

appetizers =

a side of bleu cheese dressing

JUMBO LUMP CRAB CAKE\$16.95 Housemade and packed with crab meat, topped with a microgreen salad in a citrus vinaigrette and served with a lemon-basil aioli	IRISH NACHOS\$13.95 Crispy tater tots smothered in spicy pulled chicken, cheddar cheese sauce, fresh salsa & jalapeno peppers
STEAK HOUSE SKINS\$13.95 A giant russet potato, scooped out, stuffed with marinated steak, caramelized onions, demi-glace, and smothered in melted cheddar and monterey jack	ALEHOUSE WINGS Your choice of natural or crispy fried in your choice of: Buffalo, BBQ, Buffiyaki, Buffaque, Asian Sweet & Spicy, Scuffalo, Scampi, or Teriyaki
PULLED PORK SLIDERS\$11.95	6 WINGS\$9.95 12 WINGS\$18.95 18 WINGS\$27.95
Our slow cooked, spice-rubbed pork shoulder, shredded and topped with melted cheddar and monterey jack on three bakery fresh slider rolls	CHEESY TOTS\$12.95 Tater tots covered with cheese sauce, bacon bits, and drizzled with ranch dressing
IRISH SPRING ROLLS	POUTINE\$11.95 Crispy french fries topped with mozzarella cheese and brown gravy
GIANT AUTHENTIC BAVARIAN PRETZEL\$12.95 Served warm and soft with a side of your choice of cheddar cheese sauce or spicy brown mustard	CHEESE QUESADILLA\$12.95 Grilled flour tortilla filled with monterey jack and cheddar cheese blend Add Chicken +\$4 Add Steak or Shrimp +\$6
BAKED CLAMS	STEAK TIDBITS*\$12.95 Marinated steak cooked to your liking and served over garlic croutons. Topped with melted mozzarella, brown gravy and crispy onion straws
KELLY'S NACHOS	BAKED SPINACH & ARTICHOKE DIP\$11.95 Fresh spinach and artichoke hearts, cream, fresh herbs and a blend of cheeses. Served with house fried tri-colored corn tortilla chips
PRICE EDWARD ISLAND MUSSELS\$13.95 Always fresh & served with garlic bread in your choice of sauces: White wine & garlic, fra diavolo, marinara	kelly's kettles
MOZZARELLA STICKS\$11.95 Golden brown and gooey, served with marinara dipping sauce	SOUP OF THE DAY CLASSIC \$7.50 FRENCH ONION \$7.50
	LOADED IRISH POTATO \$7.50
ALEHOUSE CHICKEN TENDERS\$11.95 Classic with a side of honey mustard or tossed in buffalo sauce with	ALEHOUSE SIGNATURE CHILI \$7.50



Substitute a house salad or fresh coleslaw with any burger or sandwich for no additional charge.

Upgrade to any of our other sides for \$2 • Add french fries to any appetizer for \$3

Fresh salads

Add chicken-4 • steak-6 • shrimp-6 • crab cake-10

CLASSIC CAESAR \$13.95

Fresh chopped romaine, aged romano cheese & herbed croutons, tossed in creamy caesar dressing

THE CLASSIC WEDGE \$13.95

Fresh crisp iceberg lettuce wedge topped with our housemade bleu cheese dressing, bacon, tomato and crispy onion straws

SIGNATURE STEAK* SALAD \$18.95

Tender, marinated steak cooked to your liking and served over a bed of fresh baby greens. Topped with gorgonzola, banana peppers and crispy onion straws. Served with a side of balsamic dressing

KELLY'S POACHED PEAR SALAD \$14.95

Fresh bartlett pears poached in a sweet red wine reduction served over fresh baby greens and topped with dried cranberries, housemade candied walnuts and crumbled gorgonzola. Served with a side of balsamic dressing

SALMON GARDEN SALAD \$22.95

Pan seared salmon served over spring greens with tomato, red onions, cucumbers & carrots and served with a balsamic dressing (*)

CHOPPED SALAD \$13.95

Fresh chopped iceberg lettuce, tomato, red onions, cucumbers & carrots with your choice of dressing on the side (**)



housemade mac n' cheese

CLASSIC MAC N' CHEESE \$12.95

Pasta sauteed in our creamy cheese sauce, topped with toasted panko & served in a cast iron skillet

BUFFALO CHICKEN MAC N' CHEESE \$15.95

Classic Mac with spicy pulled buffalo chicken, topped with toasted panko & drizzled with house made buffalo sauce

PULLED PORK MAC N' CHEESE \$15.95

Classic Mac with our slow-roasted pulled pork, topped with toasted panko & drizzled with ale house bbg sauce



burzers

All of our house burgers are cooked to your liking



OUR HOUSE BURGER*\$13.95 Up to a half pound of our house blend ground beef served on a toasted bun with french fries, lettuce, tomato, onion & pickles	GRILLED CHEESE BURGER*\$16.95 House burger cooked with 8 slices of your choice of cheese on grilled Texas toast
THE KELLY BURGER*\$15.95 House burger topped with a housemade bacon jam & melted cheddar cheese	THE HANGOVER BURGER*\$17.95 House burger topped with bacon, melted american cheese, a fried egg, and three onion rings

THE	IRISH	BURGER*	\$16.95

House burger topped with our corned beef, sauerkraut, thousand island dressing & smothered in melted swiss cheese

THE ST. PATTY'S MELT*.....\$15.95

House burger topped with american cheese & caramelized onions served on grilled rye bread

sandwiches 4 wraps

All of our sandwiches, burgers and wraps are served with french fries & a pickle (unless otherwise indicated) Substitute side salad with any sandwich or burger • Gluten-free bun or upgrade to any of our other sides - \$3

