

# The Claddagh



## SOUPS

*French Onion Soup* 6.00  
*Classic French onion-broth with sweet onions, croutons and Provolone cheese*

*Soup of the Day* Bowl 4.75  
Cup 3.75

## SALADS

*House-made Dressings:*

*Cranberry Vinaigrette, Balsamic Vinaigrette, Bleu Cheese, Ranch, Italian, Oil & Vinegar*

*House Salad* 4.25  
*A mix of baby greens topped with seasonal vegetables*

*Blackened Chicken Salad* 12.25  
*Tossed greens topped with assorted seasonal vegetables and a blackened chicken breast*

*Caesar Salad* 8.50  
*Crisp Romaine lettuce topped with Parmesan cheese, creamy Caesar dressing and herb seasoning croutons*

*With Chicken* 13.25

## APPETIZERS

*Irish Oak Smoked Salmon* 10.50  
*Served on wheat bread triangles with fresh horseradish, cream cheese, diced red onions and capers*

*Crab Stuffed Mushrooms* 9.50  
*Mushroom caps stuffed with a special blend of crab and herbs, served with a pesto white wine dipping sauce*

*Fried Calamari* 9.00  
*Tender flash fried calamari served with house-made Marinara or cocktail sauce*

*Pots of Gold (Potato Jackets)* 8.50  
*Potatoes scooped and loaded with cheese and bacon, served with sour cream*

*Grilled Gulf Shrimp* 11.00  
*Herb-grilled shrimp served with a zesty cocktail sauce*

*Crab Dip* 11.00  
*Fresh crabmeat in a tangy cream sauce served with fried tortilla chips*

*Spinach Artichoke Dip* 8.50  
*A blend of fresh baby spinach, artichoke hearts and cream cheese, served with fried tortilla chips*

*Bacon Wrapped Sea Scallops* 11.50  
*Pan-seared sea scallops wrapped in Applewood smoked bacon served with Remoulade sauce*





## ENTRÉES

ALL MEATS ARE USDA APPROVED. PORTIONS  
ARE HAND CUT AND TRIMMED IN HOUSE

<i>Pork Chop</i>	18.50
<i>Twin pork chops, charbroiled and topped with a honey bourbon glaze</i>	
<i>Lamb Chops</i>	23.50
<i>Lamb chops marinated in rosemary and balsamic vinaigrette, grilled to your specification, served with mint jelly</i>	
<i>New York Strip Steak</i>	22.50
<i>14 oz. cut of Black Angus beef, lightly seasoned and grilled to your specification</i>	
<i>Celtic Steak</i>	23.50
<i>A 14 oz. pan-seared New York Strip topped with a wonderful Irish whiskey, mushroom demi-glaze</i>	
<i>Filet of Beef Tenderloin</i>	26.50
<i>8 oz. of Black Angus Beef filet, pan seared to your specification and topped with a tomato bordelaise</i>	
<i>Claddagh Chopped Sirloin</i>	14.50
<i>12 oz. ground sirloin, lightly seasoned, smothered with sautéed onions, mushrooms and burgundy sauce</i>	
<i>Ribeye</i>	24.50
<i>A 14 oz. Black Angus Beef Ribeye topped with a port wine balsamic reduction</i>	

## CHICKEN

<i>Chicken Blarney</i>	17.50
<i>Panko breaded and fried chicken breast topped with fresh broccoli, ham and a cheddar cheese cream sauce</i>	
<i>Chicken Marsala</i>	16.50
<i>Sautéed breast of chicken served in a Marsala wine sauce with mushrooms</i>	
<i>Charleston Chicken</i>	17.50
<i>Pecan-cruste chicken breast topped with a honey bourbon glaze</i>	

## SEAFOOD

*All seafood products are USDA approved*

<i>Crab Cakes</i>	19.50
<i>Made with select lump crabmeat delicately pan-fried, served with a caper remoulade</i>	
<i>Irish Whiskey Salmon</i>	18.50
<i>Filet of salmon pan-seared to perfection in an Irish whiskey glaze</i>	
<i>Fresh Catch</i>	market price
<i>Our Chef's daily creation. Ask your server for details</i>	

*All entrees are served with your choice of our featured sides as well as a mix of seasonal vegetables*





## PASTA

*Claddagh Shrimp Scampi* 19.50  
*Shrimp sautéed with lemon butter, garlic, capers and white wine sauce, served over Fettuccini pasta*

*Lobster Ravioli* 16.50  
*Pillows of pasta stuffed with lobster and served with a choice of Marinara, Alfredo or rosé sauce*

*Add Shrimp* 20.50

*Chicken Fettuccini Alfredo* 17.50  
*Chicken breast served over Fettuccini and topped with our Alfredo sauce*

*Add Shrimp* 20.50

## THE LIGHTER SIDE

*Our Marinara Sauce is 100% vegetarian*

*Vegetarian Pasta* 14.50  
*Sautéed mushrooms, onions, broccoli and assorted seasonal vegetables on a bed of Fettuccini topped with your choice of Alfredo, Marinara or rosé sauce*

*Vegetarian Stir Fry* 14.50  
*Mushrooms, carrots, yellow squash, broccoli, zucchini and fried white rice in a pineapple soy sauce*

## TRADITIONAL FAVORITES

*Bangers and Mash* 15.50  
*Irish link sausages served with mashed potatoes and topped with sautéed onions and gravy*

*Farmhouse Chicken Pot Pie* 14.50  
*Tender chunks of chicken in a light cream sauce, with carrots, celery, potatoes and peas, topped with a flaky puffed pastry*

*Shepherd's Pie* 14.50  
*A blend of chopped seasoned Angus beef and tender vegetables, topped with a crown of fresh garlic mashed potatoes*

*Traditional Fish and Chips* 14.50  
*Ale battered fish fried golden brown, served with steak cut fries and tartar sauce*

*Corned Beef and Cabbage* 16.50  
*Braised corned beef served with boiled potatoes and cabbage*





## SANDWICHES & BURGERS

*All sandwiches & burgers are served with your choice of our steak cut fries or pasta salad*

8 oz. Black Angus Hamburger 7.50

*Charbroiled to your specification and served with lettuce, tomato and pickle*

*With cheese, bacon or mushrooms Add .75*

Grilled Chicken 8.50

*Marinated grilled chicken breast topped with provolone cheese, lettuce and tomato served with a side of pesto mayonnaise*

Philly Cheese Steak 8.50

*Thinly sliced steak with sautéed onions and mushrooms, topped with Provolone cheese*

Reuben 8.50

*Generous portion of thinly sliced corned beef, topped with sauerkraut, 1000 island dressing and Swiss cheese, on toasted rye*

*Children's Menu is available.*

*Ask about our new party room for your next event!*

## THE CLADDAGH

*The Claddagh ring is a traditional Irish ring given in friendship or worn as a wedding ring. The design and customs associated with it originated in the Irish fishing village of Claddagh, located just outside the city of Galway. The ring was first produced in the 17th century during the reign of Queen Mary II, though elements of the design are much older.*

*The Claddagh's distinctive design features two hands clasping a heart, and surmounted by a crown. The elements of this symbol are often said to correspond to the qualities of love (the heart), friendship (the hands), and loyalty (the crown). The expression which was associated with these symbols in the giving of the ring was: "With my two hands I give you my heart, and crown it with my love."*

