHITE CHOCOLATE MOUSSE 6**

SUE'S PINEAPPLE UPSIDE DOWN CAKE 7

FLOURLESS TORTE 8

STRAWBERRY SHORTCAKE 7

Adult Beverages



Tito's Vodka

Deep Eddy's Flavored Vodka

(see server for newest flavor)

Estrella Daura Lager *(bottle)*

Magners Cider *(bottle)*

Eastcider *(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. 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 raisins with black currant and port dressing.

SUMMER SPINACH SALAD 13

Fresh strawberries, mandarin oranges, goat cheese, walnuts, fresh greens. Add chicken 17

SOUTHWEST CHICKEN SALAD 15

Roasted jalapeño corn, tomato, red onion, bacon bits, avocado mash, fresh greens, ranch dressing.

Entrees

CORNED BEEF & 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, topped with champ potatoes, and broiled to a golden brown.

TRADITIONAL IRISH STEW 15

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

MEDIEVAL BEEF STEW 14

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

MURPHY'S POT ROAST 18

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

LIVER & ONIONS W/O GRAVY 16

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

ROASTED HALF CHICKEN 17

Champ potatoes, fresh vegetables.

ANGUS SIRLOIN 21

8 oz. center cut sirloin, garlic herb butter, champ potatoes, fresh vegetables.

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.

