



## ST. BRENDAN'S INN

234 S. Washington St. • Green Bay, WI  
(920) 884-8484 • [saintbrendansinn.com](http://saintbrendansinn.com)

*Dear Friends,*

*Irish food is like a song; it is simple and tasty on the tongue while filling and wholesome for the body and spirit. In short, pub food is comfort food. Our staff at St. Brendan's is proud to present many traditional as well as modern Irish dishes. We hope that you will find our food flavorful, our service warm and generous, and our tariff moderate. Sláinte!*

## STARTERS (Small plates for sharing)

### CURRY CHIPS 7.50

Thick-cut pub fries served with a side of Irish style curry sauce.

### MOLLY MALONE MUSSELS 12.90

Fresh steamed mussels in white wine with sautéed garlic, cherry tomato, fresh herb and a hint of cream. Served with toasted sourdough.

### REUBEN ROLLS 9.80


Our specialty Reuben wrapped up in two crispy shells, deep fried and served with our horseradish sauce.

### SMOKEY SPINACH ARTICHOKE DIP 11.70

Smoked Gouda, spinach and artichoke in a delicious hot dip, topped with fresh Parmesan. Served with toasted crostini for dipping.

#### Buy the Kitchen a Pint!

A great way to say thanks to our hardworking and talented kitchen staff – a round of pints at the end of their shift. 12.00

 Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of foodborne illness.

# IRISH SPECIALTIES

### CORNEBEEF & CABBAGE 15.80

Slow roasted corned beef brisket cooked in-house with a side of creamy horseradish sauce. Accompanied with braised cabbage and carrots, and a side of baby red potatoes.

### SHEPHERD'S PIE 16.95

Seared lamb simmered with carrot, celery, onion, and green peas in a hearty broth, topped with homemade mash potato and baked to a golden brown.

### GUINNESS® POT ROAST 16.95

Tender, slow cooked beef covered with our Guinness gravy, served with fresh sautéed vegetables, and side of baby red potatoes.

### FISH & CHIPS 16.90

One of Ireland's favorite dishes. Smithwick's ale battered cod served with steak fries, coleslaw, lemon, homemade tartar sauce, and marble rye.

### COUNTY CLARE MEATLOAF 16.85

A special blend of beef, veal, and pork. Perfectly seasoned and baked, topped with Worcestershire caramelized onion gravy. Served with seasonal vegetables and baby red potato.

### WICKLOW PORK TENDERLOIN 19.10

Bacon-wrapped pork tenderloin medallions, pan seared and topped with a whiskey and garlic cream sauce. Served with sautéed vegetables and mashed potato.

### SHANNON RIVER SALMON 20.75

Fresh Atlantic grilled salmon finished with a sweet and mildly spicy honey miso glaze. Served with wilted spinach, and roasted vegetable rice.

### CASTLEDALY LAMB SHANK 22.10

Succulent lamb shank slow roasted in Guinness gravy served with root vegetable and mashed potato.

**Please allow additional preparation time for this item.**

**Available only on Fridays & Saturdays.**

### RUBY 18.85

Pan seared chicken breast stuffed with rocket goat cheese. Topped with sweet ruby port wine reduction and toasted pecan. Served with seasonal vegetable and mashed potato.

### PÁDRAIC'S CORNEBEEF HASH 14.30

St. Brendan's full flavored corned beef brisket chopped up with cabbage, corn, bell pepper, bacon, and red potato. Served on a thick slice of brioche toast, drizzled with garlic parsley sauce, and topped with a fresh easy egg.

# SOUP & SALAD

## IRISH ROOT SOUP 3.25/4.20

A perfect purée of sweet potatoes, carrots, and leeks.

## BREAD BASKET 4.00

Fresh warm bread with flavored whipped butter and fruit preserves.

## THE PUB SALAD 4.25

Mixed baby greens, tomato, red onion, carrot and croutons.

Served with your choice of dressing.

## SMOKED SALMON SALAD 12.80

Our house hickory smoked salmon with red pepper, cherry tomato, hard boiled egg, red onions, and goat cheese on a bed of mixed greens. Tossed with balsamic vinaigrette and topped with crispy caper.

## O'CONNELL STREET SALAD 12.80

Fresh strawberry, aged cheddar cheese, and spicy cashew on a bed of mixed greens tossed with a raspberry balsamic dressing. Topped with grilled chicken.

# DESSERTS

## CREME BRULEE 6.40


Vanilla flavored custard with a crackly sugar topping.

## STICKY TOFFEE PUDDING 7.40

A warm and decadent soft cake with Irish whiskey toffee sauce, and vanilla bean ice cream.

## CRISPY CHEESECAKE ROLLS 6.40

Cheesecake batter wrapped up in two crispy fried shells. Served with berry compote and decorative toppings.

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# SANDWICHES

All sandwiches served with your choice of french fries, sweet potato fries, mashed potato, chips, or coleslaw ; OR for an extra 1.00 choose a small salad or cup of soup.

## THE REUBEN 12.30

In-house roasted corned beef brisket, melted Swiss cheese, sauerkraut, and homemade 1000 island on grilled marble rye.

## THE KINSALE 11.95

Smithwick's Irish ale battered cod on a soft pretzel bun, with melted cheddar and creamy coleslaw. Served with tomato, red onion, and homemade tartar sauce on the side.

## GRILLED CHICKEN SANDWICH 12.15

Grilled chicken sandwich topped with Provolone cheese & caramelized onions, served on a brioche bun. Mayo, lettuce, and tomato served on the side.

## BURGER BLEU 14.10

Angus beef burger with gooey WI bleu cheese, caramelized onion, pepperoncini, and parmesan peppercorn dressing on a fresh toasted Kaiser roll.

## ST BRENDAN'S BURGER 14.10

A classic returns: Angus beef patty with melted aged white cheddar and whiskey braised leek on a toasted brioche bun. Served with Irish cider aioli, fresh greens, and tomato garnish.

## CELTIC GRILLED CHEESE 10.60

Aged white cheddar, thick applewood smoked bacon, roasted garlic aioli, fresh spinach, and tomato served on grilled wheat.

## POT ROAST SANDWICH 13.20

Our famous Guinness Pot Roast smothering in gravy and topped with crunchy fried onions and cheddar cheese. Served on a brioche bun.

## EGANS MEATLOAF SANDWICH 13.20

Slices of our famous meatloaf topped with Worcestershire cream gravy, caramelized onions, and provolone cheese on our grilled thick cut brioche.

## BLACK AND TAN BURGER 14.10

Angus beef burger topped with fried mushrooms, tomato, aged white cheddar, Guinness battered onion rings, and fresh arugula on a toasted brioche.