

## Sandwich Board

<b>Reuben</b>	7.95
<i>Generous portion of thinly sliced corned beef, sauerkraut, 1000 island dressing and Swiss cheese on toasted rye</i>	
<b>Irish Pub Cheese Steak</b>	7.95
<i>Thinly sliced steak with sautéed onions and mushrooms, topped with a Swiss/provolone blend on a hoagie roll</i>	
<b>Grilled Chicken Wrap</b>	7.95
<i>Grilled chicken breast, cheese blend, roasted red peppers, tomatoes, leaf lettuce and vinaigrette</i>	
<b>Celtic Chicken Salad</b>	7.95
<i>Traditional blend of roasted chicken, cranberries, mayonnaise, herbs, lettuce and tomato on whole wheat bread</i>	
<b>Claddagh BLT</b>	6.95
<i>Applewood smoked bacon strips, fresh tomato, lettuce and mayonnaise on toasted whole wheat bread</i>	
<b>Dublin Chicken Sandwich</b>	7.95
<i>Marinated grilled chicken breast topped with provolone, tomato, lettuce and mayonnaise</i>	
<b>Grilled Ham &amp; Swiss</b>	6.95
<i>On rye with lettuce and tomato</i>	
<b>Pub Burger</b>	6.95
<i>Half pound of Angus beef, charbroiled to order</i>	
<b>With Cheese</b>	add .75
<i>(Cheddar, White American, Swiss or Provolone)</i>	
<b>Tuna Melt</b>	7.95
<i>Tuna salad on toasted Rye with Cheddar cheese, red onions, lettuce and tomato</i>	
<b>The Claddagh Breakfast Wrap</b>	7.95
<i>Scrambled eggs, sausage or bacon and blended cheeses wrapped in a flour tortilla.</i>	

*All sandwiches served with  
steak cut fries or pasta salad and  
Kosher dill pickles*

<b>Chicken Marsala</b>	13.95
<i>Sautéed breast of chicken served in a Marsala wine sauce with mushrooms.</i>	
<b>Pork Chop</b>	15.95
<i>Twin pork chops, charbroiled and topped with a honey bourbon glaze.</i>	
<b>Ribeye</b>	21.95
<i>A 14 oz. Black Angus Beef Ribeye topped with a port wine balsamic reduction.</i>	
<b>Irish Whiskey Salmon</b>	15.95
<i>Filet of salmon pan-seared to perfection in an Irish whiskey glaze.</i>	

## The Claddagh



Restaurant & Pub

## Brunch Menu

130 E. Parris Avenue  
High Point, NC 27262  
336.841.0521

# Brunch

Sunday 10:00 am – 3:00 pm

## **Stack of Buttermilk Pancakes** 5.95

Three-high, served with honey butter, maple syrup and fresh fruit.

## **Chocolate Chip Pancakes** 6.95

Three-high, served with honey butter, maple syrup and fresh fruit.

## **French Toast** 7.95

Grilled to perfection and served with warm maple syrup and honey butter.

## **Eggs Benedict** 9.95

The classic brunch entrée. Poached eggs on grilled Canadian bacon and toasted English muffin, topped with light hollandaise sauce. Served with fresh fruit.

## **Eggs Florentine** 9.95

Poached eggs on a bed of steamed baby spinach and toasted English muffin, topped with light hollandaise sauce. Served with fresh fruit.

## **Salmon Benedict** 10.95

Poached eggs over grilled salmon on an English muffin topped with a Hollandaise sauce.

## **Omelets**

### **Steak Omelet** 10.95

Three eggs with slices of grilled N.Y. Strip, onions and Monterey Jack cheese.

### **Denver Omelet** 7.95

Three eggs with ham, peppers, onions, and cheddar cheese.

### **Greek Omelet** 7.95

Three eggs with tomato, spinach, onion and feta cheese.

### **Ham & Cheese** 7.95

Three eggs with savory Virginia ham and cheddar cheese.

### **Dublin Omelet** 7.95

Three eggs with spinach, onion, ham and cheddar cheese.

### **Create Your Own Omelet** 7.95

Choose three of the following:

Ham, Bacon, Sausage, Mushrooms, Onion, Tomato, Green Peppers, Roasted Red Peppers, Spinach, Cheddar, Swiss, Provolone, Feta, Broccoli

All Omelets served with your choice of home fries or grits, toast or a biscuit and fresh fruit

## **Eggs**

### **2 Eggs** 6.95

Your style with home fries or grits, toast or biscuit, and fresh fruit.

### **With ham, bacon, or sausage** 7.95

## **Quiche Baked Fresh Daily**

7.95

Ask your server for details. Served with house salad

## **Heartier Fare**

### **House-Made Corned Beef Hash** 8.95

Topped with two poached eggs, served with toast

### **Bangers & Mash** 10.95

Irish link sausage served with mashed potatoes and topped with sautéed onions and gravy

### **Chicken Pot Pie** 10.95

Tender chunks of chicken in a light cream sauce, with carrots, celery, potatoes and peas, topped with a flaky puffed pastry.

### **Shepherd's Pie** 10.95

A blend of chopped seasoned Angus beef and tender vegetables, topped with a crown of fresh garlic mashed potatoes.

### **Beer Battered Fish & Chips** 10.95

Ale battered fish fried golden brown, served with steak cut fries and tartar sauce.

### **Irish Mixed Grill** 10.95

Two slices center cut pork loin, two link sausages, bacon, two grilled tomatoes and two eggs (any style)

### **Steak & Eggs** 12.95

8 oz. N.Y. Strip grilled to order with two eggs, home fries and toast

## **Soup & Salad**

### **Soup du Jour** Cup 3.00

Bowl 4.00

### **French Onion Soup** 5.25

### **House Salad** 3.50

### **Small Caesar** 4.50

### **Grilled Chicken Caesar Salad** 8.95

Marinated chicken breast grilled and served atop a large Caesar salad

### **Mediterranean Salad** 7.95

Tender fresh spring greens with red onions, black olives and feta cheese, tossed with balsamic vinaigrette

## **On the side**

### **Bacon, Ham or Sausage** 2.25

### **Home Fries or Grits** 1.50