

LUNCH & DINNER

Served 3:00 pm to closing M-F & 12:00 pm to closing S-Sun.

✓ Vegetarian options available

- SHARABLES

TOWER OF TOTS 15

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 CAKE 16

TWO SMOKED SALMON AND CRAB CAKES SERVED WITH HORSERADISH AIOLI AND LEMON

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 SOY GLAZE

THREE PORK SLIDERS 16

IN-HOUSE ROASTED PULLED PORK, MIXED INTO AN ACHIOTE & PINEAPPLE SAUCE, SERVED ON THREE TUSCAN SLIDER BUNS, WITH HOUSE-MADE CAROLINA SAUCE

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

ROASTED SQUASH SALAD 13

ROASTED SQUASH, CRANBERRY, PECANS, SLICED GREEN APPLE, & GREEN ONION VINAIGRETTE

AVAILABLE DRESSINGS - RANCH, BALSAMIC VINAIGRETTE, BLUE CHEESE, LEMON SHALLOT VINAIGRETTE, GREEN ONION VINAIGRETTE, AND CAESAR



DANNY BOY

Executive Chef: Chris Lamkin

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 -

FETTUCCINE ALFREDO 19

FETTUCCINE PASTA SERVED WITH CREAMY ALFREDO SAUCE
ADD CHICKEN, BLACKEND SALMON, OR SHRIMP 8

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

BEEF STROGANOFF 19

PRIME RIB, ONION, MUSHROOM, RICH RED WINE DEMI SAUCE, TOPPED WITH SOUR CREAM, ON A BED OF PASTA OR FRENCH FRIES

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

PRIME RIB FOR TWO 55

CHOICE OF SIDE SALAD, INDIVIDUAL SERVING OF 8OZ HAND-CUT PRIME RIB SERVED WITH FINGERLING POTATOES, SEASONAL VEGETABLES, A SIDE OF AU JUS, CREAMY HORSERADISH AND A CHOICE OF SHARED DESSERT

- FAVORITES -

SERVED WITH FRESH CUT FRENCH FRIES

DANNY BOY BURGER 21

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

SUBSTITUTE A GRILLED VEGGIE PATTY ✓

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

FISH & CHIPS 25

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

SPICY CHICKEN SANDWICH 18

FRIED CHICKEN BREAST, JALAPEÑO COLESLAW, AND PEPPER JACK CHEESE ON A BRIOCHE BUN SERVED WITH FRESH-CUT FRENCH FRIES

- 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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