

# Starters , Soups , & Salads

## Mozzarella Cheese Sticks

Better than your regular cheese sticks. Hand cut, hand battered and fried. Served with marinara. 6.99

## Spinach & Artichoke Dip

Spinach and artichoke hearts in a creamy Asiago cheese dip. Served with toasted onion Ciabatta points and tortilla chips. 7.99

## Punter's Platter

A combination of Ceili Spuds, Wings O' Fire, Reuben Rolls and Mozzarella Sticks, with dipping sauces. 11.99

## Ceili Spuds

Potato skins with bacon bits and Dubliner cheese. Topped with scallions and sour cream. 6.99

## Shrimp Ballyvaughan

Bacon-wrapped shrimp with garlic butter and remoulade sauces. 9.99

## Wings O' Fire

Wings tossed in our house-made hot sauce and topped with sesame seeds. Served with carrots, celery and bleu cheese dressing. 7.99

## Chipotle Cilantro Hummus

Roasted garlic cilantro hummus with chipotle puree. Served with assorted vegetables and flatbread. 7.49

## Baked Feta

Roasted garlic layered with sliced tomato, sea salt, chives and caramelized feta cheese served in roasted garlic olive oil with grilled rosemary Ciabatta bread. 7.49

## Toasted Seafood Bruschetta

Toasted onion poppy seed Ciabatta blanketed with shrimp and crab mascarpone spread. Topped with tomato bruschetta and Balsamic reduction. 7.99

## \*Black and Blue Gorgonzola Salad

Cajun dusted grilled steak, topped with crumbled gorgonzola cheese, tomato and onion rings on a bed of house greens. Drizzled with a chipotle gorgonzola dressing. 10.99

## Caesar Salad Add Chicken 2.50, or Salmon 5.00

Crisp Romaine hearts in a classic Caesar dressing with garlic croutons and shaved Romano. 6.49

## The Hellas Salad

Fresh Romaine tossed in our house balsamic dressing, with Kalamata olives, tomato, feta cheese and grilled chicken. 9.99

## Cobb Salad

Grilled chicken, egg, bacon, avocado, onion and tomato over crisp Romaine hearts with bleu cheese dressing. 9.99

## Blackened Cod Salad

Fillet of Icelandic cod blackened in cajun spice. Served over a Caesar salad. 9.49

## Soup & Salad Combo

A bowl of your choice of soup and a house salad. 7.49

## Guinness Cheese Soup

Sausage, potatoes and onions in Wisconsin cheddar, spiked with Guinness. 3.79

## Cider French Onion Soup

House made with a twist of apple cider. Baked with crostini and Swiss cheese. 3.79

## Soup of the Day

Ask your server or barman about today's delicious homemade selection. 3.79

## Traditional 1/2 Sandwich and Soup

Your choice of Half a Reuben, BLT, Black and Tan, TBA, Corn Beef, or Portabella with a choice of soup. 7.99

## Beverages

Cidona, Rock Shandy, Club Lemon, Club Orange, Lucozade, Lucozade Orange, Root Beer, Coke, Sprite, Diet Coke, Mello Yello, Lemonade, Ice Tea  
Ask about our specialty Illy Café espresso, cappuccino and mixed drinks.

Ask us about booking your large parties at the Curragh

18% gratuity added to parties of 8 or more. This luncheon menu is served until 3pm Mon - Fri.  
\*These food items may be cooked to order. NOTICE: It has been determined that consuming raw or under-cooked meat, poultry, eggs, seafood, or shellfish may increase your risk of food-borne illness.

# Sandwiches & Burgers

Served with hand cut potato chips. Add soup or house salad for 1.99  
Substitute fries for 1.50 or sweet potato fries for 2.00

## T.B.A.

All natural peppered turkey breast thinly sliced and layered with avocado, applewood- smoked bacon, lettuce, tomato & onion with Chipotle aioli on grilled sourdough. 7.99

## Classic Curragh Reuben

A stack of lean corned beef, sauerkraut, Swiss cheese & Thousand Island dressing on rye. 7.99

## Trinity Chicken Sandwich

Grilled chicken with basil pesto, Swiss cheese and roasted red peppers on a grilled bun. 7.99

## \*Dublin Burger

Half pound fresh ground sirloin, Dubliner cheese and Irish bacon. Served with lettuce, tomato and onion. 8.49

## \*Salmon Sandwich

Grilled salmon served open-faced on rye bread with lettuce, tomato, onion, and a pesto aioli. 9.49

## Irish BLT

Irish bacon, lettuce & tomato, with a touch of mayo on grilled sourdough bread. 6.99

