

Kilpatrick's Publick House

Appetizer and Salad menu same for lunch and Dinner:

Irish Beer Mussels

Lager steamed black rope mussels
served with drawn butter and fresh lemon.

\$9.97

Kilpatrick's Breaded Chicken Tenders

a hand full of crispy chicken tenders served with
stone ground honey mustard sauce.

\$7.97

Salmon Scallop Seafood Cake

served on a bed red leaf lettuce with
fresh lemon and a stone ground horseradish cream
sauce.

\$9.97

Irish Fries

hot hay stack of beer battered fries smothered in pepper jack
cheese, hickory smoked bacon, and garnished with green onions.

\$6.97

Kilpatrick's Jumbo Poached Shrimp Cocktail

served with fresh lemon and our house citrus cocktail
sauce.

\$8.97

Brew City Black n Tan Onion Rings

served with stone ground honey mustard sauce and
our house citrus cocktail sauce.

\$5.97

Smithwick's Ale Steamed Clams

served with drawn butter and fresh lemon.

\$9.97

Beer Battered Mozzarella Sticks

served with plum tomato basil sauce.

\$5.97

Just A Taste

succulent lamb lollipops grilled to a perfect medium rare and drizzled with an aged Balsamic glaze.

\$9.97

Ithaca Apricot Marinated Chicken Wings

bakers dozen of jumbo wings served with celery, blue cheese dressing.

\$7.97

O'Conner's Semolina Calamari

lightly breaded fried calamari served on a bed of red leaf lettuce along with plum tomato basil sauce and fresh lemon.

\$8.97

Hand Sliced Veggie Chips

A mixture of thin cut carrots, beets, and potatoes Fried to order served with fins herb aioli.

\$4.97

Salads and soups:

O'Hara's Five Onion Soup

A mixture of slowly cooked leeks, shallots, pearl, Spanish And green onions topped with bubbling gruyere cheese and Pumpernickel crotons.

\$5.97

Baked Tomato Mozzarella

Creamy tomato bisque with fresh Italian herbs Layered with melted mozzarella cheese.

\$5.97

Soup Du Jour

Ask your server about our ever changing soup.

Cup.... \$3.97 bowl.... \$5.97

Seared Ahi Tuna Salad

Mounds of fresh baby spinach, crumbly Maytag bleu cheese, English cucumbers, oven roasted tomatoes, topped with pepper crusted Ahi Tuna prepared medium rare.

\$11.97

Better Then Popeye's

An eye full of baby spinach, crispy fried shallots, Smoked bacon, crumbled feta cheese and all tossed In roasted garlic olive oil.

\$8.97

The Publick House Salad

Mixed greens with grape tomatoes, red onions, English cucumbers, Carrots, pepper jack cheese, hard boiled egg, and multi grain crotons.

Served with your choice of dressing. \$7.97

Want a small bowl?

Same salad, just a little bit smaller. \$4.97

The Celtic Caesar

Crisp romaine tossed in royal Caesar dressing served

With red onions, grated parmesan cheese and pumpernickel crotons.

\$8.97

O'Connor's Ink

A generous bowl of mixed greens, grape tomatoes and red onions,

Topped with fried calamari. Served with your choice of dressing.

\$10.97

Add to any of our Salads the following:

Grilled marinated chicken \$3.97

Grilled jumbo shrimp \$6.97

Grilled wild Atlantic Salmon \$7.97

Lunch Menu:

Burgers & Sandwiches

Lunch entrees served Monday – Friday 11am-3pm

Saturday & Sunday 11:30am-3pm. With your choice of beer battered

French fries, coleslaw, fresh fruit, or cottage cheese.

Build your own Burger

½ lb. grilled Angus burger with your choice of...

Lettuce, tomato, red onion, herb mayo, hickory smoked bacon,

Sautéed mushrooms, cheddar, swiss, provolone, American, pepper jack.

\$8.97 plain burger & bun only \$7.97

Turkey and Veggie Burger available upon request.

Blackened Atlantic Salmon Sandwich

Served on a corn dusted Kaiser Roll with lettuce, tomato, and sriracha

Aioli. \$9.97

Asian Stir Fry Wrap

Sautéed spinach, radicchio, and summer vegetables, tossed in a sweet teriyaki

Glaze and wrapped in a flour tortilla. \$6.97

The 1914 Reuben

Thinly sliced layers of corned beef brisket with swiss

Cheese, sauerkraut and Thousand Island dressing on marble rye.

