

The Curragh Irish Pub

73 E. 8th St.

Holland, MI 49423

616.393.6340

Est. 2004

Breakfast

Breakfast Items Served Until 2pm

Bubble & Squeak – A potato pancake stuffed with scrambled eggs, mushrooms, Irish bacon, and cheddar cheese. Served with fresh fruit and roasted redskin potatoes. 10.99

Curragh Pancakes – Three buttermilk pancakes made with your choice of blueberries or chocolate chips and served with fresh fruit. 8.99

Dublin's Favorite Omelette – Three egg omelette stuffed with applewood smoked bacon, melted Dubliner cheese and marinated portabella mushrooms. Served with a side of fruit and roasted redskin potatoes. 10.49

Traditional Irish Breakfast – Two eggs any style, Irish bangers, rashers, black and white pudding, baked beans, broiled tomato, and white toast. 11.99 **Served all day Long**

French Toast Delight – Mascarpone filled sweet Challah bread topped with whipped cream. Served with yogurt, granola and fresh fruit. 9.99

Vanilla French Toast – Sweet Challah bread French toast dusted with powdered sugar, topped with whipped cream, and served with fresh fruit. 9.49

Blarney Omelette – Find your own pot of gold 'n hash browns wrapped up in an omelette with caramelized onions and blanketed with Blarney cheese. Served with fresh fruit. 10.49

Racecourse Mary – Vodka with a house blend Classic Bloody Mary mix and a splash of Guinness. Served with a Ploughman's skewer of treats and a jockey of your choice draft on the side! **Served all day Long**

Starters

Mozzarella Cheese Sticks – Better than your regular cheese sticks! Hand cut, hand battered, and fried golden brown. 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 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

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 diced tomato, sea salt, scallions, and caramelized feta cheese served in roasted-garlic olive oil with toasted Ciabatta bread. 9.99

Shrimp Ballyvaughan – shrimp wrapped in applewood smoked bacon 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

Dressing Options: Ranch, Citrus Lime Vinaigrette, Bleu cheese, Honey mustard, Caesar Kalamata Vinaigrette, Balsamic Vinaigrette, Italian, 1000 Island

Cobb Salad – Grilled chicken, egg, bacon, avocado, onion, tomato, and garlic croutons over Romaine lettuce with bleu cheese dressing. 13.99

Caesar Salad – A classic Caesar dressing with garlic croutons, and shaved Romano over Romaine lettuce. 9.99
» Add chicken 4 or salmon 8

Black and Bleu Gorgonzola Salad – Cajun-dusted grilled steak, crumbled Gorgonzola cheese, tomato, and onion rings on a bed of house greens with a chipotle Gorgonzola dressing. 13.99

French Countryside Salad – Our version of the Niçoise salad. Chilled salmon with arugula, field greens, redskin potatoes, onion, tomato, green beans, boiled eggs, and basil. Dressed with a kalamata shallot vinaigrette. 13.99

Blackened Cod Salad – Fillet of Icelandic cod blackened in cajun spices. Served over a Caesar salad. 13.99

The Hellas Salad – house balsamic dressing, kalamata olives, tomato, feta cheese, garlic croutons & grilled chicken over romaine lettuce. 13.99

House Soups

– Choose from either our French Cider Onion or our Guinness Cheese soup. 5.99 –

Burgers & Sandwiches

All burgers and sandwiches are served with steak fries. Add Avocado for 1.99
Substitute for sweet potato fries for 2.49 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

Dublin Burger – Half pound sirloin topped with Dubliner cheese and Irish bacon. Served with lettuce, tomato, pickle and onion on the side. 14.49

Trinity Chicken Sandwich –

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

Salmon Sandwich –

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

Cheeseburger –

Half pound sirloin topped with American cheese. Served with lettuce, tomato, pickle and onion on the side. 12.99

Portabella Sandwich –

Roasted portabella mushrooms, fresh mozzarella, sun-dried tomatoes, and fresh basil on a locally made deBoer Bakkerij multi-grain roll. 12.49

Curragh Veggie Burger –

Made in-house from roasted portabella mushrooms, asparagus, garlic, and spinach topped with Blarney cheese, caramelized onions and sun-dried tomato chipotle mascarpone spread. 12.49

Classic Irish Dishes

Add a bowl of soup or a 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

Corned Beef and Cabbage –

slow cooked Corned beef brisket, served over cabbage, mashed potatoes, and topped with horseradish cream sauce. 15.99

Irish Stew –

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

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 De Boer soda bread. 14.99

Bangers & Mash –

Fried traditional Irish sausages atop mashed red skin potatoes and smothered in a rich brown gravy. 13.99

Galway Bay Seafood Fleadh –

Baked fillet of North Atlantic pollack stuffed with shrimp, crab, and mascarpone. Served on top of twin potato crab cakes and covered in hollandaise. With seasonal vegetables on the side 22.99

Specialties

Add a bowl of soup or a house salad for 2.99

Gaelic Steak –

12 oz. New York strip served with our house vegetable, mashed potatoes, an onion, and mushroom whiskey cream sauce. 24.99

Blarney Mac 'n' Cheese –

Cavatappi pasta tossed in a four cheese Blarney Asiago cream and toasted Parmesan panko crumbs and topped with mixed vegetables. 12.99

» Add-corned beef 5, crispy chicken 4, salmon 8, crumbled bacon 3

Mash Up Bowl –

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

» Add-corned beef 5, crispy chicken 4, salmon 8, crumbled bacon 3

Blackened Strawberry Salmon –

Grilled blackened salmon topped with a sweet strawberry pecan butter. Served with our house vegetable and mashed potatoes. 20.99

Fish Tacos –

Lightly fried Guinness-battered cod topped with fresh coleslaw, salsa, and lemon cumin sour cream. Served on flour tortillas with a side of steak fries. 14.99

Chicken Romano –

Lightly Breaded chicken breast topped with marinated tomato, fresh mozzarella, baby spinach, olive oil, and balsamic vinegar served over redskin potatoes and our house vegetable. 17.99

Sides

Seasonal Vegetables 3.49

House Vegetable 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

Irish Sodas

Club Orange

Club Lemon

Club Rock Shandy

Cidona

Coca-Cola Products

House Brewed Iced Tea

Fresh Brewed Coffee

Desserts

All of our desserts are made in house

À la mode for \$1 extra

Chocolate Obsession Brownie

Tiramisu

Profiteroles (Cream Puffs)

Cranberry Raisin Bread Pudding

Chocolate Baileys Mousse

Join us on social media!

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



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

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food illness.