## Portabella Sandwich

Roasted portabella mushrooms, fresh mozzarella, sun-dried tomatoes and fresh basil on a warm multi-grain roll. 7.49

## \*Cheeseburger

Half pound fresh ground sirloin, topped with American cheese. Served with lettuce, tomato and onion. 7.49

## \*Paddy Melt

Half pound fresh ground sirloin, American cheese and sautéed onions on rye bread. 7.99

## Black and Tan

Turkey breast layered with corned beef and coleslaw, served on swirl rye with Swiss cheese and Thousand Island dressing. 7.99

## Curragh's Own Veggie Burger

Made in house from roasted portabella, asparagus, garlic and spinach on a brioche bun with field greens, blarney cheese, caramelized onions & a sun-dried tomato chipotle marscarpone sauce. 7.49

# Irish Fayre & Curragh Specialties

With any entrée add your choice of soup or house salad for 1.99

## Guinness Fish & Chips

We use the finest, wild caught Icelandic cod. Hand trimmed fillets, dipped in our own Guinness batter and fried golden brown. Served with french fries, coleslaw and house made tartar sauce. 10.49

## \*Irish Whiskey Top

8 oz. marinated top sirloin with sautéed mushrooms and burgundy sauce. Served with seasonal vegetables and blanched redskin potatoes. 11.99

## Corned Beef & Cabbage

We cook fresh brisket everyday. Corned beef served over savoy cabbage with mashed potatoes. Topped with horseradish sauce. 9.99

## \*Traditional Irish Breakfast

Two eggs any style, Irish bangers, rashers, black and white pudding, baked beans, broiled tomato and white toast. 8.99

## Irish Stew

Tender pieces of lamb slow-cooked with carrots, potatoes and herbs. Served with soda bread and whipped sweet butter. 8.99

## Shepherd's Pie

Ground beef, diced carrots, peas and onions in a rich gravy, topped with mashed potatoes and baked golden brown. Served with seasonal vegetables and soda bread. 8.99

## Cottage Pie

Chicken, peas, carrots and onions in an herb sauce. Topped with mashed potatoes then baked golden brown. Served with seasonal vegetables and soda bread. 8.99

## Rustic Portabella Pepper Penne

Add Chicken 2.50 or Shrimp 5.00

Roasted portabella mushrooms, onions, roasted garlic, roasted peppers, artichokes, spinach and sun-dried tomatoes tossed in a zesty marinara and penne pasta. 9.99

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# Greadoga

## Appetizers

### Spinach & Artichoke Dip

Spinach and artichoke hearts in a creamy Asiago cheese dip. Served with toasted onion Ciabatta points and tortilla chips. 9

### Toasted Seafood Bruschetta

Toasted onion poppy seed Ciabatta blanketed with shrimp and crab mascarpone spread. Topped with tomato bruschetta and Balsamic reduction. 9

### Mozzarella Cheese Sticks

Better than your regular cheese sticks. Hand cut, hand battered and fried. Served with marinara. 9

### Shrimp Ballyvaughan

Bacon-wrapped shrimp with garlic butter and remoulade sauces. 10

### Ceili Spuds

Potato skins with bacon bits and Dubliner cheese. Topped with scallions and sour cream. 8

### Wings O' Fire

Wings tossed in our house-made hot sauce and topped with sesame seeds. Served with carrots, celery and bleu cheese dressing. 8

### Punter's Platter

A combination of Ceili Spuds, Wings O' Fire, Reuben Rolls and Mozzarella Sticks, with dipping sauces. 12

### Chipotle Cilantro Hummus

Roasted garlic cilantro hummus with chipotle puree. Served with assorted vegetables and flatbread 7.5

### Baked Feta

Roasted garlic layered with sliced tomato, sea salt, chives and caramelized feta cheese served in roasted garlic olive oil with grilled rosemary Ciabatta bread. 8.5

# Anraith Sailead

## Soup and Salads

### Cider French Onion Soup

House made with a twist of apple cider. Baked with crostini and Swiss cheese. 4.5

### Soup of the Day

Ask your server or barman about today's delicious homemade selection. 4.5

### Guinness Cheese Soup

Sausage, potatoes and onions in Wisconsin cheddar, spiked with Guinness. 4.5

### \*Black and Blue Gorgonzola Salad

Cajun dusted grilled steak, topped with crumbled gorgonzola cheese, tomato and onion rings on a bed of house greens. Drizzled with a chipotle gorgonzola dressing. 12

### The Hellas Salad

Fresh Romaine tossed in our house balsamic dressing, with Kalamata olives, tomato, feta cheese and grilled chicken. 10.5

