



## APPETIZERS

### **IRISH EGG ROLLS**

Soft tortillas filled with sauerkraut, corned beef and Swiss cheese deep-fried and served over onion tangles with Thousand Island dressing for dipping. 8.25

### **BAJA CHICKEN QUESADILLAS**

Large flour tortilla filled with cheddar and pepper jack cheese, spicy grilled chicken, diced tomato and green onion served with guacamole and salsa. 8.75

### **LOADED POTATO SKINS**

Fresh crisp potato skins topped with jack and cheddar cheese, bacon bits and green onions. Oven toasted and served with sour cream. 7.00

### **WEXFORD WINGS**

Enjoy these large and spicy chicken wings with ranch dressing, celery and carrot sticks. 8.75

### **TOP SHELF COMBO PLATTER**

A tantalizing combination of baby back ribs, hand battered chicken strips, Irish egg rolls, loaded potato skins, and Guinness onion rings served with Thousand Island, sour cream, and BBQ sauce. 12.75

### **GUINNESS BATTERED ONION RINGS**

Hand battered onions in O'Leary's own recipe, deep-fried to perfection. 7.00

### **LOBSTER SPINACH DIP**

It's time to take a dip of our warm and spicy blend of lobster, artichoke hearts, cheese, fresh spinach and spices served with a blend of tortilla chips. 7.75

### **BBQ CHICKEN NACHOS**

Tortilla chips, diced BBQ chicken, chili, pico de gallo, shredded lettuce, jalapeños, queso sauce, salsa and sour cream. 9.25

## SOUPS & SALADS

### **EMERALD ISLE SALAD**

Fresh California greens with a grilled to perfection chicken breast, red onions, carrots, sliced apples, grapes, feta cheese and caramelized pecans served with our raspberry dressing. 9.75

### **JAMAICAN JERK SALAD**

A mountain of fresh greens with marinated strips of chicken, red onions, carrots, sliced strawberries, mandarin oranges, mozzarella cheese and sliced almonds served with our poppyseed dressing. 9.75

### **CHIPOTLE CHICKEN SALAD**

Fire grilled chicken breast nestled atop our fresh greens, and topped with tomato, black olives, green onions, cheddar and jack cheese, fried tortilla strips and served with a chipotle ranch dressing. 9.75

### **BUFFALO CHICKEN SALAD**

Hand tossed buffalo chicken strips grilled or fried atop fresh greens, crumbled bleu cheese, diced cucumbers, garden fresh tomatoes and served with your dressing choice. 9.75

### **ORIGINAL SOUTHERN FRIED CHICKEN SALAD**

Crisp cold salad topped with lightly fried chicken breast tenders, crispy onion tangles, fresh tomatoes, mushrooms, shredded cheese and bacon, served with choice of dressing. We recommend poppyseed or honey mustard. 9.75

### **HOMEMADE SOUPS**

**French Onion** 4.25

**Mixed Baby Greens Salad  
& French Onion Combo** 8.25

**Soup of the Day** 3.75

**Mixed Baby Greens Salad  
& Soup of the Day Combo** 7.75

—SIGNATURE SALAD DRESSINGS—

Honey Mustard • Bleu Cheese • Ranch • Thousand Island • Balsamic Vinaigrette  
Chipotle Ranch • Poppyseed • Raspberry • Italian • French



## SANDWICHES, BURGERS & WRAPS

Served with seasoned french fries, sweet potato fries (or homemade potato chips 11-4). You may sub Guinness onion rings, fruit cup, side garden salad or side caesar salad for an additional charge.

### **VEGGIE WRAP**

Lettuce, tomato, red onion, shredded carrot, cucumber, black beans, cream cheese and Swiss all inside a tomato wrap. 8.75

### **HAND CRAFTED VEGGIE BURGER**

Homemade vegetable burger made with the perfect mixture of mushrooms and cheeses. Served with lettuce, tomato, and onions. 8.75

### **HOUSE REUBEN**

Thinly sliced corned beef topped with a heap of sauerkraut, Thousand Island sauce and melted Swiss cheese on deli style marble rye. 9.25

### **CHIMES CHICKEN STRIP PLATTER**

Fresh hand cut chicken breasts battered in our own recipe, fried perfectly and marinated with your choice of sauces: Asian Zing, Honey BBQ, or Buffalo. Served with choice of dipping sauce. 9.75

### **FRENCH QUARTER CHICKEN WRAP**

Our grilled chicken breast sliced and wrapped with caramelized onion, Boursin cheese and Applewood smoked bacon, wrapped in a warm chipotle tortilla. 9.25

### **BBQ PULLED PORK SANDWICH**

Tender hand pulled pork roasted in our sweet hickory sauce with melted cheddar cheese and red onion served on a bun. 8.25

### **FISH & CHIPS PLATTER**

Hand battered strips of cod lightly fried and served with French fries and tartar sauce. 10.25

### **CRISPY MONTEREY CHICKEN WRAP**

Hand battered chicken breast with melted jack cheese, crisp bacon and ranch dressing. 9.75

