



## Dear Friends,

Irish food is like Irish 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 Inn is proud to present many traditional as well as contemporary Irish dishes. We hope that you will find our food flavorful, our service warm and generous and our tariff moderate.

Ashley Oates & Dan Joppe - Innkeepers  
Ben Griggs - Executive Chef

## ST. BRENDAN'S INN

### APPETIZERS

#### MOLLY MALONE MUSSELS

Fresh steamed mussels in white wine with sautéed garlic, cherry tomatoes, fresh herbs and a hint of cream. Served with fresh toasted crostinis. 13

#### PATTY'S PLOUGHMANS PLATTER

A platter LOADED with a mix of cheese, bread, olives, pickles, meats, and spreads. 13

#### McMANAHANS MAC AND CHEESE

Elbow macaroni baked in a rich blend of cheeses with applewood smoked bacon and topped with french fried onions. 11

#### GALWAY CODCAKE

Cod, herbs and Irish cheddar, fried and served with cabbage cream sauce and topped with crispy kale and bacon. 11

#### COLCANNON POPPERS

Yukon Gold mashed potatoes whipped with Irish cheddar, cabbage, and sautéed onions. Rolled in panko and fried. Served with Guinness gravy. 8

#### GOAT CHEESE FRITTERS

Medallions of goat cheese and fresh herbs breaded and fried served with a raspberry vinaigrette salad. 11

#### SMITHWICKS CHICKEN

Chicken breast strips dipped in our famous Smithwicks batter served with your choice of Guinness barbecue sauce or Magner's honey mustard. 9

#### IRISH CURRY FRIES

A favorite at any chipper in Ireland. We special order our curry from Ireland, just to make sure its right. 9

#### REUBEN ROLLS

All that's good about our Reuben wrapped in a crispy shell. 8

### SOUP

#### IRISH ROOT SOUP

A pureed soup of sweet potatoes, carrots and leeks. 3/cup | 5/bowl

#### POTATO LEEK SOUP

A creamy potato and leek soup. Topped with whiskey soaked leeks. 3/cup | 5/bowl

#### SOUP O' DAY

Ask your server about our Chef's homemade soup of the day. 3/cup | 5/bowl

### SALAD

#### HOUSE SIDE SALAD

Mixed greens with tomatoes, cucumbers, red onion and our homemade croutons. Served with your choice of dressing. 5

#### CELTIC CAESAR SALAD

Cut crispy romaine tossed in our creamy dressing with bread crumbs and a blend of shaved romano, asiago, and parmesan. 10  
**add grilled chicken 2 add grilled steak 3**

#### WASHINGTON STREET SALAD

Fresh strawberries, aged cheddar cheese and spicy cashews on a bed of mixed greens tossed with a raspberry balsamic dressing. Topped with grilled chicken. 11

#### SMOKED SALMON SALAD

Our house hickory smoked salmon with red pepper, cherry tomatoes, hard boiled egg, red onion, and Cashel blue cheese on a bed of mixed greens. Tossed with balsamic vinaigrette. 11

#### BARLEY AND MUSHROOM SALAD

A blend of tuxedo barley, wild mushrooms, roasted butternut squash, craisins, feta cheese and arugula tossed in a mustard vinaigrette. 11

*"Oh come ye back  
to Ireland"*

No lifetime of travel is complete without a sojourn to Ireland.

Join us for this all encompassing experience at an extraordinary value away from the crowds in the traditional music capitol of Ireland-County Clare.

For more information please contact  
Kari Miller (920) 362-6393



[www.saintbrendansinn.com](http://www.saintbrendansinn.com)

*Wisconsin food safety agencies advise that consuming rare or undercooked meat, fish or egg products poses a health risk to everyone, especially those who are pregnant, the elderly and the very young. Thorough cooking reduces this risk.*

## ENTREES

### CLEW BAY SURF AND TURF

Ocean prawns with a grilled New York Strip. Served with roasted baby reds, sautéed vegetables, and finished with a roasted shallot port sauce. 26

### SLANEY'S OSSO BUCO

Veal shank braised and slow roasted with root vegetables and tomato. A true classic. 21

### McMURRAY GAME HEN

Roasted cornish game hen atop a bean and barley ragout with a roasted red bell pepper veloute. 21