### Cobb Salad

Grilled chicken, egg, bacon, avocado, onion and tomato over crisp Romaine hearts with bleu cheese dressing. 10.5

### Caesar Salad

Crisp Romaine hearts in a classic Caesar dressing with garlic croutons and shaved Romano. 7

*Add chicken for 2.5 or salmon for 5*

### French Countryside Salad

Our version of the Nicoise salad. Chilled salmon with arugula, field greens, red skin potatoes, onion, tomato, French green beans, boiled eggs, and basil in a kalamata shallot vinaigrette. 12

# Ceapaire

*(Sandwiches) Add a bowl of soup or a house salad for 2.5*

### Classic Curragh Reuben

A stack of lean corned beef, sauerkraut, Swiss cheese & Thousand Island dressing on rye. 10

### T.B.A.

All natural peppered turkey breast thinly sliced and layered with avocado, applewood- smoked bacon, lettuce, tomato & onion with Chipotle aioli on grilled sourdough. 9.5

### \*Dublin Burger

Half pound fresh ground sirloin, Dubliner cheese and Irish bacon. Served with lettuce, tomato and onion. 10.5

### \*Cheeseburger

Half pound fresh ground sirloin, topped with American cheese. Served with lettuce, tomato and onion. 9.5

### Curragh's Own Veggie Burger

Made in house from roasted portabella, asparagus, garlic and spinach on a brioche bun with field greens, blarney cheese, caramelized onions and a sun-dried tomato chipotle marscarpone sauce. 9.5

### Portabella Sandwich

Roasted portabella mushrooms, fresh mozzarella, sun-dried tomatoes and fresh basil on a warm multi-grain roll. 9

### Black and Tan

Turkey breast layered with corned beef and coleslaw, served on swirl rye with Swiss cheese and Thousand Island dressing. 9.5

### Trinity Chicken Sandwich

Grilled chicken with basil pesto, Swiss cheese and roasted red peppers on a grilled bun. 10

*NOTICE: \*These food items maybe cooked to order. It has been determined that consuming raw or under cooked meat, fish, poultry, eggs, seafood or shellfish may increase your risk of food-borne illness.*

# Head Chursa

*(Entrée) From the homeland Add a bowl of soup or a house salad for 2.5*

## Guinness Fish & Chips

We use the finest, wild caught Icelandic cod. Hand trimmed fillets, dipped in our own Guinness batter and fried golden brown. Served with french fries, coleslaw and house made tartar sauce. 13.5

## Corned Beef & Cabbage

We cook fresh brisket everyday. Corned beef served over savoy cabbage with mashed potatoes. Topped with horseradish sauce. 13

## Galway Bay Seafood Fleadh

Baked filet of north Atlantic pollack stuffed with shrimp, crab and marscarpone. Served with twin griddle potato crab cakes, lime hollandaise and seasonal vegetables. 14

## \*Traditional Irish Breakfast

Two eggs any style, Irish rashers, bangers, black and white pudding, baked beans, broiled tomato and white toast. 11

## Irish Stew

Tender pieces of lamb slow-cooked with carrots, potatoes and herbs. Served with soda bread and whipped sweet butter. 11

## Chicken Curry

Sautéed chicken tossed with vegetables in a mild curry sauce. Served on a bed of rice pilaf. 13

## Cottage Pie

Chicken, peas, carrots and onions in an herb sauce. Topped with mashed potatoes then baked golden brown. Served with seasonal vegetables and soda bread. 12

## Shepherd's Pie

Ground beef, diced carrots, peas and onions in a rich gravy, topped with mashed potatoes and baked golden brown. Served with seasonal vegetables and soda bread. 12

# Príomhbheile

*(Main Course) Add a bowl of soup or a house salad for 2.5*

## \*Gaelic Steak

14 oz. rib-eye steak topped with sautéed onions and mushrooms covered in an Irish whiskey sauce. Served with seasonal vegetables and mashed potatoes. 19

## \*Irish Whiskey Top

8 oz. marinated top sirloin with sautéed mushrooms and burgundy sauce. Served with seasonal vegetables and blanched redskin potatoes. 16

## \*Sea Salt and Herb Rubbed Filet

Sea salt and herb rubbed 8oz fillet drizzled with a sweet lemon ancho chili butter. Served with roasted potato and blanched asparagus. 23

## Seared Scallops Pomodoraccio

Pan seared scallops served with a sweet pepper pilaf, braised spinach, sun-dried tomato, roasted garlic Dijon sauce and pommes frits. 17

## Blackened Strawberry Salmon

Grilled, blackened salmon topped with a sweet strawberry cashew butter served with seasonal vegetables and mashed potatoes. 15

