

DINNER

Served 5:00 pm to closing

✓ Vegetarian options available

- SHARABLES

TOWER OF TOTS 15 SMALL 23 LARGE

TATER TOTS, CARAMELIZED ONION AND PEPPERS, CRISPY PORK BELLY, BEECHER'S CHEESE SAUCE AND BBQ TOPPED WITH SOUR CREAM, PRIME RIB AND GREEN ONION

SMOKED SALMON & CRAB DIP 16

SMOKED SALMON & CRAB DIP TOPPED WITH CHOPPED GREEN ONION AND SERVED WITH A SLICED BAGUETTE

TRI-TIP SKEWERS 19

FOUR SKEWERS OF TRI TIP STEAK MARINATED IN A VIBRANT LEMONGRASS PUREE SERVED WITH A GARLIC SCALLION OIL

ADD ADDITIONAL SKEWER 5

GARLIC HERB CHEESE CURDS 16 ✓

SERVED WITH MARINARA SAUCE

CRISPY WINGS 19

ONE POUND OF WINGS MARINATED IN GINGER SESAME SERVED WITH SLICED CUCUMBER AND TOSSED IN GARLIC SO GLAZE

PORK SLIDERS 17

THREE SLOW COOKED PORK SLIDERS MARINATED IN TANGY SWEET SAUCE TOPPED WITH CRUNCHY SLAW AND SERVED

WITH A SIDE OF CHILI CRISP

ADD ADDITIONAL SLIDER 5

- SOUP -

6 CUP 10 BOWL

NEW ENGLAND CLAM CHOWDER

SEASONAL SOUP OF THE DAY

- SALADS -

ADD CHICKEN, STEAK OR SALMON 8

WEDGE 15

ICEBERG LETTUCE, CRISPY BACON, BLEU CHEESE CRUMBLES, GREEN ONIONS, AND CHERRY TOMATOES TOPPED WITH BLEU CHEESE DRESSING

CAESAR 9 SMALL 15 LARGE ✓

ROMAINE, FRESH PARMESAN,

SEASONED CROUTONS, AND CAESAR DRESSING

GARDEN 9 SMALL 15 LARGE ✓

MIXED GREENS, CHERRY TOMATOES, SHREDDED CARROTS, CUCUMBERS WITH YOUR CHOICE OF DRESSING

TENDERLOIN STEAK SALAD 25

6OZ TENDERLOIN STEAK, LETTUCE, CRISPY BACON, BLEU CHEESE CRUMBLES, CHERRY TOMATOES AND CROUTONS SERVED WITH OUR SIGNATURE GREEN ONION VINAIGRETTE

HOMESTEAD 18

MIXED GREENS WITH SHAVED FENNEL, APPLE AND MANCHEGO CHEESE FINISHED WITH OUR SIGNATURE LEMON SHALLOT

VINAIGRETTE

AVAILABLE DRESSINGS - HONEY MUSTARD, RANCH, BALSAMIC VINAIGRETTE, BLEU CHEESE, THOUSAND ISLAND, LEMON SHALLOT VINAIGRETTE, GREEN ONION VINAIGRETTE, AND CAESAR



DANNY BOY

Executive Chef: Chris Lamkin

Director of Food & Beverage: Riley Davis

An automatic gratuity of 20% will be added to groups of six or more. This gratuity goes directly to our hard working staff members. We appreciate your patronage.

***We are happy to accommodate requests for cooked to order items whenever possible. However, we are legally required by the FDA food code to inform you, consuming raw or undercooked meats, poultry, seafood and shellfish or eggs may increase your risk of food borne illness.

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- ENTRÉES -

BLACKENED SALMON FETTUCCINE 33

6OZ BLACKENED SALMON SERVED OVER CREAMY ALFREDO FETTUCCINE

SESAME HERB CRUSTED HALF CHICKEN 32

MARINATED HALF CHICKEN CRUSTED IN SESAME AND BAKED TILL CRISPY TOPPED WITH A FRIED SCALLION GARLIC SAUCE AND SERVED WITH SEASONAL VEGETABLES

SALMON FILET 33

HERB CRUSTED SALMON OVER A BED OF QUINOA TOPPED WITH LEMON BUTTER SAUCE, SERVED WITH SEASONAL VEGETABLES

PACIFIC PRIMAVERA 23 ✓

ROASTED ZUCCHINI, EGGPLANT, AND CHERRY TOMATO FINISHED WITH A PAPRIKA OIL AND LEMON ZEST SERVED OVER FETTUCCINE WITH A TARRAGON HERB BLEND

- FAVORITES -

SERVED WITH FRESH CUT FRENCH FRIES

DANNY BOY BURGER 21

BEEF, PROVOLONE, BACON, ONION RING, LETTUCE, TOMATO, PICKLE, AND BBQ SAUCE

BELLY OF THE BEAST 25

GRILLED KOBE BEEF TOPPED WITH SMOKED HAM, BACON, CHEDDAR, SWISS, AVOCADO, LETTUCE, ONION, TOMATOES, PICKLES AND FINISHED WITH A FRIED EGG

GARDEN BURGER 21 ✓

GRILLED VEGGIE PATTY WITH LETTUCE, TOMATO, ONIONS AND PICKLES, FINISHED WITH PROVOLONE CHEESE AND GARLIC AIOLI

FISH & CHIPS 25

OUTPOST HAZY IPA BEER BATTERED COD SERVED WITH FRESH CUT FRENCH FRIES AND TARTAR SAUCE

CUTS

YOUR CHOICE OF CARAMELIZED ONIONS,
DANNY BOY COMPOUND BUTTER, OR DEMI-GLACE SAUCE

RIBEYE 52

16OZ HAND CUT RIBEYE SERVED WITH ROASTED FINGERLING POTATOES AND SEASONAL VEGETABLES

PRIME RIB 42

12OZ HOUSE SMOKED PRIME RIB SERVED WITH FINGERLING POTATOES, SEASONAL VEGETABLES, A SIDE OF AU JUS AND CREAMY HORSERADISH

ZABUTON STEAK 34

8OZ DENVER CUT SERVED WITH ROASTED FINGERLING POTATOES AND SEASONAL VEGETABLES

- SWEET SIDE -

OLD FASHIONED MILKSHAKES 10

CHOCOLATE, VANILLA OR HUCKLEBERRY ICE CREAM

APPLE PIE 10

OUR CLASSIC APPLE PIE RECIPE SERVED WITH A SCOOP OF VANILLA ICE CREAM

FLOURLESS CHOCOLATE TORTE 12

RICH, DECADENT CHOCOLATE TORTE SERVED WITH A SCOOP OF VANILLA ICE CREAM GF

- SIDES -

A La Carte

HOUSE FRIES 7

ROASTED GARLIC FINGERLING POTATOES 8

SAUTÉED SEASONAL VEGETABLES 8

QUINOA 10

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