

NINE FINE IRISHMEN

LUNCH

NIGHTLY ENTERTAINMENT STARTS AT 9:00PM

STARTERS

DRUNKEN ONION RINGS	12
Bloody Mary Marinated, Beer Battered Onion Rings with Spicy Mustard	
IRISH NACHOS**	13
Fried Potato Slices, Beer Cheese Sauce, Chive Aioli, Green Onion	
Add Chicken Breast	3
Add Corned Beef	4
Add Flat Iron Steak	5
BEER N' CHEESE DIP	13
Creamy Dip Made with Smithwick's Ale and Irish Cheddar Cheese with Assorted Country Breads	
CRAB CAKE	14
Lump Crab, Chive Aioli, Cabbage Slaw, Balsamic Reduction	
SHRIMP COCKTAIL	14
Jumbo Shrimp, House Made Guinness Cocktail Sauce	
BAKED BRIE	13
Brie Cheese, Whiskey Marinated Cherries, Wrapped in Puffed Pastry, Balsamic Reduction, Ciabatta Bread	
STEAMERS*	15
Little Neck Clams, White Wine Sauce, Garlic and Tomato Broth, Served with Ciabatta Bread	
FRIED SAUSAGES	13
Beer Battered Sausage, Spicy Sausage, Guinness Mustard Sauce, Spicy Mustard Sauce	
CHICKEN WINGS	14
Buffalo or Barbeque Sauce, Celery, Carrot Sticks, Ranch Dressing	
SOUPS & SALADS	
COLCANNON SOUP	9
Creamy Soup Puréed with Potatoes, Cabbage and Leeks, Topped with Crispy Irish Bacon	
HOUSE GREEN SALAD	10
Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onions and Balsamic Vinaigrette	
TOMATO SALAD	13
Seasonal Tomatoes, Cherry Tomatoes, Goat Cheese, Blue Cheese, Ricotta Salata, Extra Virgin Olive Oil, Balsamic Reduction	
CHOPPED PUB SALAD	15
Romaine, Grilled Chicken Breast, Cherry Tomatoes, Stilton Blue Cheese, Dill Pickles, Tossed with Basil Vinaigrette	
FLAT IRON STEAK SALAD*	16
Romaine, Roasted Corn, Cherry Tomatoes, Watermelon Radish, Roasted Onions, Tossed with Creamy Balsamic Dressing	
GRILLED SALMON SALAD*	16
Mixed Greens, Cherry Tomatoes, Cucumbers, Goat Cheese, Tossed with Citrus Dill Dressing	
HERB CRUSTED GOAT CHEESE SALAD	15
Arugula, Oven Dried Tomatoes, Caramelized Onions, Tossed with Basil Vinaigrette	

SANDWICHES

Served with Choice of Irish Chips, Coleslaw or Potato Salad

BLACKENED MAHI SANDWICH*	16
Blackened Mahi, Red Pepper Aioli, Napa Cabbage Slaw, Sliced Tomatoes, Brioche Bun	
TURKEY PANINI	14
Fresh Roasted Turkey, Sliced Tomatoes, Chive Aioli, Caramelized Onions, Arugula, Provolone Cheese, Herb Ciabatta	
IRISH CHEESESTEAK SANDWICH	16
Flat Iron Steak, Banana Peppers, Caramelized onions, Guinness Mustard Sauce, Irish Cheddar	
CORNED BEEF SANDWICH	14
Sliced corned beef, Toasted Marble Rye, Provolone Cheese, Sauerkraut, Thousand Island Dressing	
HERB GRILLED CHICKEN	15
Herb Grilled Chicken Breast, Red Pepper Aioli, Roasted Onions, Arugula, Tomato, Brioche Bun	
NFI BURGER*	15
Irish Cheddar, Irish Bacon, Tomato Chutney, Garlic Aioli, Brioche Bun	
TRADITIONS	
14oz BONE-IN NEW YORK STEAK*	26
Braised Cabbage, Mushroom Sauce	
IRISH BREAKFAST*	14
Two Eggs, Bangers, Corned Beef Hash, Rashers, Home-Style Potatoes	
SHEPHERD'S PIE	14
Port Wine Infused Beef Tips, Ground Beef, Onions, Carrots, Mashed Potatoes	
IRISH BANGER*	14
Traditional Irish Sausage, Garlic Mashed, Mushroom Sauce, Braised Cabbage	
FISH & CHIPS*	16
Beer Battered Cod, Irish Chips, Tartar Sauce	
LAMB STEW*	17
Diced Lamb, Potatoes, Root Vegetables, Traditional Broth	
CHICKEN POT PIE	16
Chicken Breast, Potatoes, Carrots, Onions, Creamy Tomato Broth, Flakey Crust	

