

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 Blarney cheese and 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. Served with marinara, ranch and bleu cheese. 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, covered in garlic butter, with a side of remoulade sauce. 10.99

Chipotle Cilantro Hummus – Roasted garlic, cilantro and feta hummus with chipotle mayo. Served with vegetables and flatbread. 9.99

SALADS & SOUPS

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 and grilled chicken over romaine lettuce. 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

Caesar Salad – A classic Caesar dressing with garlic croutons, and shaved romano over romaine lettuce. 9.99

» Add chicken 4, Salmon 8, Steak 8

Dressing Options: Caesar, Citrus Lime Vinaigrette, Bleu cheese, Honey Mustard, Kalamata Vinaigrette, Balsamic Vinaigrette, Italian, Ranch, Thousand Island, Chipotle Gorgonzola

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

BURGERS & SANDWICHES

Curragh Reuben – Stacked lean corned beef, sauerkraut, Swiss cheese, and thousand island dressing on rye bread. 12.99

T.B.A. – All natural turkey breast, avocado, applewood-smoked bacon, chipotle aioli on grilled sourdough. lettuce, tomato, and onion on the side 12.99

Ambassador Sandwich – Shaved roast beef, portabella mushrooms, baby spinach, fresh mozzarella, and a light horseradish cream on boule bread. Served with coleslaw. 14.99

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

Finnegan's Burger – Half pound fresh-ground sirloin patty with American cheese, sautéed onions, roasted red peppers and Irish bacon. lettuce, pickle on the side. 14.49

Burgers and sandwiches come with steak fries. Substitute sweet potato fries for 1.49. Substitute a Gluten-Free Bun for 1.99. Add avocado for 1.99

Black and Tan – Turkey breast layered with corned beef and coleslaw served on swirl rye bread 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 egg 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

Dublin Burger – Half pound sirloin topped patty, with Dubliner cheese and Irish bacon. Served with lettuce, tomato, pickle and onion on the side. 13.99

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, 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 and mashed potatoes. Topped with horseradish cream sauce. 15.99

Pesto Chicken Boxty – 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

Bangers & Mash – Fried traditional Irish sausages atop mashed red skin potatoes and smothered in a rich brown gravy. 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 DeBoer Bakkerij 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 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

Blackened Strawberry Salmon – Grilled blackened salmon topped with a sweet strawberry pecan butter. Served with our house vegetable and mashed potatoes. 21.99

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 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 sauce. Topped with toasted parmesan panko crumbs and mixed vegetables. 12.99
» Add- **crispy chicken 4, corned beef 5, crumbled bacon 3, salmon 8**

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

Mother Behan's Meatloaf – Ground sirloin, onions, peppers, carrots, and celery drizzled with sweet BBQ sauce. Served with mashed potatoes and seasonal vegetables. 13.99

Balsamic Walnut Pork Chops – Twin grilled marinated pork chops, drizzled with a balsamic cider glaze, caramelized blue cheese, and candied walnuts. Served with mashed potatoes and house vegetable. 16.99

Mash Up Bowl – A big bowl of our house-made mashed potatoes topped with brown gravy, corn, melted cheddar cheese, and a choice of the following. 8.99
» Add- **crispy chicken 4, corned beef 5, crumbled bacon 3, salmon 8**

SIDES

Mashed Potato, Redskin Potato, Coleslaw, Baked Beans, Steak Fries – 2.99
House Vegetable, Seasonal Vegetables, Sweet Potato Fries – 3.49

DESSERTS

Chocolate Obsession Brownie, Tiramisu, Profiteroles (Cream Puffs), Cranberry Raisin Bread Pudding, Chocolate Baileys Mousse, Sticky Toffee Pudding.

BEVERAGES

Coca-Cola Products, House Brewed Iced Tea, Fresh Brewed Coffee.
Irish sodas: Club Orange, Club Lemon, Club Rocky Shandy

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