

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 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

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 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: Caesar, Citrus Lime Vinaigrette, Bleu cheese, Honey Mustard Kalamata Vinaigrette, Balsamic Vinaigrette, Italian, Ranch, 1000 island

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, crumbled Gorgonzola cheese, tomato, and onion rings on a bed of house greens with a chipotle Gorgonzola dressing. 13.99

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

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

Soup of the Day – Ask your server about today's homemade selection. 5.49

Cider French Onion Soup – With a twist of apple cider. Baked with crostini and Swiss cheese. 5.99

Guinness Cheese Soup – Sausage, potatoes, onions in Wisconsin cheddar, spiked with Guinness. 5.99

Burgers & Sandwiches

All burgers and sandwiches come 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

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

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

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

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

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

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

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

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

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

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

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 De Boer 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

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

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 served with our house vegetable, mashed potatoes, an onion, and mushroom whiskey cream sauce. 24.99

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

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

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

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

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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!

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