\$8.97

Rockin' Rachael

Piled high with sliced smoked turkey, swiss cheese and creamy coleslaw,
Thousand Island dressing on grilled marble rye. \$7.97

Emerald Classic Club

A two handed triple decker of smoked turkey, pit ham, hickory smoked bacon,
With lettuce, tomato, and garlic basil aioli, served on honey white, oat whole wheat,
Or marble rye. \$8.97

Publick House BLT

Red leaf lettuce, beefsteak tomatoes, hickory smoked bacon and
Garlic basil aioli served on your choice of bread. \$6.97

Kilpatrick's Irish Dip

Slow roasted beef brisket, melted provolone cheese,
On a hoagie roll served with our sweet onion ajus dipping
Sauce. \$ 9.97

George Killian's Dirty Bird

Grilled blackened chicken breast, with red leaf lettuce, beefsteak
Tomato, garlic basil aioli, served on a toasted Kaiser roll. \$7.97

Buffalo Chicken Wrap

Tender grilled chicken breast tossed in our buffalo sauce served in
A flour tortilla with red leaf lettuce, tomato and choice of blue cheese or ranch.
\$7.97

Dublin's Tuna Wrap

Warmed yellow fin tuna with melted pepper jack cheese, beefsteak tomato, and
Red leaf lettuce served in a flour tortilla. \$6.97

18% gratuity will be added to parties of 6 or more.

Dinner

Served everyday from 4pm to 10pm

Build your own Burger

½ lb. grilled Angus burger with your choice of...
Lettuce, tomato, red onion, herb mayo, hickory smoked bacon,

Sautéed mushrooms, cheddar, swiss, provolone, American, pepper jack.
\$10.97 plain burger & bun only \$8.97
Turkey and Veggie Burger available upon request.

16oz. Frenched Bone in Rib eye

Grilled to perfection and topped with our own morel demi glace and served
With your choice of potato and fresh vegetable. \$22.97
Add grilled jumbo black tiger shrimp \$5.05
Chef recommends The Brotherhood Cabernet Sauvignon...\$7.00glass \$32.00bottle

Garden Stuffed Salmon

8oz. Wild Atlantic Salmon broiled with a medley of fresh vegetables
And served saffron wild rice. \$17.97

Baked Jumbo Diver Scallops

With a stone ground mustard burre blanc, saffron wild rice and
Fresh vegetables. \$17.97

Cinnamon Dusted Pork Chops

Served with a caramelized onion demi glace and fresh vegetable, along
With your choice of potato. \$16.97

Citrus Goat Cheese Stuffed Pork Chop

14oz. frenched pork chop stuffed with hand whipped goat cheese served
With fresh vegetable and your choice of potato. \$18.97

Fried Chicken Basket

Crispy honey infused leg, thigh, and breast with French fries, coleslaw, and honey
mustard dipping sauce. \$13.97

Salmon Scallop Seafood Cakes

Kilpatrick's version of crab cakes, hand made, with saffron wild rice and
fresh vegetables with a lemon stone ground aioli. \$17.97

Bangers and Smashed

Classic banger sausage with garlic mashed potatoes and boiled cabbage
With a whole grain mustard demi glace. \$13.97

Kilpatrick's Boiled Corned Beef Dinner

Tender slow roast corned beef brisket, with boiled cabbage, and garlic mashed potatoes.
\$13.97

Grilled Marinated Chicken

With a lemon caper reduction sauce, accompanied by fresh vegetable and your choice of
potato. \$15.97

Chef recommends Louis Jadot Chardonnay Bourgogne...\$7.00glass \$32.00bottle

Kilpatrick's Baked Alfredo

Creamy baked alfredo with your choice of black tiger shrimp or grilled chicken breast, with melted mozzarella cheese and beefsteak tomatoes. \$14.97 for chicken
\$16.97 for shrimp

Giant Stuffed Portobello

Hand stuffed with garden fresh vegetables with a balsamic reduction sauce and saffron wild rice. \$13.97

Eggplant Parmesan Stack

Layers of semolina encrusted eggplant, pesto, and fresh mozzarella cheese over a bed of linguine with Kilpatrick's plum basil tomato sauce. \$15.97

Rhiner's Fry

A generous portion of bass Ale battered haddock, with beer battered French fries, house made coleslaw and sweet pickle tartar sauce. \$15.97

Thyme Pumpnickel Encrusted Rack of Lamb

12oz. paned seared Frenched rack of lamb with a sherry balsamic reduction, fresh vegetable and your choice of potato. \$21.97

Jumbo Alaskan King Crab Legs

2lbs. of steamed king crab legs with drawn butter, fresh lemon, fresh vegetable and saffron wild rice. (market price)

Dessert

Fried Ricotta Cheese Cake \$5.50

O'Maddens Carrot Cake \$5.50

Chocolate Lava Cake \$5.50

Apple Pie \$5.50

Chocolate Irish Cream Cake \$5.50

Add vanilla ice cream \$1.00

18% gratuity added to parties of 6 or more.