## Rustic Portabella Pepper Penne

Roasted portabella mushrooms, onions, roasted garlic, roasted peppers, artichokes, spinach and sun-dried tomatoes tossed in a zesty marinara and penne pasta. 12

*Add chicken for 2.5*

## Chicken Romano

Breast of chicken lightly breaded, topped with fresh mozzarella, mixed greens, and our tomato bruschetta mixture. Served with red skin potatoes. 14

*We wanted our name to tell a lot about our pub. The Curragh is the headquarters of flat racing in Ireland. Written evidence of racing dates back to the third century, when chariot races were held at the "Cuíreach"-- the Gaelic word for racecourse-- on the lands known today as the Curragh Racecourse and Training Grounds.*

*The Curragh hosts all five Classic Races, and up to thirteen other quality race days annually.*

*We invite you to enjoy the "Craic" here with us and feel apart of our warm family at the Curragh.*

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## Brunch

Breakfast Items available until 2pm

### Corned Beef Hash

Our tender corned beef tossed with peppers, onions, parsley and shredded potatoes, served with two eggs any style and traditional soda bread. 8

### Ham & Cheese Omelette

Three egg omelette stuffed with honey roasted ham and Wisconsin cheddar. Served with fresh fruit and roasted potatoes. 8

### French Toast Delight

Mascarpone filled sweet cranberry walnut french toast topped with whipped cream. Served with yogurt, granola, fresh fruit and honey. 9

### \*Eggs Benedict

Poached eggs & Irish bacon on an English muffin, smothered with hollandaise, served with fresh fruit and roasted potatoes. 9

### Bubble & Squeak

Potato pancake stuffed with scrambled eggs, mushrooms, Irish bacon and cheddar cheese. Served with fresh fruit & roasted potatoes. 9

### Blueberry Pancakes

Three buttermilk blueberry pancakes served with fresh fruit and dusted with cinnamon. 7

### Vanilla French Toast

Sweet Cranberry Walnut French toast sprinkled with powdered sugar, topped with whipped cream and served with fresh fruit. 7

### Leprechauns Gold 'n Blarney Omelette

Find your own pot of gold 'n hash browns wrapped up in a light and fluffy omelette with caramelized onions and blanketed with blarney cheese. Served with fresh fruit. 9

### \*Traditional Irish Breakfast

Two eggs any style, Irish rashers, bangers, black and white pudding, baked beans, broiled tomato and white toast. 11

## Starters

### Shrimp Ballyvaughan

Bacon-wrapped shrimp with garlic butter and remoulade sauces. 10

### Ceili Spuds

Potato skins with bacon bits and Dubliner cheese. Topped with scallions and sour cream. 8

### Wings O' Fire

Wings tossed in our house-made hot sauce and topped with sesame seeds. Served with carrots, celery and bleu cheese dressing. 8

### Baked Feta

Roasted garlic layered with sliced tomato, sea salt, chives and caramelized feta cheese served in roasted garlic olive oil with grilled rosemary Ciabatta bread. 8

### Mozzarella Cheese Sticks

Better than your regular cheese sticks. Hand cut, hand battered and fried. Served with marinara. 8

### Spinach & Artichoke Dip

Spinach and artichoke hearts in a creamy Asiago cheese dip. Served with toasted onion Ciabatta points and tortilla chips. 9

### Toasted Seafood Bruschetta

Toasted onion poppy seed Ciabatta blanketed with shrimp and crab mascarpone spread. Topped with tomato bruschetta and Balsamic reduction. 9

### Roasted Pepper Hummus

Roasted pepper hummus served with grilled flatbread and assorted vegetables for dipping. 7

## Soups & Salads

### Cider French Onion Soup

House made with a twist of apple cider. Baked with crostini and Swiss cheese. 4.5

### The Hellas Salad

Fresh Romaine tossed in our house balsamic dressing, with Kalamata olives, tomato, feta cheese and grilled chicken. 10

### Caesar Salad

Crisp Romaine hearts in a classic Caesar dressing with garlic croutons and shaved Romano. 7

Add chicken for \$2.5 or salmon for \$5

### Panko Roasted Salmon

Roasted salmon, crusted in panko bread crumbs served chilled atop baby spinach, mixed greens, onions, Pomodoraccio tomato, Gorgonzola cheese and roasted peppers tossed with a toasted sesame vinaigrette. 10

### Guinness Cheese Soup

Sausage, potatoes and onions in Wisconsin cheddar, spiked with Guinness. 4.5

### Cobb Salad

Grilled chicken, egg, bacon, avocado, onion and tomato over crisp Romaine hearts with bleu cheese dressing. 10

