



# Gluten Friendly Menu

**KILLARNEY  
HOUSE**

## APPETIZERS

### **CRAB DIP 12**

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

### **OYSTERS O'REILLY 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.

### **GRILLED NORWEGIAN SALMON SALAD 17**

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

*ADD TO ANY SALAD: Chicken 5.00, Corned Beef 7.00, Salmon 7.00, Shrimp 7.00, Scallops 8.00, New York Strip 8.00*

## 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.

### **KERRYGOLD SHRIMP SCAMPI 19**

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

### **IRISH BUTTER BAKE 22**

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

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## 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.

## 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.*



## 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 13

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 17

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

## DESSERTS

**BAILEY'S & WHITE CHOCOLATE MOUSSE 6**  
**SUE'S PINEAPPLE UPSIDE DOWN CAKE 7**

## ADULT BEVERAGES

Titos Vodka  
Deep Eddy's Flavored Vodka (see server for newest flavor)  
Estrella Daura lager (bottle)  
Magners Cider (bottle)  
Killarney Cider (draft)  
Yards Brawler (draft)