

## STARTERS

### CLASSIC NACHOS

Crisp tortilla chips, cheddar and jack cheeses, green onions, jalapeno peppers, guacamole, salsa, and sour cream. \$10.50  
Add chili add \$1.75

### BONELESS WINGS YOUR WAY

Chicken fingers, Buffalo Style, Honey Hot \$8.50

### COMBO PLATTER

Teriyaki Sirloin Bites, Boneless Buffalo Chicken (2), Seafood Stuffed Mushrooms (2), and Sweet Potato Fries \$13

### BUFFALO CHICKEN DIP

Served with tortilla chips. \$10

### FRIED PICKLES AND MOZZARELLA STICKS \$8

Served with dipping sauce

### TERIYAKI SIRLOIN BITES WITH PINEAPPLE \$9

## STARTERS

### POTATO WEDGES

Topped with cheddar cheese, bacon with sour cream. \$7.50

### ONION RINGS

Made from scratch, served with zesty dipping sauce. \$7

### ZUCCHINI CHIPS

Lightly breaded and fried, served with a dipping sauce. \$7.50

### CHICKEN WINGS

Bone-in. Choose your flavor and quantity: Bourbon, BBQ, Buffalo, or Traditional (not available "to go") 75 Cents per Wing

### SEAFOOD STUFFED MUSHROOMS

Fresh mushrooms, topped with seafood stuffing. \$7.50

### QUESADILLA

Grilled chicken, gouda and pepper jack cheeses, caramelized onions, roasted peppers, and jalapenos, in a crisped flour tortilla, served with salsa and sour cream. \$10.50  
(Sub sliced sirloin, add \$1.50)

# HARRINGTON'S

## FOOD | SPIRITS

## IRISH FARE

### FISH AND CHIPS

Fresh filet of fish, deep-fried to a golden brown, served with French fries and cole slaw. \$17

### SHEPHERD'S PIE

Ground sirloin, carrots, corn, and onions. Topped with homemade mashed potatoes. \$13.50

### DRUNKEN TIPS

Sirloin tips, grilled to perfection, topped with a bourbon barbeque sauce. Served with vegetable of the day and choice of potato. \$16.50

### BEEF IN GUINNESS

Braised Beef, mushrooms, onions, and carrots, slowly cooked in a Guinness broth, served over red bliss potatoes. \$12.50

### CORNER BEEF AND CABBAGE

Red corner beef, carrots, red potatoes, turnip, and cabbage, in a savory broth. \$13.50

## SOUPS

### SOUP OF THE DAY

Cup \$2.50 Bowl \$3.50

### NEW ENGLAND CLAM CHOWDER

Cup \$3 Bowl \$4

### FRENCH ONION SOUP

Cup \$4 Bowl \$6.50

### CHILI

Made from scratch, topped with cheddar cheese and served with nacho chips. \$7.50

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne

## ENTRÉES

### SIRLOIN TIPS

Done Your Way: Traditional or Teriyaki. Served with vegetable of the day and choice of potato. \$16.50

### RIB EYE STEAK

Twelve ounce, grilled to perfection, with a side of mushroom gravy. Served with vegetable of the day and your choice of potato. \$22

### TERIYAKI CHICKEN

Boneless breast of chicken, sautéed in a scrumptious sweet teriyaki sauce, with pineapple. Served with vegetable of the day and choice of potato. \$17.50

### IRISH WHISKEY CHICKEN

Boneless chicken breast, sautéed with mushrooms and asparagus in an Irish whiskey cream sauce. Served with vegetable of the day and choice of potato. \$17.50

### SCALLOPS FLORENTINE

Fresh sea scallops sautéed with garlic, tomatoes, and spinach in a white wine sauce, served over fettuccine. \$21

### BAKED STUFFED OR BROILED HADDOCK

Topped with seafood stuffing or seasoned crumbs. Served with vegetable of the day and choice of potato. \$19

### JAMBALYA

Sweet sausage, shrimp, and chicken, sautéed with chopped rad and green peppers, in a Cajun cream sauce, served over fettuccine or rice. \$18

### KINSALE SALMON

Salmon, brushed with mayonnaise, salt and pepper, and scallions and then baked to moist perfection. Served with vegetable of the day and choice of potato. \$18

### FISH TACOS (3)

Fresh haddock, baked with Cajun spices, served in a soft taco shell, with lettuce, avocado, cilantro, salsa, and sour cream. Served with Cajun fries. \$15

### FAJITAS

Choice: Tender sirloin steak strips (\$15), or Tender chicken strips (\$13), peppers, and onions, sautéed with a traditional fajita seasoning. Served with warm flour tortillas, salsa, sour cream, and rice.

