

Appetizers:

Corned Beef Egg Rolls \$6.95

Egg rolls stuffed with lean corned beef mixture and shredded cheese. Served with our signature tangy mustard sauce for dipping.

Fresh Cut Chips \$2.95

A healthy portion of fresh cut potato fries, add a side of curry sauce for 50¢.

Waffle Fries \$3.95

A large basket of waffle-cut potato fries, add your choice of sauce for 50¢.

Spinach Queso Dip \$3.95

Homemade Spinach cheese dip served with homemade fresh white corn tortilla chips.

Hash-Browned Zucchini \$3.95

Shredded zucchini and potatoes mixed with parmesan cheese, fresh garlic, and then lightly browned. Served with sour cream and diced tomatoes.

Warm Garlic Blue Cheese Dip with Bacon \$6.50

A blend of blue cheese, cream cheese, fresh garlic and bacon served oven hot with thick cut potato crisps. Substitute waffle-cut fries for \$2.

Avocado Vinaigrette \$6.95

Sliced ripe avocado served with fresh spring mix greens, tomatoes, onions and drizzled with our house vinaigrette.

Smoked Salmon \$7.95

Thinly sliced North Atlantic smoked salmon served with toast points, smeared with a Boursin cheese accompanied by fresh spring mix greens, capers, red onions and sweet cherry tomatoes.

Chicken Wings \$5.95

Plump chicken wings deep fried, then tossed in our spicy buffalo wing sauce and grilled to perfection. Served with celery and your choice of ranch or blue cheese dressing.

Chicken Tenders \$5.95

Fresh strips of chicken tenders battered in house, then fried to a golden brown and served with a choice of ranch, BBQ or honey mustard. Add a side of curry sauce for .50¢.

Spicy Buffalo Waffle Chips \$6.95 (Half Order: \$4.95)

Our waffle fries tossed in buffalo sauce then smothered in shredded cheese and topped with jalapeno peppers and sour cream.

Nachos \$7.95 (Half Order: \$5.95)

Our waffle fries topped with shredded cheese, scallions, black beans, jalapeno peppers, tomatoes, and black olives. Served with guacamole, sour cream and salsa. Add chicken or beef \$2.50.

Quesadillas \$6.95

A large flour tortilla stuffed with shredded cheese, black beans, jalapeno peppers and served with shredded lettuce, pico de gallo, sour cream, and guacamole. Add chicken or beef \$2.50.

Soups: Cup \$2.95 Bowl \$4.95

Creamy Tomato and Artichoke

A creamy mixture of pureed artichokes, roasted tomatoes and seasonings. A customer favorite.

French Onion Soup

Sautéed onions swimming in beef stock with a slight hint of sherry. Topped with croutons and melted Swiss cheese.

Soup of the Day

Ask us about our fresh soup of the day.

Soup & Salad Combination \$7.50

A cup of any of our soups, along with a side house salad or side Caesar salad.

Salads:

Our Dressings: Ranch, Blue Cheese, Honey Mustard, 1000 Island, Italian, House Vinaigrette or Southwestern Ranch.

Side House \$3.50

Mixed greens, cucumbers, tomatoes, shredded carrots and red onion.

Side Caesar \$3.50

Crisp romaine lettuce tossed in caesar dressing and topped with freshly shredded parmesan cheese and croutons.

Caesar Salad \$6.95

Crisp romaine lettuce tossed in Caesar dressing, freshly shredded parmesan cheese and croutons. Add grilled chicken \$2.50 or full size salmon \$5.00.

Strawberry Spinach Salad \$7.95

Baby spinach, strawberries, blue cheese crumbles and toasted sweet almonds tossed in our poppy seed dressing.

Greek Salad \$7.95

Crisp mixed greens tossed in our in house Greek vinaigrette topped with fresh grape tomatoes, cucumbers, onions, feta cheese, Kalamata olives and pepperoncinis. Add grilled chicken \$2.50.