### Blackened Cod Salad

Fillet of Icelandic cod blackened in ca un spice. Served over a Caesar salad. 10

### \*Black and Blue Gorgonzola Salad

Ca un dusted grilled steak, topped with crumbled gorgonzola cheese, tomato and haystack onions on a bed of house greens. Drizzled with a chipotle gorgonzola dressing. 12

*an 18% gratuity will be added to parties of 8 or more.*

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# Specialties

*Add a bowl of soup or a house salad for 2.5*

## \*Gaelic Steak

14 oz. rib-eye steak topped with sautéed onions and mushrooms covered in an Irish whiskey sauce. Served with seasonal vegetables and mashed potatoes. 19

## Galway Bay Seafood Fleadh

Baked fillet of north Atlantic pollack stuffed with shrimp, crab and marscarpone. Served with twin griddle potato crab cakes, lime hollandaise and seasonal vegetables. 14

## Blackened Strawberry Salmon

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## Chicken Curry

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Sea salt and herb rubbed 8oz fillet drizzled with a sweet lemon ancho chili butter. Served with roasted potato and blanched asparagus. 23

## Seared Scallops Pomodoraccio

Pan seared scallops served with a sweet pepper pilaf, braised spinach, sun-dried tomato, roasted garlic Di on sauce and pommes frits. 17

## Chicken Romano

Breast of chicken lightly breaded, topped with fresh mozzarella, mixed greens, and our tomato bruschetta mixture. Served with red skin potatoes. 14

## Rustic Portabella Pepper Penne

Roasted portabella mushrooms, onions, roasted garlic, roasted peppers, artichokes, spinach and sun-dried tomatoes tossed in a zesty marinara and penne pasta. 12

# Traditional Irish Fayre

*Add a bowl of soup or a house salad for 2.5*

## Guinness Fish & Chips

We use the finest, wild caught Icelandic cod. Hand trimmed fillets, dipped in our own Guinness batter and fried golden brown. Served with french fries, coleslaw and housemade tartar sauce. 13

## Irish Stew

Tender pieces of lamb slow-cooked with carrots, potatoes and herbs. Served with soda bread and whipped sweet butter. 11

## Cottage Pie

Chicken, peas, carrots and onions in an herb sauce. Topped with mashed potatoes then baked golden brown. Served with seasonal vegetables and soda bread. 12

## Corned Beef & Cabbage

We cook fresh brisket everyday. Corned beef served over savoy cabbage with mashed potatoes. Topped with horseradish sauce. 12

## Bangers & Mash

Butterflied Irish sausages fried and sliced atop redskin mashed potatoes, smothered in a rich roasted shallot gravy. 10

## Shepherd's Pie

Ground beef, diced carrots, peas and onions in a rich gravy, topped with mashed potatoes and baked golden brown. Served with seasonal vegetables and soda bread. 12

## Kilkenny Pot Roast

Top round basted with a coffee Guinness broth and slow roasted with carrots, onions, celery and potatoes. Served with our caramelized shallot gravy. 11

# Sandwiches

*Served with fries. Add a bowl of soup or a house salad for 2.5*

## Classic Curragh Reuben

A stack of lean corned beef, sauerkraut, Swiss cheese & Thousand Island dressing on rye. 9

## Trinity Chicken Sandwich

Grilled chicken with basil pesto, Swiss cheese and roasted red peppers on a grilled bun. 9

## Ambassador Roast Sandwich

Pepper crusted roast, topped with portabella mushrooms, baby spinach, fresh mozzarella and a light horseradish cream, on a kaiser roll with coleslaw. 10

## \*Cheeseburger

Half pound fresh ground sirloin, topped with American cheese. Served with lettuce, tomato and onion. 8.5

## Black and Tan

Turkey breast layered with corn beef and coleslaw, served on swirl rye with Swiss cheese and Thousand Island dressing. 9

## \*Salmon Sandwich

Grilled salmon served open-faced on rye bread with lettuce, tomato, onions and a pesto aioli. 11

## Portabella Sandwich

Roasted portabella mushrooms, fresh mozzarella, sun-dried tomatoes and fresh basil on a warm multi-grain roll. 8.5

## \*Dublin Burger

Half pound fresh ground sirloin, Dubliner cheese and Irish bacon. Served with lettuce, tomato and onion. 9.5

## Curragh's Own Veggie Burger

Made in house from roasted portabella, asparagus, garlic and spinach on a brioche bun with field greens, blarney cheese, caramelized onions and a sun-dried tomato chipotle marscarpone sauce. 9

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