

STARTERS

Half Dozen Crispy Chicken Wings \$12

mesquite seasoned and tossed in classic hot or sweet ginger sauce | served with blue cheese dressing and celery

Baked Artichoke Dip \$9

Irish Cheddar | peppadew peppers | pita chips

Sesame Orange-Glazed Crispy Shrimp \$12

scallions | toasted sesame seeds | sweet chili aioli

Irish Potato Skins \$10

potato skins | corned beef | bacon | cheddar cheese
scallions | sour cream

Ploughman's Plate \$15

local summer sausage | cheese curds | horseradish Havarti
Stout and mustard cheese spread | bread & butter pickles
pretzel bites | French bread

Whistling Straits Appetizer Sampler \$21

buffalo wings | baked artichoke dip | crispy shrimp

SOUPS AND SALAD



Potato Leek Soup

cream sherry | chive oil

Chef's Soup of the Day

Cup \$6 Bowl \$8

Irish Pub Salad \$10

mixed greens | cheese curds | bacon | tomatoes
cucumbers | onion rings | honey mustard dressing

GRAB AND GO

Bottled Soda \$3

Bottled Water \$3

Gatorade \$4

Assorted Candy Bars \$3

Mixed Nuts and Trail Mix \$5

House-Made Granola Bars \$5

SANDWICHES

SERVED WITH YOUR CHOICE OF:
CRISP VEGETABLES WITH HUMMUS
HOUSE-MADE POTATO CHIPS
FRENCH FRIES | SEASONAL FRUIT

Grilled Sheboygan Double

Bratwurst \$12

sauerkraut | stewed onions | Stout cheese spread
Sheboygan hard roll

Smoked Turkey Club \$13

Swiss cheese | bacon | lettuce | tomato | onion
basil aioli | Tuscan bread

Irish Cheeseburger \$15

half-pound Angus patty | smoked bacon
Irish Cheddar | roasted tomato sauce | onion rings
Brioche bun

Grilled Chicken Breast \$12

fresh mozzarella cheese | pesto aioli
arugula | beefsteak tomato
sourdough roll

SEAFOOD SPECIALTIES



Fish and Chips \$16

Scottish ale-battered Icelandic haddock | French fries
coleslaw | marble rye | malt vinegar tartar sauce

F/I/T Pan-Seared Arctic Salmon \$16

fire-roasted vegetable relish | sautéed baby spinach
roasted red pepper sauce