Crispy Chicken Salad \$8.95

Crispy chicken tenders served on a bed of mixed greens, shredded cheese, cucumbers, tomato and red onions.

Irish Cobb Salad \$8.95

Crisp mixed greens topped with bacon bits, blue cheese crumbles, a sliced hard-boiled egg, tomatoes, red onions, black olives and sliced avocado.

Taco Salad \$8.95

A homemade taco shell filled with lettuce and topped with seasoned ground beef, tomatoes, black olives, shredded cheese, jalapenos, guacamole and sour cream. Served with our southwestern ranch dressing. Substitution of chicken or black beans available upon request.

Snug Signature Burgers:

All of our burgers are a half pound of premium ground beef and served with lettuce, tomato, onion, fresh cut chips and a pickle spear, sub salad for \$1.00.

Bacon Cheese Burger \$8.95

Hickory smoked bacon and your choice of American, Swiss or pepperjack cheese.

Mushroom and Swiss \$8.95

Seasoned sautéed mushrooms and melted Swiss cheese.

A-1 Peppercorn Burger \$9.95

Smothered in A-1 peppercorn sauce and topped with hickory smoked bacon, pepperjack cheese and crispy fried onions.

Irish Breakfast Burger \$10.95

Topped with white cheddar cheese, rashers, bangers, grilled tomatoes and finished off with a fried egg!
Served with a side of baked beans.

A la carte Burger or Chicken Sandwich \$7.50

Build your own burger! Add .75¢ for each of the following: American, Swiss, pepperjack, blue cheese, white cheddar, sautéed onions, sautéed mushrooms, jalapeños, avocado, crispy fried onions, pico de gallo, guacamole, sauerkraut, pickles, rasher, fried egg or hickory smoked bacon.

Veggie Burger \$8.50

Boca burger grilled then topped with melted white cheddar served with fresh avocado slices, pico de gallo and chipotle mayo.

Sandwiches:

All sandwiches come with fresh cut chips and a pickle spear, sub salad for \$1.00

Reuben \$8.95

Lean thinly sliced corned beef topped with sauerkraut and Swiss cheese on Rye. (Also available with turkey).
Served with a side of 1000 Island dressing.

Turkey Rasher Wrap \$7.95

Crisp romaine lettuce tossed with ranch dressing, rolled with turkey, rashers, tomatoes and red onions in a flour tortilla.

Blackened Chicken Caesar Wrap \$8.95

Crisp romaine lettuce tossed with Caesar dressing, parmesan cheese and rolled with blackened chicken in a flour tortilla.

Sandwiches cont'd:

All sandwiches come with fresh cut chips and a pickle spear, sub salad for \$1.00

Warm Corned Beef Sandwich \$8.95

Corned beef warmed in hot au jus, served on a fresh baguette roll with pickles, mayonnaise and spicy mustard.

Patty Melt \$8.95

A half pound of lean ground beef topped with sautéed mushrooms, onions then placed between two pieces of toasted rye and melted Swiss.

French Dip Sandwich \$8.50

Thinly sliced roast beef warmed in hot au jus, then placed on a fresh baguette with melted Swiss, served with a side of hot au jus. Add sautéed mushrooms or onions for .75¢.

Cod Sandwich \$8.45

Battered cod served with tartar sauce, lettuce, tomato and onion on a fresh baguette.

Grilled Vegetable Sandwich \$8.50

Grilled marinated portabella mushrooms, roasted red peppers, grilled onions and zucchini topped with white cheddar cheese served on a fresh baguette with lettuce and tomatoes.
Served with a side of cottage cheese.

Balsamic Chicken Sandwich \$8.95

A marinated and grilled chicken breast, served on a toasted bun, with tomato, red onion, balsamic vinaigrette dressing, fresh spinach, Swiss cheese and hickory smoked bacon.

Cajun Shrimp Po'boy \$9.95

Blackened shrimp served with shredded lettuce, pico de gallo and chipotle mayo. Served on a fresh baguette.

