

Gluten Free

Guest satisfaction is number one at the Curragh and we try to accommodate all guests in every dietary need. Our *gluten free* menu has been developed with considerable research to provide gluten free options. The information has been provided by suppliers and manufacturers of items used in the restaurant. We can not however guarantee that every item listed is and can be 100% gluten free. Items may be produced in facilities that may contain wheat allergens. Our kitchen and prep areas are not gluten free and cross contamination may occur. Food items are fried in the same oils or prepared and cooked on the same surfaces as gluten containing items.

Please inform your server or bartender of any dietary needs or food allergies. Please ask for a manager if you have any questions.

Ask your server for available Gluten Free Beer, Wine, Cider, and Liquor.

Add Soup or Side Salad 2.99

Starters

GF Spinach and Artichoke Dip

9.99

Our house spinach and artichoke dip served with vegetables and chips instead of bread.

GF Chipotle Cilantro Hummus

9.99

Roasted garlic cilantro hummus with chipotle purée. Served with assorted vegetables and corn chips.

GF French Onion Soup

5.99

A traditional onion soup with a twist of apple cider. Baked with Swiss cheese.

Main Course

GF Gaelic Steak

23.99

12 oz. New York strip steak topped with sautéed onions and mushrooms. Served with seasonal vegetables and mashed potatoes.

GF Irish Whiskey Top

20.99

8oz marinated top sirloin served with seasonal vegetables and blanched red-skin potatoes.

GF Corned Beef and Cabbage

15.99

We cook fresh brisket everyday. Corned beef served over savoy cabbage with mashed potatoes and a side of fresh horseradish.



Ask your server about menu items that are cooked to order or served raw.

Notice: It has been determined that consuming raw or undercooked seafood, meat, fish, shellfish or poultry may increase your risk of food borne illness.

All sandwiches served **NAKED** (no bread) with a side of coleslaw and corn chips.

Add a side salad or French onion soup (without the bread) for 2.99

Sandwiches

A gluten free bun may be added for only 1.99

GF Curragh Reuben

12.99

A stack of lean corned beef, sauerkraut, Swiss cheese, and thousand island dressing.

GF Trinity Chicken Sandwich

12.99

Grilled chicken with basil pesto, Swiss cheese, and roasted peppers.

GF Portabella Sandwich

10.99

Roasted portabella mushrooms, fresh mozzarella, sun-dried tomatoes, and fresh basil.

GF Dublin Burger

13.99

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

GF Cheeseburger

12.49

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

GF Black and Tan

12.99

Natural turkey breast layered with corned beef, coleslaw, Swiss cheese, and thousand island dressing.

GF Ambassador Roast Sandwich

15.99

Pepper crusted grass fed brisket, topped with portabella mushrooms, baby spinach, fresh mozzarella, and a light horseradish cream with coleslaw. Served naked.

Salads

Add a bowl of french onion soup without the bread for 2.99

GF Cobb

13.49

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

GF Hellas Salad

12.99

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

GF Caesar salad Add Chicken 4 or Salmon 7

8.99

Crisp romaine lettuce in a classic Caesar dressing with shaved Romano cheese.

Food may be prepared on surfaces that come in contact with gluten.

Deep fried food is prepared in oil that has had contact with gluten.

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