



These items have been selected to meet the diverse dietary needs of our guests. Your server will be happy to answer any questions you may have.



Starters

HOUSE MADE PUB CRISPS – enough to share! with blue cheese and green onions 6.95

Quesadilla – green chiles, cheddar and jack cheese, scallions, tomatoes, sour cream and salsa 8.95

With Chicken 9.95

Black and Tan Onion Rings – crispy beer battered rings with horseradish dipping sauce 8.95

Irish Nachos – french fries covered in shepherd's pie and finished with cheese and scallions 10.95

Classic Cheese Nachos – crisp tortillas with cheese, tomato, green onion and jalapenos, sour cream and salsa 9.95

Chicken Tenders – crispy chicken tenders served with ranch dressing 8.95

Fighting Irish Wings – a dozen wings tossed in fighting irish sauce 9.95 [carb-conscious]

Artichoke Spinach and Crab Dip-served piping hot with french bread and tortilla chips 11.95

Soups and Salads

Sean's Salad Bar

Freshly prepared salad bar buffet which includes a selection of fresh greens, onions, garbanzo beans, bacon bits, sunflower seeds, hard boiled eggs, peas, mushrooms, diced chicken, croutons, carrots, tomatoes, cucumbers and dressings 6.95

Beef Barley – tender beef with stewed vegetables and barley **Cup** 3.25 **Bowl** 5.50

Irish Vegetable – a hearty vegetarian soup with cabbage, beans and vegetables in a spicy tomato broth **Cup** 3 **Bowl** 5

O'Casey Salad – organic mixed greens, sun-dried cranberries, candied pecans, red onion and raspberry vinaigrette 8.95 [low-cholesterol/carb-conscious]

Caesar Salad – romaine, parmesan, caesar dressing and croutons 6.95

With chicken – 8.95

Dublin Spinach Salad – fresh spinach tossed with mushrooms, roasted red peppers, bacon, blue cheese and balsamic vinaigrette 8.95

Emerald Isle Steak Salad* – mixed greens, red onions, blistered tomatoes, croutons tossed with balsamic vinaigrette and finished with blue cheese and herb marinated skirt steak 15.95

Hand – Crafted Sandwiches

Angus Pub Burger*- with cheddar, bacon, lettuce, tomato, onion, pickle and pub crisps 10.95

Corned Beef Reuben – with sauerkraut, swiss cheese, thousand island dressing on grilled marble rye with pub crisps 10.95

Classic Club Sandwich – roast turkey, bacon, lettuce, tomato and mayonnaise white toast, pickle and pub crisps 9.95

Grilled Chicken Sandwich – roma tomato, provolone cheese, pesto mayo, fresh basil and ciabatta bun, pub crisps 9.95

Fish on a Bun – our beer battered cod on a ciabatta bun, topped with coleslaw, old bay remoulade and pub crisps 10.95

Buffalo Chicken Sandwich – crispy chicken tenders tossed in our fighting irish hot sauce, served with ranch and pub crisps 9.95

Turkey Wrap – roast turkey, roma tomato, baby spinach, roasted red peppers, basil pesto aioli, tomato tortilla and pub crisps 8.95

With Bacon – 9.95

Entrée's

Entrees served with fresh vegetable of the day where appropriate and bread and butter service. Add a cup of soup or a small side salad for 2

Pan-Seared Lemon Chicken – boneless, skinless breast with fresh herbs, preserved tomatoes, asparagus tips and cured lemon vinaigrette, served over jasmine rice 14.95 [low-fat/low cholesterol]

Shepherd's Pie – ground beef and vegetables braised in guinness and red wine, fresh herbs and garlic, topped with champ – 12.95

Fish and Chips – Crisp Beer Battered Cod served with pub crisps, coleslaw, grilled lemon and old bay remoulade sauce – 13.95

Simply Grilled Salmon* – brushed with extra virgin olive oil, sea salt and fresh cracked pepper, served with grilled lemon 15.95 [low-fat, low cholesterol, low carbohydrates]

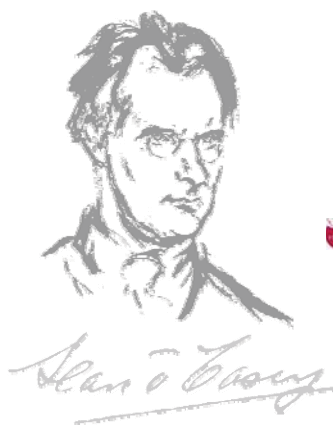
Desserts

Double Devil – brownie served with raspberry and chocolate sauce, vanilla ice cream, cherry, nuts and whipped cream 6

Strawberry Pound Cake - a slice of fresh buttery pound cake topped with vanilla ice cream and fresh strawberries 5

Bailey's Irish Cheesecake – creamy cheesecake flavored with bailey's 6

Fresh Cobbler – served warm with vanilla ice cream, ask your server for details 5



(1880-1964)

Sean O'Casey was born in Dublin Ireland into a lower middle-class Irish family. A self-taught Irish playwright, he is known for his realistic dramas of the Dublin slums during times of war and revolution. He combined tragedy and comedy in a way new to the theatre of his time.

Lunch

For Parties of 6 or more an 18% gratuity will be added

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.