### MAC AND CHEESE

Traditional macaroni and cheese, with bread crumbs. \$8  
(Add boneless Buffalo chicken, add \$5)

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

## SALADS

GARDEN \$5 CAESAR \$5

LARGE CAESAR \$8.50

With grilled chicken add \$4.50

With grilled steak tips add \$6

With seared sea scallops add \$10.50

With seared salmon add \$9

HONEY MUSTARD CHICKEN \$13

Deep-fried chicken fingers, served atop fresh greens, topped with shredded jack and cheddar cheese, chopped bacon, and served with honey-mustard dressing.

DIJON CHICKEN \$13

Grilled chicken breast, tomatoes, dried cranberries, and goat cheese, over fresh greens, with a dijon dressing.

## SALADS

COBB \$13

Grilled chicken breast, avocado, Swiss cheese, smoked bacon, tomato, and hard boiled egg, atop fresh greens.

GOAT CHEESE AND APPLE \$9

Breaded and pan-fried goat cheese, atop fresh greens with tomato, dried cranberry, and apple slices.

Add grilled chicken, add \$4

BUFFALO CHICKEN \$13

Buffalo style chicken fingers and tomatoes, served atop fresh greens with blue cheese dressing.

STEAK TIP SALAD \$14.50

Sirloin steak tips, grilled and served atop fresh greens, with tomato, and crumbled blue cheese, topped with onion rings.

# HARRINGTON'S FOOD | SPIRITS

## BURGERS

SERVED WITH A CHOICE OF ONE: FRIES, COLE SLAW, VEGETABLE OF THE DAY, SOUP OF THE DAY, OR GARDEN SALAD. SUBSTITUTE SWEET POTATO FRIES, ADD \$1.50. SUBSTITUTE NEW ENGLAND CLAM CHOWDER, ADD \$1.00

BASIC BURGER

Half pound Angus beef, grilled to perfection. \$9.50

CHEESEBURGER

Half pound of Angus beef and your choice of American, Swiss, cheddar, or blue cheese. \$10

ONION RING BURGER

Half pound of Angus beef, topped with made from scratch onion rings. \$10.50

BBQ BURGER

Half pound of Angus beef, your choice of American, Swiss, cheddar, or blue cheese, and barbecue sauce. \$10.25

BACON CHEESEBURGER

Half pound of Angus beef, smoked bacon and your choice of American, Swiss, blue or cheddar cheese. \$10.50

AVOCADO AND BACON BURGER

Half pound of Angus beef, with bacon and avocado. \$10.50

MUSHROOM & ONION CHEESEBURGER

Half pound of Angus Beef sautéed mushrooms and onions with your choice of American, Swiss, cheddar, or blue cheese. \$10.50

LIVE BANDS EVERY WEEKEND

TRADITIONAL IRISH SEISIÚN EVERY WEDNESDAY

PRIVATE FUNCTION ROOM ~ UPSTAIRS

Private Function Room Menu Options:

Brunch Buffet \$17.50 per Person

Lunch Buffet \$18.00 per Person

Dinner Buffet \$20.00 per Person

Appetizer Buffet \$13.50 per Person

## SANDWICHES

SERVED WITH A CHOICE OF ONE: FRIES, COLE SLAW, VEGETABLE OF THE DAY, SOUP OF THE DAY, OR GARDEN SALAD. SUBSTITUTE SWEET POTATO FRIES, ADD \$1.50. SUBSTITUTE NEW ENGLAND CLAM CHOWDER, ADD \$1.00

CLASSIC REUBEN

Lean corned beef, sauerkraut, Swiss cheese, and Thousand Island dressing, on grilled rye bread. \$10.75

CORNED BEEF MELT

Classic corned beef, topped with cheddar cheese. Served on a brioche roll. \$9.50

GRILLED CHEESE, BACON, AND TOMATO

Cheddar cheese, smoked bacon, and tomato, served on sour dough bread. \$9

PHILLY CHEESE STEAK

Sliced sirloin, sautéed with mushrooms, onions, and peppers, topped with American cheese, served atop a brioche roll. \$11

GRILLED VEGGIE WRAP

Zucchini, mushrooms, onions, and peppers, sautéed and topped with cheddar cheese, rolled in a fresh wrap with lettuce and tomato. \$9

FISH MELT

Fresh fish filet, breaded, and deep-fried to a golden brown, topped with melted Swiss cheese. Served on a brioche roll, with lettuce, tomato, and tartar sauce. \$12

CALIFORNIA CHICKEN WRAP

Boneless chicken breast, grilled and sliced, wrapped with a zesty chipotle sauce, lettuce, tomato and avocado, in a fresh wrap. \$10

BONELESS BUFFALO WRAP

Boneless Buffalo wings, with lettuce, tomato, and bleu cheese, rolled in a fresh wrap. \$10

HONEY MUSTARD CHICKEN WRAP

Deep-fried or grilled chicken tenders, shredded jack and cheddar cheese, lettuce, tomato, and bacon, rolled in a fresh wrap. \$10

CHICKEN CAESAR WRAP

Grilled chicken, tossed with romaine lettuce and Caesar dressing, rolled in a fresh wrap. \$10

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