### **TANGY RANCH CHICKEN WRAP**

Shredded cheddar cheese, fire grilled chicken, lettuce, tomato, hickory smoked bacon and chipotle ranch dressing in a warm tomato tortilla. 9.00

### **JAMAICAN JERK CHICKEN BURGER**

Enjoy the tropical flavor of a spicy Jamaican Jerk chicken breast topped with pepper jack cheese, grilled pineapple, cool mango mayonnaise, lettuce and tomato. Served on a jalapeño cornmeal Kaiser roll. 9.75

### **TRIPLE DECKER CLUB SANDWICH**

Tender shaved ham and turkey piled high atop fresh multi-grain bread with fresh tomato, lettuce, crisp bacon and our garlic mayonnaise sauce. 8.25

### **1/2 CLUB SANDWICH & SALAD OR SOUP**

A little less with choice of soup of the day or a side salad (Sorry, no fries). 7.25  
With baked French Onion soup. 8.25

### **ALOHA BURGER**

Choice ground beef patty with a Teriyaki glaze, grilled pineapple slices, lettuce, carrots and scallions served on a sesame seed bun. 9.75

### **A-1™ PEPPERCORN BURGER**

Sizzling Applewood smoked bacon, melted pepper jack cheese, A-1™ peppercorn spread, crispy onion tanglers on an onion bun. 9.75

### **BLUE RIBBON BURGER**

A juicy burger basted with tangy steak sauce and topped with crumbled blue cheese. Served with onion straws, lettuce, tomato, and a zesty chipotle mayo on an onion bun. 9.75

### **O'LEARY'S BURGER**

Melted Swiss cheese, grilled mushrooms, onions, lettuce and tomato. 9.25

### **BBQ RANCH BURGER**

A touch of our BBQ sauce and chipotle ranch with cheddar cheese, crispy onion tanglers, Applewood smoked bacon, lettuce and tomato. 9.75

### **CHEESEBURGER CLUB**

Melted American cheese with crisp bacon, lettuce, tomato and mayonnaise on grilled sourdough bread. 8.75



## BUTCHER'S CUT USDA CHOICE STEAKS

### **OUR FAVORITE RIBEYE STEAK**

Our most flavorful steak! A hearty 12 oz. ribeye steak generously marbled for full-bodied taste. Topped with onion tangles and served with garlic mashed potatoes and fresh sauteed vegetables. 19.25

### **FLAME GRILLED TOP SIRLOIN**

Tender juicy USDA sirloin seasoned with our own special blend of herbs and spices. Flame grilled just the way you like it. Served with garlic mashed potatoes and fresh sauteed vegetables. 17.75

### **LOUISIANA RIBEYE**

The Bayou's best! A 12 oz. ribeye steak spiced with Louisiana seasonings and grilled the way you like it. Topped with a herb and garlic butter for a hearty robust taste! Served with garlic mashed potatoes and fresh sauteed vegetables. 18.75

## SOMETHING FOR EVERYONE

Lunch (11 a.m.-4 p.m.) potato choices—french fries, sweet potato fries or homemade potato chips.  
Dinner (4 p.m.-close) potato choices—french fries, sweet potato fries, baked potato or garlic mashed.

### **SIZZLING CANTINA FAJITAS**

Marinated steak, chicken, shrimp or a combination fire grilled and sliced to order with sautéed onions and peppers. Served with jack and cheddar cheeses, guacamole, shredded lettuce, salsa, sour cream, refried beans, rice and warm flour tortillas. 13.75 • With shrimp. 14.75

### **BAJA BITE FISH TACOS**

Three soft corn tortillas filled with pan seared Chimichurri tilapia, topped with chipotle, tomatillo hot sauce, shredded lettuce, tomato, and cheddar jack cheese. Served with our homemade black bean corn salsa, rice and beans. 12.00

### **O'LEARY'S BABY RACK RIBS**

Roasted with our special seasonings, fire grilled and double basted with our own sweet hickory sauce, served with choice of potato and cinnamon apples. Full rack. 19.75 • Half rack. 14.25

### **YANKEE POT ROAST**

Slow cooked with carrots, onions and homemade mashed potatoes traditionally served on Thursdays in working men's pubs in Chicago, Boston and New York. Available after 5 p.m. 12.00

### **CEDAR PLANKED TILAPIA**

A tender tilapia filet lightly seasoned with lemon pepper then fire grilled on a cedar wood plank for a deliciously smoky roasted flavor. 16.75

### **LOBSTER RAVIOLI**

Lobster ravioli in a champagne cream sauce with toasted garlic bread. 14.75

### **CEDAR PLANKED SALMON**

8 oz. of fresh Atlantic salmon, seasoned with lemon pepper and fire grilled on a cedar wood plank for an amazingly delicious smoky, roasted flavor. 15.25

### **RIBS & STRIPS COMBO PLATTER**

Half slab of baby back ribs double basted in our own sauce with three hand battered chicken strips and choice of dipping sauce, potato and cinnamon apples. 13.75