### WICKLOW PORK TENDERLOIN

Bacon-wrapped pork tenderloin medallions, pan seared and topped with a Jameson and garlic cream sauce. Served with mashed potatoes and sautéed vegetables. 19

### TIPPERARY GAMMON STEAK

Ham hock, pan fried, and served over colcannon mashed potatoes, sautéed vegetables, and finished with a rich irish whiskey sauce. 19

### IRISH ROASTED SALMON

Jameson whiskey glazed wild caught salmon, oven roasted, served with colcannon mashed potatoes and asparagus. 19

### SMITHWICKS BATTERED WALLEYE

Wisconsin line caught Walleye dipped in a Smithwicks Irish Ale batter and fried. Served with mashed baby reds, sautéed vegetables, and finished with an Irish Cheddar Mornay. 18

### ST BRENDANS RAVIOLI

GLUTEN FREE, these raviolis are stuffed full of irish cheeses and served with a tomato and root vegetable stew. This might even satisfy the vegetarian in you. 18

## IRISH SPECIALTIES

### CORNED BEEF AND CABBAGE

Lean corned beef cooked in-house with a side of creamy horseradish sauce. Accompanied with a side of cabbage, carrots and potatoes. 16

### SHEPHERD'S PIE

Seared lamb simmered with carrots, celery, onion, and green peas in a hearty broth, topped with whipped potatoes and baked to golden brown. 16

### IRISH STEW

A hearty stew with slow cooked tenderloin, rutabaga, turnips, parsnip, carrots and onions in a perfect blend of stout and spices. Topped with ashed potatoes. 16

### GUINNESS POT ROAST

Tender, slow cooked beef served with fresh sautéed vegetables, mashed potatoes and covered with our Guinness gravy. 16

### COUNTY CLARE MEATLOAF

A special blend of beef, veal and pork perfectly seasoned and baked. Served with a Worcestershire cream and caramelized onion gravy with fresh vegetables and mashed potatoes. 16

### DUBLIN CODDLE

Irish sausage, bacon, onions, carrots, potatoes and Guinness, slow roasted for several hours for a savory stew. 16

### BANGERS & MASH

Two American banger sausages served over mashed baby red potatoes and finished with an onion gravy. Served with sautéed vegetables. 16

### FISH AND CHIPS

One of Ireland's favorite dishes. Fresh cod in our own Guinness batter, deep fried and served with steak fries, coleslaw and homemade tartar sauce. 16

### ST BRENDANS IRISH BREAKFAST

This HEARTY breakfast mimics the tables of Ireland. We go to great lengths to bring White and Black pudding from Ireland, as well as traditional bangers to make this breakfast as authentic as possible. Served with English back bacon, American Ham, sautéed mushrooms and tomatoes, then finished with eggs cooked to your liking. 17

## SANDWICHES

### SLIDER TRIO

Three exclusive recipe sliders, ground and pattied here at SBI. A BBQ beef, Herbed lamb, and Garlic pork slider each with a unique flavor profile. 11

### STEAK SANDWICH

Grilled steak and crispy pancetta duxelle smothered in Irish Gouda and served on a fresh hoagie bun. 11

### DANNY BOY'S COD SANDWICH

Dan's FAVORITE... Smithwick's Irish Ale battered cod on dark rye, topped with sharp cheddar cheese and a creamy slaw. Served with lettuce, tomato and onion on the side. 10

### REUBEN SANDWICH

Corned beef, provolone cheese, sauerkraut, and 1000 island on toasted caraway rye. 10

### GRILLED CHEESE

Kerrygold Irish cheddar, thick applewood smoked bacon, roasted garlic mayo, fresh spinach and tomatoes grilled on homestyle sourdough. 10

### GRILLED CHICKEN

Grilled chicken breast topped with Irish Gouda on a ciabatta bun with lettuce, tomato, onion, and a side of chipotle mayo. 10

### BANGER AND CURRY

Our American banger grilled and served on a hoagie roll with our imported Irish curry sauce and red onions. 10

### POT ROAST SANDWICH

Our famous pot roast smothered with Guinness gravy, topped with crunchy fried onions on a Sheyboygan roll. 10

### CHICKEN SALAD SANDWICH

Mary's chicken salad with grapes, apples, and red onions piled high on a ciabatta bun. A house favorite. 9

### TOASTED PBnJ

Thick toasted sourdough bread with organic peanut butter and homemade jam. Seriously yummy. 9