Sesame Seared Ahi Tuna Sandwich \$9.95

Sesame seared tuna served with a wasabi mayo, fresh spring mix greens, cucumbers and onions on toasted sourdough bread.

Salmon Sandwich \$9.95

Grilled North Atlantic Salmon served with a citrus mayo, lettuce, tomatoes and onions on toasted sourdough bread. (Also available blackened).

Entrees:

Fish and Chips \$8.95

Beer battered Icelandic cod deep fried to a crispy golden brown and served with our fresh cut chips, coleslaw and a side of tartar sauce.

Corned Beef and Cabbage \$8.95

A traditional favorite. Tender slices of lean corned beef, served over mashed potatoes and sautéed cabbage, with a traditional white wine parsley sauce.

Shepherd's Pie \$8.95

Beef, carrots, onions and celery simmered in a dark brown gravy, topped with mashed potatoes and served hot from the oven, comes with a side salad and dinner roll.

Traditional Irish Breakfast \$9.95

Two fried eggs, served with rashers, bangers, baked beans, grilled tomatoes, home-fries and your choice of toast. Add Black & White pudding for \$1.00.

Liver and Onions \$7.95

Calves liver pan fried with sautéed onions. Served over mashed potatoes with our homemade brown gravy.

Spicy Chicken Curry \$8.95

Marinated and grilled chicken simmered in a spicy curry sauce, served over a bed of rice pilaf. Garnished with tortilla chips and topped with cheese, green onions, and diced tomatoes.

Grilled Salmon \$10.95

Grilled North Atlantic salmon fillet served over a bed of rice pilaf with a side of sautéed vegetable medley.

Fish Tacos \$7.95

Two flour tortillas filled with battered Icelandic cod fried golden brown and topped with shredded cabbage, shredded cheese and pico de gallo. Served with rice, black beans and a side of homemade salsa.

Spinach and Goat Cheese Penne \$8.95

Penne pasta with creamy goat cheese, fresh spinach and roasted red peppers topped with Parmesan and served with homemade garlic bread.

Fettuccine Alfredo \$8.95

Our homemade creamy Alfredo tossed with sautéed mushrooms, diced tomatoes, fresh baby spinach and fettuccini pasta. Served with a side of garlic bread. Add blackened chicken for \$2.50

Entrees cont'd:

Shrimp Scampi \$10.95

Sautéed Shrimp in a simple sauce of white wine, lemon, garlic, shallots, and butter over a bed of Linguine. Served with garlic bread.

Mediterranean Chicken Piccata \$11.95

Seared chicken breast sautéed with artichokes, sun-dried tomatoes, garlic, shallots and served with a white wine, lemon caper sauce over rice pilaf.

Sesame Seared Ahi Tuna \$11.95

Sesame seared tuna glazed with a ginger sweet soy reduction and topped with a pineapple citrus salsa over a bed of rice pilaf.

Sides:

Fresh Cut Chips \$2.95

A healthy portion of fresh cut potato fries, add a side of curry sauce for 50¢.

Crisps \$1.95

Homemade potato chips.

Mashed Potatoes \$1.95

Our mashed potatoes served with homemade gravy.

Vegetable Medley \$1.95

Fresh seasonal sautéed vegetables.

Desserts:

Vanilla Ice Cream \$1.95

3 scoops of vanilla ice cream.

Guinness Ice Cream \$3.95

3 scoops of our signature Guinness ice cream.

Homemade Apple Crumble a la mode \$3.95

Baked apple and cinnamon, topped with a crumble crust. Served piping hot with 2 scoops of vanilla ice cream.

Strawberry Cheesecake \$4.50

Cheesecake layered with strawberry syrup and topped with fresh strawberries.

Turtle Blonde Brownie \$4.95

A blonde brownie filled with walnuts, chocolate chunks and topped with our signature Guinness ice cream.