### **KEY WEST CITRUS TILAPIA**

An 8 oz. filet of perfectly grilled tilapia with a special blend of herbs and topped with our sweet and hot mango papaya salsa. Served on a bed of rice pilaf. 13.25

### **CHICKEN PARMESAN PASTA**

An Italian breaded chicken breast smothered with roasted red pepper marinara, fresh sautéed tomatoes, melted mozzarella and parmesan, served on a bed of tender linguini. 12.25

### **JAMBALAYA PASTA**

Tender sauteed shrimp, chicken, sausage, tomatoes, onions and green peppers tossed in a spicy creole cream sauce with penne pasta. 12.25

## DESSERTS

### **O'LEARY'S BREAD PUDDING**

Made with apples and raisins, glazed with Jack Daniels caramel, topped with cinnamon chunk ice cream. 5.00

### **HERSHEY'S HOT FUDGE BROWNIE**

Rich vanilla ice cream tops our warm fudge brownie. Finished off with whipped cream, caramel, hot fudge syrup and a cherry. 6.00

### **O'LEARY'S SUNDAES**

Choice of hot fudge, strawberry or caramel. 4.75

### **DEATH BY CHOCOLATE CAKE**

White and dark chocolate mousse cake smothered with chocolate icing. Topped with one generous scoop of vanilla ice cream and finished with raspberry sauce. BIG enough for two. 6.00

### **ELI'S SIGNATURE CHEESECAKE**

Created by Eli himself! A rich and creamy cheesecake baked on butter shortbread cookie crust. 4.75



## SUNDAY BRUNCH

Available 10:30 a.m. to 4:00 p.m.

### **O'LEARY'S OVERLOADED BRUNCH PLATTER**

5 oz. USDA sirloin with two eggs cooked anyway you like, two slices of bacon, two sausage patties and three pancakes with seasoned brunch potatoes. 12.75

### **SPINACH & MUSHROOM OMELET**

Three egg omelet loaded with spinach, mushrooms, tomatoes and Swiss cheese. Served open-faced with seasoned brunch potatoes and Texas toast. 7.75

### **HAM & CHEESE OMELET**

A fluffy omelet served open faced and filled with ham, cheddar and Monterey jack cheese. Served with seasoned brunch potatoes and Texas toast. 7.75

### **BRUNCH QUESADILLA**

A grilled tortilla filled with scrambled eggs, shredded cheese and pico de gallo, garnished with fresh cilantro, shredded lettuce, sour cream and salsa. 7.25

### **EGGS WITH BACON OR SAUSAGE**

Two eggs and your choice of bacon or sausage served with seasoned brunch potatoes and Texas toast. 6.75

### **BUILD YOUR OWN WAFFLE - HOT FROM THE IRON**

Topped with butter, powdered sugar, whipped cream and your choice of toppings including fresh strawberries, chocolate chips or chopped pecans. 6.25

### **BRUNCH SIDES**

**Two Eggs** 2.25

**Three Strips of Bacon** 2.00

**Three Pancakes with Syrup** 3.00

**Seasoned Brunch Potatoes** 2.00

**Two Sausage Patties** 2.00

**Texas Toast** .75

## BEERS ON TAP

Try one of 11 fabulous beers available on tap.

**MILLER LT.**

**BUD LT.**

**BLUE MOON**

**SAM ADAMS SEASONAL ALE**

**PERONI**

**SMITHWICKS**

**GUINNESS**

**HACKER PSCHORR**

**KILLIANS**

**BASS**

**WARSTEINER**

## WINE LIST

### **SWEET WINES**

Columbia Crest Two Vines Riesling

GLASS      BOTTLE

5.75      20.00

### **DRY LIGHT INTENSITY/WHITE WINES**

Bonterra Organic Sauvignon Blanc

6.75      25.00

Mezzacorona Pinot Grigio

5.75      20.00

### **DRY MEDIUM INTENSITY/WHITE WINES**

Bonterra Organic Chardonnay

6.75      25.00

### **DRY MEDIUM INTENSITY/RED WINES**

Robert Mondavi Private Select Merlot

7.00      27.00

Erath Pinot Noir

8.00      30.00

### **DRY DEEP INTENSITY/RED WINES**

Rodney Strong Cabernet Sauvignon

6.00      21.00

Bonterra Organic Syrah

6.75      25.00

### **VARIETAL HOUSE WINES**

White Zinfandel, Chardonnay, Merlot, Cabernet or Pinto Grigio

4.50

## SPECIALTY DRINKS

### **IRISH COFFEE**

Jameson Irish whiskey, sugar and hot coffee layered with whipped cream. 6.25

### **BWANA COFFEE**

Kahlua, brandy, crème de banana and amaretto combined with hot coffee topped with whipped cream and chocolate cookie crumbs. 6.25

### **O'LEARY'S COFFEE**

Butterscotch, Irish Cream, amaretto, and hot coffee with whipped cream. 6.25

### **MANGO RASPBERRY SWIRL**

Mango, pineapple, sweet 'n Sour and raspberry topped with whipped cream. 4.75

### **VERY BERRY SQUEEZE**

Raspberry, strawberry and orange juice topped with whipped cream. 4.75

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