

The Curragh Irish Pub

73 E. 8th St.

Holland, MI 49423

616.393.6340

Est. 2004

Starters

- Mozzarella Cheese Sticks** — Better than your regular cheese sticks! Hand cut, hand battered, and fried. Served with marinara. 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. 10.99
- 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
- Punter's Platter** — A combination of Ceili Spuds, Wings O' Fire and Mozzarella Sticks, with dipping sauces. 13.99
- Toasted Seafood Bruschetta** — Toasted Ciabatta blanketed with a shrimp and crab mascarpone spread. Served with our balsamic reduction tomato mixture. 10.49
- Baked Feta** — Roasted garlic layered with sliced tomato, sea salt, chives, and caramelized feta cheese served in roasted-garlic olive oil with toasted Ciabatta bread. 9.99
- Shrimp Ballyvaughan** — Bacon-wrapped shrimp drizzled with garlic butter and served with remoulade sauce. 10.99
- Chipotle Cilantro Hummus** — Roasted garlic, cilantro, feta, hummus with chipotle puree. Served with vegetables and flatbread. 9.99

Salads & Soups

- 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. 13.99
- Cider French Onion Soup** — House-made with a twist of apple cider. Baked with crostini and Swiss cheese. 5.99
- 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
- Cobb Salad** — Grilled chicken, egg, bacon, avocado, onion, tomato, and garlic croutons over Romaine lettuce with bleu cheese dressing. 13.99
- Black and Bleu Gorgonzola Salad** — Cajun-dusted grilled steak, topped with crumbled Gorgonzola cheese, tomato, and onion rings on a bed of house greens. Drizzled with a chipotle Gorgonzola dressing. 14.99
- Caesar Salad** — Crisp Romaine lettuce in a classic Caesar dressing with garlic croutons, and shaved Romano. **Add chicken for 4, salmon for 8 or steak for 8** 9.99
- The Hellas Salad** — Fresh Romaine tossed in our house balsamic dressing, with kalamata olives, tomato, feta cheese, garlic croutons, and grilled chicken. 13.99

Burgers & Sandwiches

Substitute a Gluten-Free Bun for 1.99

- Classic Curragh Reuben** — A stack of lean corned beef, sauerkraut, Swiss cheese, and Thousand Island dressing on rye. 12.99
- Black and Tan** — Turkey breast layered with corned beef and coleslaw, served on swirl rye with Swiss cheese and Thousand Island dressing. 12.99
- Cheeseburger** — Half pound sirloin topped with American cheese. Served with lettuce, tomato and onion. 12.99
- Ambassador Sandwich** — Shaved roast beef, portabella mushrooms, baby spinach, fresh mozzarella, and a light horseradish cream, on a boule. Served with coleslaw. 14.99
- Dublin Burger** — Half pound sirloin topped with Dubliner cheese and Irish bacon. Served with lettuce, tomato, and onion. 14.49
- Trinity Chicken Sandwich** — Grilled chicken with basil pesto, Swiss cheese, and roasted red peppers on a grilled bun. 12.99
- T.B.A.** — All natural turkey breast, thinly sliced and layered with avocado, applewood-smoked bacon, lettuce, tomato, and onion with chipotle aioli on grilled sourdough. 12.99
- Portabella Sandwich** — Roasted portabella mushrooms, fresh mozzarella, sun-dried tomatoes, and fresh basil on a deBoer Bakkerij multi-grain roll. 12.49
- 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. 12.49

All burgers and sandwiches are served with steak fries.

Substitute for sweet potato fries for 2.49

Substitute for a house salad or side caesar or bowl of soup for 1.50

An 18% gratuity is added to parties of 8 or more

Classic Irish Dishes Add a bowl of soup or a house salad for 2.99

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

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

Bangers & Mash — Fried traditional Irish sausages atop mashed red skin potatoes, and smothered in a rich brown gravy. 13.99

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

Traditional Irish Breakfast — Two eggs any style, Irish bangers, rashers, black and white pudding, baked beans, broiled tomato, and white toast. 11.99

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

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

Pesto Chicken Boxy — Irish potato pancakes stuffed with seared chicken breast, sautéed tomato, red onion, artichoke, green onion, bok choy and mushrooms all served in a pesto cream. 15.99

Galway Bay Seafood Fleadh — Baked fillet of North Atlantic pollack stuffed with shrimp, crab, and mascarpone. Served with twin potato crab cakes, hollandaise, and seasonal vegetables. 22.99

Specialties Add a bowl of soup or a house salad for 2.99

Gaelic Steak — 12 oz. New York strip steak served with seasonal vegetables and mashed potatoes and a onion and mushroom whiskey cream sauce. 24.99

Blackened Strawberry Salmon — Grilled, blackened salmon topped with a sweet strawberry pecan butter. Served with seasonal vegetables and mashed potatoes. 20.99

Chicken Rockefeller — Pan-seared chicken breast smothered with seared spinach and blue cheese cream sauce. Served with blanched red skin potatoes and seasonal vegetables. 17.99

Chicken Curry — Sautéed chicken and vegetables in a mild curry sauce atop a bed of rice pilaf. 13.99

Fish Tacos — Lightly fried Guinness-battered cod topped with fresh coleslaw, salsa, and lemon cumin cream sauce. Served on flour tortillas with steak fries. 14.99

Blarney Mac 'n' Cheese — Cavatappi pasta, tossed a four cheese Blarney Asiago cream, toasted Parmesan panko crumbs, and topped with mixed vegetables. 12.99

- add crispy chicken for 4 - add corned beef for 5 - add salmon for 8 - add crumbled bacon for 3

Mother Behan's Meatloaf — Ground sirloin, onions, peppers, carrots, and celery all baked as a hearty meat loaf. Drizzled with sweet tomato BBQ sauce and served with mashed potatoes and seasonal vegetables. 12.99

Mash Up Bowl — A big bowl of our house-made mashed potatoes topped with brown gravy, corn and melted cheddar cheese and your choice of the following... 8.99

- add crispy chicken for 4 - add corned beef for 5 - add salmon for 8 - add crumbled bacon for 3

Sides

Seasonal Vegetables 3.49

Broccolini 3.49

Coleslaw 2.99

Mashed Potatoes 2.99

Redskin Potatoes 2.99

Irish Baked Beans 2.99

Steak Fries 2.99

Sweet Potato Fries 3.49

Beverages

Coca-Cola Products

House Brewed Iced Tea

Fresh Brewed Coffee

Irish Sodas

Club Orange

Club Lemon

Club Rock Shandy

Cidona

Desserts

All of our desserts are made in house

Chocolate Obsession Brownie

Tiramisu

Profiteroles (Cream Puffs)

Cranberry Raisin Bread Pudding

Chocolate Baileys Mousse

À la mode for \$1 extra

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