SIDES \$6 or 2 for \$9 with purchase of Entrée

Grilled Asparagus
Green Beans
Mashed Potatoes
Roasted Garlic Mashed Potatoes
Goat Cheese Mashed Potatoes
Irish Chips**
Mac n Cheese
Creamed corn
Fried Pickles with Tarter Sauce

18% gratuity is added for parties of 6 or more.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

**Contains ingredients that certain individuals may be allergic to.

NINE FINE IRISHMEN

DINNER

NIGHTLY ENTERTAINMENT STARTS AT 9:00PM

STARTERS

DRUNKEN ONION RINGS	12
Bloody Mary Marinated, Beer Battered Onion Rings with Spicy Mustard	
IRISH NACHOS**	13
Fried Potato Slices, Beer Cheese Sauce, Chive Aioli, Green Onion	
Add Chicken Breast	3
Add Corned Beef	4
Add Flat Iron Steak	5
BEER N' CHEESE DIP	13
Creamy Dip Made with Smithwick's Ale and Irish Cheddar Cheese with Assorted Country Breads	
CRAB CAKE	14
Lump Crab, Chive Aioli, Cabbage Slaw, Balsamic Reduction	
SHRIMP COCKTAIL	14
Jumbo Shrimp, House Made Guinness Cocktail Sauce	
BAKED BRIE	13
Brie Cheese, Whiskey Marinated Cherries, Wrapped in Puffed Pastry, Balsamic Reduction, Ciabatta Bread, Lavosh	
STEAMERS*	15
Little Neck Clams, White Wine Sauce, Garlic and Tomato Broth, Ciabatta Bread	
FRIED SAUSAGES	13
Beer Battered Sausage, Spicy Sausage, Guinness Mustard Sauce, Spicy Mustard Sauce	
CHICKEN WINGS	14
Buffalo or Barbeque Sauce, Celery, Carrot Sticks, Ranch Dressing	
SOUPS & SALADS	
COLCANNON SOUP	9
Creamy Soup Puréed with Potatoes, Cabbage and Leeks, Topped with Crispy Irish Bacon	
HOUSE GREEN SALAD	10
Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onions and Balsamic Vinaigrette	
TOMATO SALAD	13
Seasonal Tomatoes, Cherry Tomatoes, Goat Cheese, Blue Cheese, Ricotta Salata, Extra Virgin Olive Oil, Balsamic Reduction	
NFI SALAD	12
Romaine, Cherry Tomatoes, Stilton Blue Cheese, Dill Pickles Tossed with Basil Vinaigrette	
Add Chicken Breast	6
Add Grilled Salmon	8

TRADITIONS

SHEPHERD'S PIE	18
Port Wine Infused Beef Tips, Ground Beef, Onions, Carrots, Mashed Potatoes	
IRISH BANGERS*	18
Traditional Irish Sausage, Garlic Mashed, Mushroom Sauce, Braised Cabbage	
LAMB STEW*	19
Diced Lamb, Potatoes, Root Vegetables, Traditional Broth	
CHICKEN POT PIE	21
Chicken Breast, Potatoes, Carrots, Onions, Peas, Creamy Tomato Broth, Flakey Crust	
FISH & CHIPS*	21
Beer Battered Cod, Irish Chips, Tartar Sauce	

MAIN COURSES

HERB SEARED CHICKEN	20
Boursin Cheese Mushroom Pudding, Jameson Peppercorn Demi	
GRILLED SALMON*	23
Caper and Tomato Butter Sauce	
FILET AND SHRIMP*	32
Grilled Filet, Grilled Shrimp, Onion Jam, Lemon Butter Sauce	
PAN SEARED MAHI MAHI*	24
Lemon Butter Sauce	
MUSTARD CRUSTED RACK OF LAMB*	30
Jameson Peppercorn Demi	
14oz BONE-IN NEW YORK STEAK*	26
Melted Blue Cheese, Jameson Peppercorn Demi	
14oz BONE-IN RIBEYE*	27
Cippollini Onions, Herbed Tomato	

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Grilled Asparagus
Green Beans
Mashed Potatoes
Roasted Garlic Mashed Potatoes
Goat Cheese Mashed Potatoes
Irish Chips**
Mac n Cheese
Creamed corn
Fried Pickles with Tarter Sauce

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