

Tulip Time 2017 at the Curragh

Appetizers

Spinach and Artichoke Dip

Spinach and artichoke hearts in a creamy Asiago cheese dip, topped with tomato. Served with toasted Ciabatta points and tortilla chips. 9.99

Mozzarella Cheese Sticks

Better than your regular cheese sticks! Hand cut, hand battered, and fried. Served with marinara. 9.99

Chipotle Cilantro Hummus

Roasted garlic cilantro hummus with chipotle pureé. Served with assorted vegetables and flatbread. 9.99

Ceili Spuds

Potato skins with crumbled applewood smoked bacon and Dubliner cheese. Topped with scallions and sour cream. 9.99

Wings O' Fire

Wings tossed in our house-made hot sauce and topped with sesame seeds. Served with carrots, celery, and bleu cheese dressing. 9.99

Toasted Seafood Bruschetta

Toasted Ciabatta blanketed with a shrimp and crab mascarpone spread. Served with our balsamic reduction tomato mixture. 9.99

Soups & Salads

Cobb Salad

Grilled chicken, egg, bacon, avocado, onion, tomato, and garlic croutons over Romaine lettuce with bleu cheese dressing. 13.49

The Hellas Salad

Fresh Romaine tossed in our house balsamic dressing, with kalamata olives, tomato, feta cheese, garlic croutons, and grilled chicken. 12.99

Caesar Salad

Crisp Romaine lettuce in a classic Caesar dressing with garlic croutons and shaved Romano. 8.99 [Add Chicken 4 and Salmon 7](#)

French Countryside Salad

Our version of the Niçoise salad. Chilled salmon with arugula, field greens, red skin potatoes, onion, tomato, green beans, boiled eggs, and basil. Dressed with a kalamata shallot vinaigrette. 13.49

Blackened Cod Salad

Fillet of Icelandic cod blackened in cajun spices. Served over a Caesar salad. 12.99

Soup of the Day

Ask your server about today's homemade selection. 5.49

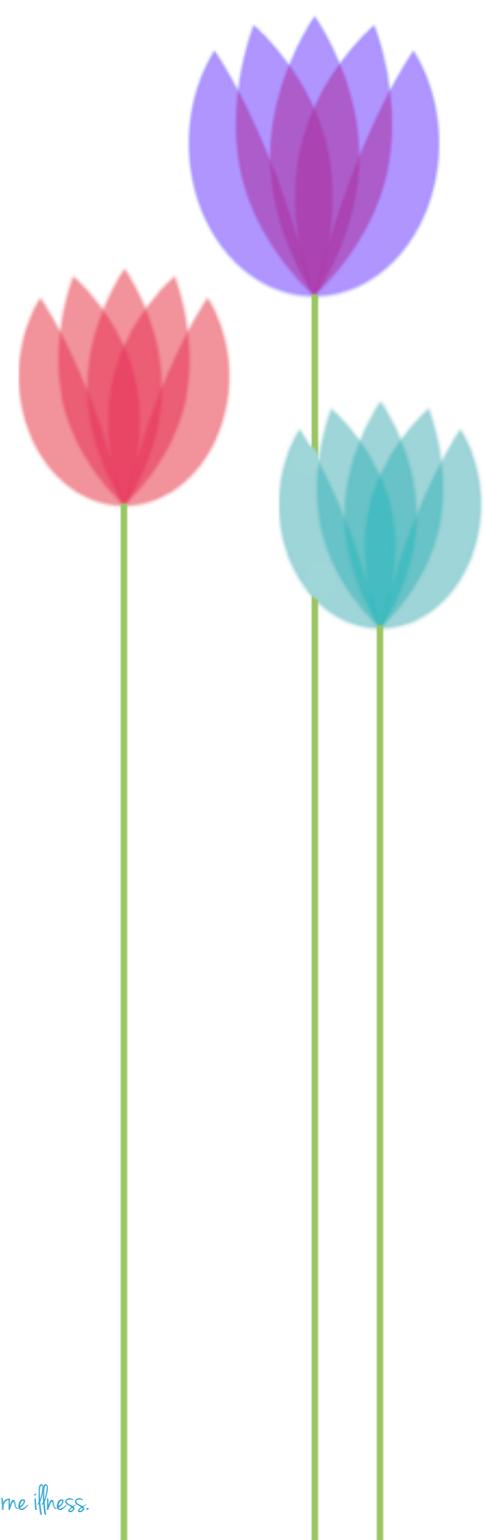
Guinness Cheese Soup

Sausage, potatoes, and onions in Wisconsin cheddar, spiked with Guinness. 5.99

Cider French Onion Soup

House-made with a twist of apple cider. Baked with crostini and Swiss cheese. 5.99

the Curragh Irish Pub & Restaurant
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73 East 8th Street, Holland, MI 49423
www.curraghholland.com



Ask your server about menu items that are cooked to order or served raw. NOTICE: It has been determined that consuming raw or undercooked meat, poultry, eggs, seafood or shellfish may increase your risk of food borne illness.

