

## APPETIZERS

### Wexford Potato Cakes

Yukon Potato, Cashed 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

Loilgo 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

### Irish Whiskey Littleneck Clams

1 lb. Littleneck clams fresh steamed in Irish Whiskey Kerry gold butter and clam broth, served with Irish Brown Bread. 12

### Molly's Mussels

Fresh Mussels steamed with shallots, garlic lemon and white wine, finished with a chunky tomato, basil cream sauce and a hint of Jameson Irish Whiskey. 12

LOCAL BAY

## OYSTERS

### Oysters on the Half Shell

Half-dozen fresh oysters. 10

### Oysters O'Reilley

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, pamesan, 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 craisins with Black Currant and Port Dressing. 11

### Summer Spinach Salad

Spinach, strawberries, orange slices, red onion, and Apple Cider Vinaigrette. 11  
With seared tuna 16

### Grilled Norwegian Salmon Salad

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

### Grilled Shrimp Salad

Grilled shrimp, baby iceberg lettuce, cucumber, red onion, tomato, bacon, tossed in Apple Cider Vinaigrette. 17

### Maryland Caesar

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

Ciann tSáile  
KINSALE

## OUR OWN HOMEMADE DRESSINGS

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

## SANDWICHES

### Salmon BLT

Salmon, pepper bacon, Tomato Chutney, mayo sauce, tomato and lettuce on high crown toasted, served with a side salad. 12

### 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)

### Pub Fish Sandwich

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

### Meatloaf Sandwich

Homemade meatloaf, Tomato Chutney, provolone cheese, on high crown toasted, served with a side 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

CILL AIRNE  
KILLARNEY 4

## 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

### 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

### Whiskey Shrimp and Champ

Seasoned and seared shrimp, whiskey 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 / double market price*

## 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 side salad. 15

### Irish Vegetarian Boxy

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

## ICED 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.

BAILE ATHA CLAIRN  
DUBLIN 2

## FAVORITE SIDE ORDERS 4

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

