

APPETIZERS

Salad of Garden Greens

With Choice of Homemade Dressings. 6.95

Rosie O'Grady's Own Caesar Salad

Crisp Romaine Lettuce Lightly Tossed in our Traditional Caesar Dressing with Shaved Parmesan Cheese and Croutons. 7.95

Baby Spinach & Radicchio Salad

With Arugula, Button Mushrooms, Endive, Juicy Pear Slices, Pecans and Gorgonzola Cheese; Topped with a Honey-Herb Vinaigrette. 8.95

Grilled Warm Portobello Salad

Tender Grilled Portobello Mushroom over Fresh Mozzarella, Roasted Peppers, Beefsteak Tomatoes and Arugula. 9.95

Irish Oak Smoked Salmon

Served on Toast Points with Fresh Horseradish, Diced Onions & Capers. 12.95

Blue Point Oysters

Plump & Pristine, Nestled on a Bed of Crushed Ice. 12.95

Jumbo Gulf Shrimp Cocktail

Chilled and Served with a Spicy Cocktail Sauce. 13.95

Crab Cake Appetizer

One Crabcake Made with Jumbo Lump Crabmeat, Delicately Pan Fried, Served over a Rich Lobster Sauce. 13.95

Prince Edward Island Mussels

Fresh Mussels Sauteed with Tomato, Shallots, Garlic, White Wine and Fresh Herbs. 9.95

Crispy Fried Calamari

Fried to Perfection, Served with a Hearty Tomato Sauce. 8.95

French Onion Soup Au Gratin

A Crock of French Onion Soup, Topped with Croutons and Covered in Mozzarella and Swiss Cheese. 6.95

Soup of the Day

5.95

TRADITIONAL FAVORITES

Rosie O'Grady's Irish Beef Stew

Tender Pieces of Cut Sirloin, Slow Cooked with Garden Fresh Vegetables and Potatoes in a Hearty Beef Gravy. 18.95

Grilled Sirloin Burger

With Sauteed Onion and Mushrooms, Served with French Fries. 15.95

Sliced Steak Sandwich

Sliced New York Cut Sirloin Steak, with Melted Monterey Jack Cheese and Onion Rings Stacked on a Club Roll 18.95

Traditional Fish & Chips

Ale Battered Filet of Boston Scrod Deep Fried to a Golden Brown, Served with French Fries and Tartar Sauce. 18.95

Shepherd's Pie

A Blend of Chopped Beef & Veal Mixed with Fresh Vegetables, Topped with a Crown of Fresh Mashed Potatoes. 18.95

MAIN COURSES

All Entrees in box served with choice of potatoes and medley of vegetables.

Maryland Crabcakes

Made with Select Jumbo Lump Crabmeat, Delicately Pan Fried with a Rich Lobster Sauce. 24.95

Sea Scallops

Sauteed and Topped with a Butter Sauce. 22.95

Norwegian Salmon

Broiled and Served over Beurre Blanc. 22.95

8 oz Prime Filet Mignon 27.95

Add 6oz Lobster Tail \$ 10

16oz Prime Boneless Rib Steak 29.95

16oz New York Cut Sirloin Steak 29.95

Medallions of Filet Mignon Au Poivre

Medallions of Filet Mignon Sauteed with Green Peppercorns and Brandy and a Touch of Cream. 24.95

Grilled Pork Chops

Twin 8oz Chops 19.95

Braised Lamb Shank

In Natural Jus, Served with Mashed Potatoes 22.95

Chicken Cordon Bleu

Breaded Breast of Chicken, Filled with Ham & Swiss Cheese, Baked to a Golden Brown. 22.95

Chicken Portofino

Pan Seared Chicken Breast Served with Wilted Spinach, Mushrooms, Proscuitto & Pine Nuts. 19.95

Chicken Fettuccine

Tender Strips of Grilled Chicken in a Roasted Pepper and Fresh Garlic Cream Sauce, with Scallions, Snow Peas & Romano Cheese Served over Fettuccine. 18.95

Lobster Ravioli

Fresh Lobster Ravioli Served in a Pink Vodka Sauce, Garnished with Fresh Lobster Meat. 22.95

Linguini and Seafood

Shrimp, Bay Scallops, Clams and Mussels in a Rich Tomato Sauce, Served over Linguini. 19.95

Penne Primavera

Fresh Seasonal Vegetables Sauteed in Olive Oil with Roasted Garlic, Tossed with Penne Pasta 17.95

Grilled Jumbo Shrimp & Sea Scallop Risotto

With Asparagus Tips, Wild Mushrooms, Roasted Red Peppers and Saffron 23.95