

# Great Beginnings O'Mara's

## Shrimp Lover's Cocktail

Served with our two house recipe cocktail and caper-Dijon sauces. Four Shrimp 8.50

## Spinach-Stuffed Mushrooms

Spinach, chopped walnuts, Parmesan cheese and house-made pesto. Topped with melted mozzarella cheese 6.50

## Chicken Strudel

Phyllo triangles stuffed with chicken, roasted red peppers and feta cheese with a lemon cream sauce. 7.50

## Nacho Chips

Irish Brewery-style, with cheddar and mozzarella cheeses, green and jalapeño peppers, onion and tomato. 6.50

Add ground beef for an additional 1.00

## Pulled Pork Egg Rolls

House-made with pulled pork, corn and rice. Guaranteed excellent!!! 7.50

## Artichoke And Spinach Dip

Hot and creamy in its own bread bowl. 6.50

## House- Smoked Salmon

Smoked in-house. Served with tomato, onion, capers, hard-boiled egg and rye squares. 9.50

## Chicken Strips

Tender boneless chicken breast strips golden fried in a tempura batter with horseradish marmalade or broiled and served with balsamic drizzle (6) 7.50

## Ramaki Shrimp (4)

Shrimp wrapped in bacon and tossed with Szechuan sauce. 7.50

## Homestyle Soup du Jour

Cup 2.99 • Bowl 3.99

## Baked Onion Soup au Gratin

Cup 3.50 • Bowl 3.99

## Cream of Irish Potato Soup

Cup 2.99 • Bowl 3.99 (ala carte only)

# Specialty Salads O'Mara's

## Maurice Salad

Strips of fresh chicken, ham, Swiss cheese and sweet pickles, tossed with shredded lettuce and Maurice dressing, garnished with black olives and tomatoes. 9.50

## O'Mara Club Salad

Wilted spinach, rye croutons and sliced mushrooms topped with warm bacon-garlic dressing, finished with tomato, egg and onion 7.50

## Choice of Smoked Salmon or Grilled Chicken Breast 9.50

## Macadamia Coconut Chicken Salad

Chicken breast deep-fried in a coconut batter. Served atop mixed greens, tropical fruit and crushed macadamia nuts. Dressed with a Jamaican style mango vinaigrette 9.50

## House Salad

Mixed greens, cucumber, tomato, and onion. Choice of dressing. 3.50

## Caesar Salad (Small) 4.99

## Caesar Salad (Entree)

Romaine lettuce, garlic croutons, and Parmesan cheese. Tossed with just the right amount of house-made Caesar dressing and sided with garlic toast. 6.99  
Add chicken or house-smoked salmon 4.00

## Anniversary Salad

Shredded romaine, tomato fillet, crumbled bleu cheese, walnuts, bacon and celery seed vinaigrette. 9.50

With shrimp or grilled steak add 4.00

## Red and Green Salad

Tossed with crumbled bleu cheese, walnuts, mandarin oranges and raspberry vinaigrette dressing. Topped with a choice of grilled chicken or chilled shrimp. 9.50

## Chicken Waldorf Salad

Poached chicken, apple, walnuts and celery, folded together with mayonnaise and seasonings, scooped into a golden pineapple 11.99

# Pasta O'Mara's

## Linguine with Broccoli & Chicken

Boneless breast strips, broccoli florets and creamy Alfredo sauce with imported linguine. 9.50

## Chicken and Tomato Celebration

Sauté of fresh and sun-dried tomato, roasted red pepper, mushroom, Kalamata olives, sweet basil and a bit of garlic. Tossed with steaming bow tie pasta, grilled chicken breast strips and freshly grated Parmesan cheese. 9.50

## Pasta Primavera

Jardiniere veg, mushroom, spinach, artichoke heart and sun-dried tomato tossed with premium olive oil, garlic and fettuccine. 9.50

## Portobello Ravioli

Large pieces of grilled portobello with ricotta stuffed ravioli. Plated with fresh spinach and a classic creamed tomato sauce. 9.50

# Entrees O'Mara's

## Chicken O'Mara

Seasoned in Parmesan batter with artichoke hearts and capers, finished with lemon, white wine and a hint of garlic. 10.50

## Grilled Chicken breast

With grilled veggies and our fabulous house-made bleu cheese macaroni. 10.50

## Chicken Teriyaki

Marinated in our own special teriyaki sauce, topped with water chesnuts and sweet mandarin oranges. 10.50

## Chicken Mackinaw

Sautéed with mushroom, topped with caramelized bacon and melted mozzarella. Finished with an herbed Marsala wine sauce. 10.95

## Shepherd's Pie

Irish classic with layers of potatoes, carrots, seasoned ground beef and imported cheeses in a sliced potato crust. 9.50

## Brewer's Sausage Platter

Char-grilled kielbasa, bratwurst and knackwurst surrounded by a brew-steamed sauerkraut, braised red cabbage and Irish potatoes. 9.99

## Chicken Pot Pie

Amish chicken, Irish potatoes, carrots and peas in a velvety sauce. Topped with a puff pastry crust. 9.50

