



STARTERS

Reuben Fritters Slow-roasted corned beef brisket, cream cheese, cheddar, sauerkraut and pickle, rolled in panko breading then deep fried & served with 1000 island **\$14.25**

GF **Sweet Potato Wedges** Sweet potato wedges seasoned with sea salt, cracked pepper and sweet paprika, deep fried & served with wholegrain honey mustard **\$9.50**

Irish Poutine Shoestring fries loaded with swiss & cheddar cheese with banger gravy and crispy onions **\$9.50**

Mozzarella Sticks Served with marinara sauce **\$8.25**

Cheesy Bacon Tater Tots Delicious tots served with cheddar cheese sauce and real bacon bits **\$9.25**

Pub Pretzels Oven-baked pretzels served with our homemade honey mustard and cheddar cheese sauce **\$9.50**

GF **Goat Cheese & Artichoke Spinach Dip** A creamy, baked spinach dip blended with savory goat cheese and artichoke hearts, served with spinach chips. (Gluten free corn chips available) **\$13.25**

Deep Fried Pickle Chips Breaded and served with ranch dressing **\$9.00**

Stuffed Mushrooms Mushroom caps filled with a bacon and banger stuffing, served with a balsamic and sour cream dipping sauce **\$10.95**

GF **Roasted Brussel Sprouts** Topped with bacon, feta cheese and balsamic glaze **\$10.95**

GF **Chip Trio** Hummus, guacamole and black bean salsa served with house made tortilla chips. (Gluten free corn chips available) **\$10.50**

GF **McColley's Wings** 1 doz. deep fried chicken wings served with your choice of bleu cheese or ranch

Choose your sauce from our signatures:

- * Sweet Heat Buffalo
- * Garlic Parmesan
- * Caramel Whiskey
- * Guinness Barbeque

\$14.25 1/2 doz \$7.75

soups or salad choices

Add any proteins to salad

- *Chicken (\$4)
- *Corned Beef (\$4)
- *Turkey (\$4)
- *Banger Sausage(\$4)
- *Bacon (\$3)

French Onion Crock \$6.75

Chef's Brew (Soup of the day)

Ask your server about our featured soup of the day
Cup \$4.50 Bowl \$6.50

GF **Goat Cheese Salad**

Dried cranberries, toasted pecans & goat cheese on a bed of leafy greens and tossed in our chef's homemade mustard vinaigrette **\$13.25**

Buffalo Chicken Salad

Green leaf lettuce, tomatoes & cheddar cheese topped with diced chicken tenders tossed in red hot sauce with blue cheese dressing **\$14.95**

pizza

Irish Pizza

8-inch oven roasted crust topped with 1000 island, corned beef, asiago cheese and sauerkraut **\$12.00**

Dill Pickle Pizza

8 inch baked crust topped with ranch, cheddar jack cheese, dill pickles, bacon and deep fried pickle chips **\$13.00**

signature sandwiches

All Sandwiches and burgers come with your choice of a side and pickle

Chicken Spiedie Hoagie

The pride of Binghamton, NY; this dish is an all-natural chicken breast in a spiedie marinade with tomatoes, green peppers & coleslaw served in a grilled hoagie roll **\$14.25**

Corned Beef Reuben

House-braised corned beef brisket with melted cheese, sauerkraut and creamy 1000 island dressing **\$13.75**

***Turkey Reuben**
\$13.75

***Sweet Potato Reuben**
\$12.75

Califonia Style Veggie Burger

Topped with a roasted garlic aioli, lettuce, tomato and cheddar cheese on a grilled brioche roll **\$12.75**

Turkey Club

Fresh house roasted turkey, bacon, lettuce, tomato and mayo on 3 pieces of toasted sourdough bread **\$14.25**

Chicken Bacon Ranch Wrap

Deep fried chicken tenders in a flour tortilla with cheddar jack, bacon, lettuce, tomato & ranch **\$13.00**

Grilled Chicken Sandwich

Marinated chicken breast topped with lettuce, tomato & mayo served on a brioche roll **\$12.75**

BLT Sandwich

Bacon, lettuce, tomato & mayo on sourdough bread **\$9.00**

Haddock Sandwich

A lightly fried haddock filet served on a grilled brioche roll with tarter sauce **\$14.00**

Spinach and Artichoke Chicken Sandwich

Grilled Chicken breast topped with asiago cheese and a creamy spinach artichoke blend served on sour dough bread **\$14**



**Banger Hoagie**

Banger sausage grilled and served in a buttered & grilled roll with sauteed peppers, onions & swiss cheese **\$14**

Boxy Burger

8oz beef patty topped with boxty, bacon, lettuce, tomato, mayo & cheddar jack cheese **\$14.95**

Chef's Choice

1/2 lb. burger topped with Chef's choice **\$14.95**

Bison Burger

8oz Bison burger topped with burgundy soaked onions and mushrooms, cheddar jack cheese and a Dijon horseradish mayo. **\$16.95**

Mandarin Ginger Breaded Chicken Wrap

chicken fingers with Spring mix, cheddar jack cheese, cucumbers and a mandarin orange ginger sesame sauce, all wrapped in a spinach wrap. **\$13.00**

main fare**GF Corned Beef Hash**

House-braised corned beef, topped with two fried eggs and served with marble rye toast **\$12.50**

Bangers & Mash

Grilled banger sausages with grilled onions. Served on a bed of creamy colcannon with a side of thick Guinness gravy and vegetable. **\$16.75**

Baked Haddock

Seasoned with cajun or lemon pepper served with vegetable and choice of side **\$18.00**

GF McColley's Shepherd's Pie "Cottage Pie"

Beef cooked slow and low with guinness, mushrooms, onions, carrots, sweet corn & topped with our creamy colcannon and served with vegetable **\$16.50**

Homemade Mac & Cheese

Served with garlic toast and topped with melted cheddar jack & bread crumbs **\$9.50**

Homemade Chicken Pot Pie

Roasted chicken and vegetables in a creamy gravy topped with a flaky crust topping **\$14.50**

Fish & Chips "Fresh Water Lake Perch"

Lightly battered lake perch with french fries and vegetable. **\$16.50**

Rohrbach Beer Battered or Salt & Vinegar chip crusted haddock fish fry

Served with choice of side and house made coleslaw & tartar

Regular \$15.50

Petite \$12.50

Early Bird Fish Fry

11:30-6pm Fridays and Saturdays (Rohrbach or Salt & Vinegar)

Regular \$14.50

Petite \$11.50

sides**GF Colcannon**

Mashed potato with cabagge

GF Potato Salad**GF Shoestring Fries****GF Tater Tots****Boxy (2)**

"Potato Pancake"

GF Sweet Potato Wedges

\$2.25 upcharge

Onion Rings

\$2.25 upcharge

GF Corned Beef Hash

\$2.25 upcharge

Homemade Coleslaw

Friday & Saturday Only

GF California Blend

zucchini, cauliflower, squash, broccoli, carrot

Vegetable of the day**Small House Salad**

\$3.00 upcharge

GF Small Goat Cheese Salad

\$3.00 upcharge

Cup of soup

\$3 upcharge

DESSERTS**Shamrock Cake**

Guinness chocolate cake layered with Jameson ganache and froned with Irish cream frosting **\$8.50**

Very Berry Blast

White cream cake with a blueberry and raspberry topping. finished with whipped cream **\$8.00**

Chocolate Peanut Butter Pie

Dark chocolate and peanut butter mousse with peanut butter cups **\$8.50**

Irish Coffee

Hot Coffee with Irish Cream liquer and Irish Whiskey topped with whipped cream **\$8**