Sandwiches

Add soup or house salad for 2.99 Sub sweet potato fries for 2.49

Classic Curragh Reuben

A stack of lean corned beef, sauerkraut, Swiss cheese, and Thousand Island dressing on rye. 12.99

Salmon Sandwich

Grilled salmon served open-faced on rye bread with lettuce, tomato, onion, and a pesto aioli. 16.99

Dublin Burger

Half pound fresh-ground sirloin topped with Dubliner cheese and Irish bacon. Served with lettuce, tomato, and onion. 13.99

Irish BLT

Irish bacon, lettuce & tomato, with a touch of mayo on grilled sourdough bread. 10.49

Cheeseburger

Half pound fresh-ground sirloin topped with American cheese. Served with lettuce, tomato, and onion. 12.49

Black and Tan

Turkey breast layered with corned beef and coleslaw, served on swirl rye with Swiss cheese and Thousand Island dressing. 12.99

Trinity Chicken Sandwich

Grilled chicken with basil pesto, Swiss cheese, and roasted red peppers on a grilled bun. 12.99

Portabella Sandwich

Roasted portabella mushrooms, fresh mozzarella, sun-dried tomatoes, and fresh basil on a warm multi-grain roll. 10.99

Curragh Veggie Burger

Made in-house from roasted portabella, asparagus, garlic, and spinach topped with Blarney cheese, caramelized onions, sun-dried tomato chipotle mascarpone spread on a brioche bun. 11.99

Ambassador Sandwich

Smoked natural beef brisket, portabella mushrooms, baby spinach, fresh mozzarella, and a light horseradish cream, on a boule. Served with fries and coleslaw. 15.99

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Irish Fayre and Fav's

With any entrée add your choice of soup or house salad for 2.99

Guinness Fish & Chips

We use the finest, wild-caught Icelandic cod. Hand-trimmed fillets, dipped in our own Guinness batter and fried golden brown. Served with steak fries, coleslaw, and house-made tartar sauce. 15.99

Irish Stew

Tender pieces of lamb slow-cooked with carrots, potatoes, and herbs. Served with locally-made soda bread. 14.99

Corned Beef and Cabbage

We cook fresh brisket every day. Corned beef served over cabbage, mashed potatoes, and topped with horseradish sauce. 15.99

Irish Whiskey Top

8 oz. marinated top sirloin with sautéed mushrooms, onions, and a burgundy sauce. Served with seasonal vegetables and blanched red skin potatoes. 20.99

Gaelic Steak

12 oz. New York strip steak topped with sautéed onions, mushrooms, and covered in an Irish whiskey sauce. Served with seasonal vegetables and mashed potatoes. 23.99

Shepherd's Pie

Ground beef, carrots, peas, and onions in a rich gravy topped with mashed potatoes and baked golden brown. Served with seasonal vegetables and locally-made soda bread. 14.99

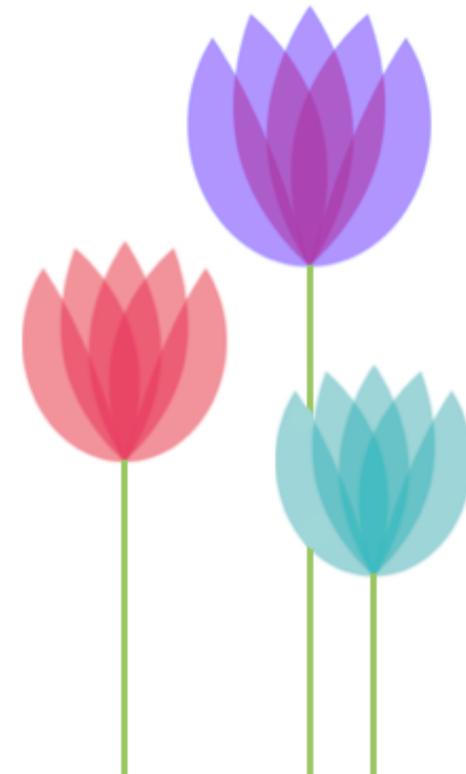
Cottage Pie

Chicken, peas, carrots, and onions in an herb sauce topped with mashed potatoes and baked golden brown. Served with seasonal vegetables and locally-made soda bread. 14.99

Blarney Mac n Cheese

Cavatappi pasta, a four cheese Blarney Asiago cream, toasted Parmesan panko crumbs, and topped with mixed vegetables. 10.99

Add corned beef 5 crispy chicken 4 salmon 7



Tulip Julip



Have you tried our version of Tulip Time's signature cocktail?