## Cherry Glazed Salmon

Grilled boneless, Atlantic salmon finished with our cherry BBQ glaze, and sided with an assortment of grilled veggies. 13.50

## House Steak\*

USDA Choice top sirloin charbroiled to your taste, served with frizzled onions. 14.99

## Dublin Broil\*

O'Mara's House Steak marinated, sliced, and served with scalloped potato, wild mushroom bordelaise sauce and the vegetable of the day. 14.99

## Lake Superior Whitefish

•Simply broiled • Broiled O'Mara's Style (topped with tomato, herbs and Parmesan) •Dusted in flour and pan fried. 12.50

## Corned Beef and Cabbage

Plated with boiled carrots, Irish potatoes and horseradish cream sauce, Probably the best you'll ever have. 9.50

## Fish & Chips

An Irish tradition. 9.99

## Vegetarian Eggplant Napoleon

Sliced eggplant layered with mushrooms, shallots, spinach and feta cheese, then topped with melted mozzarella cheese and a herbed tomato sauce. 9.50

## Filet Mignon\*

USDA Choice filet broiled to your taste.  
6-Ounces 19.50

## Pork Chop

12oz. double chop, moist and tender. Plated with baked apple, scalloped potato and braised red cabbage. 14.99

# Hearty Sandwiches O'Mara's

All Sandwiches are accompanied by French fries and O'Mara's creamy cole slaw

## Ground Round\*

A half-pounder broiled with your choice of American, Swiss, cheddar or bleu cheese. 7.99

## Roast Beef on a Baguette\*

Lean and tender choice roast beef served au jus and with horseradish sauce. 7.99

## Hot Irishman's Hoagie

Layers of sliced salami, pepperoni, melted mozzarella and O'Mara's kicked up cole slaw on an hoagie bun. 7.99

## Chicken Sandwich

On a French roll with lettuce, tomato and mayonaise. Grilled or deep-fried. 7.99

## BLT

Crisp bacon, lettuce and tomato on white toast with Hellman's Mayo 7.50

## Patty Melt\*

USDA Choice ground beef, melted Swiss cheese, Canadian bacon and frizzled onions on hand-sliced grilled rye 7.99

## Steak Sandwich\*

House sirloin steak done to your taste, thinly sliced and served on gourmet ciabatta flatbread with sauteed portobello mushroom, onion, roasted bell pepper and pepper jack cheese. 10.99

## World Class Reuben

Lean corned beef, melted Swiss cheese, tangy sauerkraut and creamy Thousand Island dressing on on hand-sliced grilled rye. 7.99

## Stacked Ham

Applewood smoked ham stacked with Swiss cheese, cole slaw and honey Dijon Sauce on a French roll. Served hot or cold. 7.99

## Grilled Portobello

A triple-decker grilled cheese with portobello mushrooms, grilled veggies and pepper Jack cheese. All on hand sliced rye. 7.99

## Traditional Club

Turkey stacked with ham, lettuce, tomato, and Hellmann's mayonnaise on white toast. 7.99

## O'mara's Club

Smoked salmon or poached chicken breast with spinach dip, hard-boiled egg, red onion and sliced tomato on rye. 7.99

## Chicken Pineapple Teriyaki Sandwich

Grilled chicken and grilled pineapple with Swiss cheese, red onion, cucumber, lettuce, tomato and teriyaki mayonnaise on gourmet ciabatta flatbread. May be ordered Vegetarian with extra grilled pineapple substituted for the chicken. 7.99

# A la Carte Only

**Bleu Cheese  
Macaroni** 3.50

**Grilled Veggies** 3.50  
**Scalloped Potatoes**  
3.50

**Cream of Irish  
Potato Soup**  
Cup 2.99 • Bowl 3.99

## On the Side

**Colcannon  
Potato** 2.50

**Coleslaw** 2.50

**Bleu Cheese**  
dry crumbles or dressing .99

**Veggie O'Jour** 2.50

**Rice Pilaf** 2.50

**Redskin  
Potatoes** 2.50

**French Fries** 2.50

## Desserts O'Mara's

Everything house-made! Ask your server to see today's tray.

\*Warm apple strudel requires 15 minutes for proper preparation

## Beverages O'Mara's

**Coke, Diet Coke,  
Sprite, Ginger Ale,  
Mountain Mist,  
Orange Mist,  
Lemonade,  
Iced Tea.** 1.99

**Tea or  
Flavored Teas.** 1.99

**Espresso** 1.99

**Organically grown  
Whole-Leaf Teas  
and Herbals** 2.49

**Double Espresso**  
2.99  
**Milk** 1.99

**IBC Root Beer** 2.79

**Latte or  
Cappuccino** 2.99

**Hot Chocolate** 1.99

**Coffee or Decaf** 1.99

**Flavored Latte or  
Cappuccino** 2.99

**Juices**  
Orange, Grapefruit,  
Pineapple, Tomato 2.79

**Ice Cream Shakes**  
Vanilla, Chocolate, Strawberry  
and Piña Colada. 4.99