Substitute side salad with any sandwich of burger • didteri-free built of upg	lade to any of our other sides - 35	
THE IRISH BLESSING. \$15.95 Our beer-braised corned beef & pastrami topped with sauerkraut, thousand island dressing, & smothered in melted swiss cheese. Served on a toasted authentic potato knish with a side of housemade coleslaw	CHICKEN CAPRESE WRAP\$15.95 Tender grilled chicken breast, mixed greens, tomato and fresh mozzarella in a flour tortilla, drizzled with a balsamic glaze	
CHICKEN CAESAR WRAP\$14.95 Tender grilled chicken wrapped in a warm, soft flour tortilla with chopped romaine and creamy caesar dressing	SOUTHWEST CHICKEN SANDWICH\$15.95 Tender grilled chicken breast, on a toasted ciabatta roll with melted cheddar cheese, bacon, pickled onions and chipotle mayo	
ROAST PORK PHILLY CHEESE STEAK\$15.95 Thinly sliced house roasted pork smothered in melted swiss & mixed greens. Served on a toasted garlic hero with a side of au jus	KELLY'S CLASSIC RUEBEN\$15.95 Our beer-braised corned beef and pastrami topped with sauerkraut, thousand island dressing, smothered in melted swiss and served on fresh grilled rye bread	
GRILLED PORTOBELLO WRAP. \$14.95 With fresh baby greens, roasted red pepper, sauteed onion & bleu cheese crumbles. Served in a flour tortilla with a balsamic glaze and a side salad	STEAK SANDWICH*\$18.95 Marinated tender sliced steak cooked to your liking and topped with crispy onion straws, melted mozzarella and creamy horseradish sauce on a toasted hero roll	
CALIFORNIA CHICKEN SANDWICH\$15.95 Tender grilled chicken breast topped with fresh sliced avocado, applewood smoked bacon and cilantro-lime mayo on a toasted ciabatta roll	BUFFALO CHICKEN WRAP \$14.95 Kelly's chicken tenders tossed in our house buffalo sauce and wrapped in a warm, soft flour tortilla with lettuce and tomato	

CUBAN SANDWICH......\$17.95

House roasted pork with ham, swiss cheese, pickles, and mustard on a pressed hero

Thinly sliced ribeye steak smothered in melted mozzarella and served on a toasted garlic hero with a side of au jus for dipping

make it even better Top your burger, wrap, sandwich or poutine!

Add crispy fried onion, sautéed onion, brown gravy, jalapeño or banana pepper- 50¢

Add cheese (american, cheddar, swiss, mozzarella, pepper-jack, cheese sauce or gorgonzola), a fried egg, sautéed mushrooms, cole slaw, bacon jam, bacon crumbles, or fried onion rings - \$1.50

Add bacon, chili, sliced avocado, quacamole, pulled pork or pulled chicken- \$3

BREAKFAST BLT*\$14.95	THE CHARB WRAP\$17.95
Crispy bacon, lettuce, and tomato topped with a fried egg and your choice of cheese served on your choice of a toasted brioche bun, ciabata bread, rye bread, or Texas toast	Kelly's chicken tenders wrapped in a warm, soft flour tortilla with bacon, lettuce, tomato, avocado, and pepper jack cheese with
pull, clabata breau, lye breau, or Texas toast	chipotle mayo

PRIME RIB PHILLY CHEESE STEAK......\$16.95

Our house roasted prime rib sliced thin, smothered in melted mozzarella cheese and caramelized onions. Served on a toasted hero roll

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Seasoned pastrami smothered in melted swiss cheese and topped with our homemade coleslaw and thousand island dressing. Served on fresh grilled rye bread

entrées

SHEPHERD'S PIE \$16.95

Seasoned ground beef, carrots, onions and peas simmered in a light guinness stout and burgundy wine broth topped with our housemade mashed potato and rich demi-glace

BLACK ANGUS NY STRIP STEAK* \$34.95

16 oz., certified black angus NY strip steak, grilled to your liking and smothered in caramelized vidalia onion. Served with our housemade mashed potato and fresh seasonal vegetable

PAN SEARED SALMON \$22.95

Fresh atlantic salmon drizzled in lemon beurre-blanc. Served over saffron basmati rice and fresh seasonal vegetable

Add Crab Topping......\$9.95

GRANDMA KELLY'S MEATLOAF \$19.95

Ground beef with bell pepper, onion and bacon. Stuffed with Irish cheddar, smothered in gravy, served with mashed potato and fresh seasonal vegetable

BANGERS AND MASH \$18.95

Traditional Irish banger sausage over our creamy house made mashed potato smothered in gravy and served with a vegetable

FISH AND CHIPS \$16.95

Flaky beer battered cod served with our crispy tater tots with lemon and tartar sauce

GUINNESS BEEF STEW \$18.95

Classic Irish beef stew loaded with hearty vegetables and infused with guinness stout. Served over mashed potatoes

CHICKEN MILANESE \$24.95

A breaded chicken cutlet pounded thin and lightly fried, over mixed baby greens with fresh mozzarella and an heirloom tomato salad drizzled with balsamic glaze

Indicates menu item is gluten free

Before placing your order, please inform your server if a person in your party has a food allergy
*This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or under cooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

20% gratuity may be added to parties of 6 or more We reserve the right to add a 3% surcharge for all non cash transactions

may the hinges of our priendship never grow rusty

-ırısh proverb