

## IRISH HILLS DINNER MENU

### APPETIZERS

<b>BEER CHEESE</b> - Homemade by Kathy... with Celery, Carrots, Crackers Small-\$8 Large \$10.50	
<b>POTATO SKINS</b> - topped with cheeses and bacon bits - served with sour cream	\$8.50
<b>FRIED GREEN TOMATOES</b> - house breaded, served with red pepper jelly	\$8.50
<b>MUSHROOMS</b> - mushroom caps stuffed with our crab blend, cheeses and baked	\$9
<b>SHRIMP COCKTAIL</b> - six shrimp served with house made cocktail sauce	\$12
<b>CHEESE STICKS</b> - breaded and deep fried, served with marinara sauce	\$8
<b>GROUPER FINGERS</b> - breaded in our house seasoning and deep fried - tartar sauce	\$12
<b>CHICKEN TENDERS</b> - breaded served with choice of dipping sauce- \$9 with fries	\$12

### SALADS

Fresh mixed greens, topped with hard-boiled egg, cheeses, bacon bits, red onion, cucumbers, diced tomatoes and potato sticks. Extras Dressings .50

<b>IRISH HILLS HOUSE SALAD</b> - \$6.50	<b>IRISH HILLS CAESAR SALAD</b> - \$8	
<b>CHEF SALAD</b> - topped with ham and turkey		\$12
<b>CHICKEN</b> - fried or grilled		\$12
<b>SOUTHWEST CHICKEN SALAD</b>		\$13
Cajun seasoned grilled or fried chicken, fresh mixed greens, black beans, roasted corn, cheeses, diced tomatoes, tortilla strips - salsa ranch		
<b>CAESAR SALAD</b> topped with Grilled SALMON \$16	Grilled CHICKEN - \$14	
<b>TRIO SALAD</b> - scoop of chicken, tuna and cottage cheese \$14	<b>DUO</b> - Chicken and Tuna	\$12
All served atop fresh greens with a side of sliced tomatoes, egg, cucumbers		

### WRAPS

Red Roasted Pepper Wrap. Served with choice of side.

<b>GRILLED OR FRIED CHICKEN</b>	\$13.50
Red roasted pepper wrap filled with mixed greens, ranch dressing, tomatoes, cheeses and bacon bits. <b>SOUTHWEST STYLE</b> -	\$14.50

### SOUPS

**Potato** - topped with cheeses and bacon bits Cup \$5 Bowl - \$7

### SANDWICHES and BURGERS

Served with choice of daily side

Burgers are Handcrafted on a toasted bun, topped with lettuce, tomato, onion & pickle

<b>HAMBURGER</b> - \$11.50	<b>BEER CHEESE BURGER</b> - \$12.50	<b>CHEESEBURGER</b> -- \$12.00
<b>IRISH HILLS BURGER</b>		\$12.50
Cajun seasoning, mayo, grilled onions, dill pickle chips and pepper jack cheese		
<b>PATTY MELT</b> - Swiss cheese, bacon, grilled onions, 1000 island on marbled rye bread		\$13.50
<b>BLACK AND BLEU BURGER</b> - bleu cheese, lettuce, tomato, onion and pickle		\$12.50
<b>REUBEN</b> - Corned beef, sauerkraut, 1000 island dressing, Swiss cheese, grilled on marble rye		\$13
<b>PHILLY STEAK</b> - grilled onions, peppers, provolone cheese - au jus		\$13.50
<b>MONTEREY CHICKEN</b> - topped with bacon, cheeses, tomato, ranch dressing		\$12.50

Consuming raw or undercooked meats or shellfish may increase your risk of food borne illness  
859-497-1866

IRISH HILLS DINNER MENU

**THE HOUSE SPECIAL - \$38**

Six ounce grilled Filet Mignon topped with three grilled Shrimp, Onion Ring, Asparagus and Hollandaise Sauce. Served with Salad or choice of Side Item

**HOUSE SPECIALS**

- ROASTED BEEF MANHATTAN** \$16 ½ Order \$14  
Top round sandwiched between white bread, served with homemade mashed potatoes and topped with beef gravy. Served with choice of Side or House Salad
- HOT BROWN - Kentucky style -** \$17 **Baby Brown \$14**  
Toast Points, layers of turkey, mornay sauce, cheeses, tomato and bacon. Baked to bubbly HOT! Served with choice of Side or House Salad
- GROUPER FINGER PLATTER** – served with French Fries and Cole Slaw \$16
- PASTA of the Day - Priced accordingly**

**ENTREES**

Served with Choice of Side and Salad

- FILET MIGNON - hand cut, lean and flavorful - Six ounce - \$34 Eight ounce - \$38**
- RIB-EYE-** hand cut 14 ounces, marbled for peak flavoring - \$34
- SIRLOIN -** eight ounces and grilled \$23
- CHOPPED STEAK -** lean ground chuck, topped with grilled onions, peppers, mushrooms and served atop roasted beef gravy - \$18
- PORK CHOP-** French cut, grilled and served with a ramekin of spiced apples - \$23
- CHICKEN MONTEREY -** cheeses, bacon, tomato, ranch dressing and baked \$20
- CHICKEN SMOTHERED -** grilled and topped with Peppers Onions, Mushrooms - \$20
- SALMON -** grilled plain or blackened, served with house made orange sauce - \$22
- MAHI-MAHI -** mild white fish grilled and topped with house made citrus butter - \$23
- GROUPER-** lemon peppered seasoned grilled and served top Wild Rice. Salad or side \$21
- WALLEYE-** lightly seasoned grilled or house breaded and deep fried- \$22
- SHRIMP –**8 shrimp lightly breaded in our house seasonings and deep fried \$22
- SHRIMP –** grilled and lightly seasoned or blackened \$22
- FROG LEGS-**breaded in our house seasoning, deep fried \$23

**SIDE-ITEMS**

French Fries, Homemade Onion Rings, Daily Vegetable, Glazed Carrots, Wild Rice, Italian Flat Green Beans, Coleslaw, Mashed Potatoes, Baked Potato, Asparagus, Sweet Potato Fries.

YOUR SERVER WILL LET YOU KNOW WHAT DELICIOUS DESSERTS WE HAVE AVAILABLE

**Chocolate Lava Cake with ice Cream and Chocolate Drizzle - \$9**

Pecan Pie - \$7.50

Cheesecake with Raspberry Drizzle - \$7.50

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