



Live Music Thurs.- Sun.
www.theirishcottageboutiquehotel.com/calendars

CÉAD MÍLE Fáilte
815.776.0707

appetizers

- crisp brussels sprouts**
panko crusted | crisp bacon | curry aioli

10
- mussels in cider broth**
fresh PEI mussels | hard cider | fresh herbs & garlic

16
- poutine with stout gravy**
seasoned irish “chips” | local cheese curds | GUINNESS gravy

10
- scotch egg**
breaded egg stuffed sausage | black bean pico | curry ailoi

12
- eire charcuterie board**
cured salmon | chilled banger | corned beef | assortments & garni

19
- sticky ribs**
charbroiled | local blackberry bourbon bbq | kale slaw garni

15
- faroe island salmon cake**
pan seared | heirloom tomato & crab relish | irish remoulade

17
- wexford style prawns**
sautéed whole prawns | worcestershire | garlic butter | pretzel roll

14

soups & salads

- O'Dowd's pub salad**
artisan greens | carrot | tomato | red onion | cheese curds | pickled egg | curry vinaigrette

9
- spinach & apple salad**
gala apple | bleu cheese | heirloom tomato relish | fresh baby spinach | apple cider vinaigrette

10
- potato bacon chowder**
loaded potato & bacon | mirepoix | imported irish cheddar | local cream | scallion garni

10
- seasonal soup**
fresh & local produce crafted to fit the season | ask your server what the chef has prepared

9

pub sandwiches served with seasoned irish “chips”

- seared snapper**
heirloom tomato relish | irish sauce | pickled red cabbage | pretzel bun

19
- paddy melt ***
1/2lb burger | caramelized onion | swiss | irish sauce | marbled rye

16
- modern reuben**
braised & pulled corned beef brisket | pickled red cabbage | swiss | irish sauce | marbled rye

17
- signature pub burger ***
1/2lb burger | house-made horseradish & irish cheddar pub cheese | caramelized onion | sliced gherkin | pretzel bun

16
- fried chicken sandwich**
breaded & fried chicken breast | citrus slaw | curry aioli | pretzel bun

16

feather & sky

- barbecue chicken skewer salad**
char-grilled bbq chicken skewers | artisan greens | black bean pico | dill gherkin | curry vinaigrette

17
- fried chicken & stout gravy**
brined & fried chicken quarters | GUINNESS stout gravy | mashed potatoes | sauteed broccolini

24
- pan roasted chicken breast**
pan seared skin on chicken breast | heirloom tomato relish | butter roasted red potatoes | sauteed broccolini

26

water & brine

- seared salmon salad ***
faroe island salmon | artisan greens | roasted butternut squash hash | toasted sunflower seed | apple cider vinaigrette

26
- pub fish & chips**
salt-brined cod | GUINNESS batter | kale slaw | house-made tartar sauce | seasoned irish “chips”

24
- whiskey glazed salmon ***
cedar plank faroe island salmon | spiced irish whiskey glaze | browned butter farro | sauteed broccolini

32
- pan seared snapper fillet**
pan seared gulf red snapper | crab & heirloom tomato relish | mashed potatoes | sauteed spinach

34

shamrocks indicate our guests’ favorite dishes

* asterisks indicate selections that can be ordered temperature specific. Remember, consuming raw & undercooked foods may increase the risk of food borne illness.



Live Music Thurs.- Sun.
www.theirishcottageboutiquehotel.com/calendars

CÉAD MÍLE Fáilte
815.776.0707

farm & hoof

- 23

irish cottage shepherd's pie

braised beef in BISTO gravy | carrots | peas | onions | charred mashed potatoes | irish soda bread
- 28

 bangers & mash

beer braised bangers | caramelized onions | GUINNESS gravy | mashed potatoes | sauteed brussels sprouts
- 26

barbecue ribs 1/2 rack

braised & grilled | Lumbersnack's bbq | kale slaw | gherkins | seasoned irish "chips"
- 31

 dublin pork tenderloin medallions *

center-cut pork tenderloins | brined & grilled | garlic honey & spiced whiskey glazes | butternut squash hash | sauteed broccolini

- 48

new york strip steak *

northern iowa beef | demi-glaze | butter roasted red potatoes | sauteed broccolini
- 48

pub steak *

neesvig's wisconsin coulotte steak | irish brown sauce | white beech mushrooms | caramelized onion | seasoned irish "chips"
- 27

 modern irish corned beef

braised & pulled beef brisket | pickled red cabbage | gala apple | roasted butternut squash hash | sauteed brussels sprouts

soil & sun

- 24

vegan shepherd's pie

braised faux-beef in mushroom gravy | mirepoix | avocado & oat milk mashed potato | pretzel roll
- 19

 roasted squash bowl

vegan prepared | roasted butternut squash bowl | farro | white beech mushrooms | pickled red cabbage | sauteed broccolini | heirloom tomato relish
-  VEGAN BAR ACCOMMODATIONS

our bar carries bailey's dairy free toffee cream liqueur to substitute for a wide array of classic cocktails | try a vegan white russian or vegan take on "bailey's & coffee"

desserts


- 8

chocolate molten cake

rsemi-sweet dark chocolate ganache | rich chocolate cake
- 8

potosi float

draft potosi rootbeer | french vanilla bean ice cream |
- 10

 bailey's & rootbeer float

a great twist on a classic float | bailey's irish cream | draft potosi rootbeer | french vanilla ice cream
- 8

seasonal dessert

chef made desert | inspired by seasonality | ask your server for todays special

events at Frank O'Dowd's

Chef's Night Off!

HOG ROAST & BEER GARDEN
in the Faerie Ring with SINGLESPEED
& BACKPOCKET BREWERIES
WED., JULY 2ND 6PM-9PM

\$79++

Reservations will be required and
can be made by calling
815-281-9345 or by email at
joshua@theirishcottage.com

track our food truck



SUMMER CONCERT SERIES @ THE MARINA
6/27 5PM-9PM




FREEDOM FEST IN ELIZABETH, IL
7/1 4PM-10PM



GALENA CELLARS
7/3 12PM-5PM



Have a community event or festival in
your area? Contact us at 815.281.9345

 shamrocks indicate our guests' favorites
* asterisks indicate selections that can be ordered temperature specific. Remember, consuming raw & undercooked foods may increase the risk of food borne illness.