



STARTERS

MOLLYS PUB PRETZEL \$7

Served with mustard sauce and Irish cheddar dip

SMITHWICK CHICKEN WINGS \$9

Jumbo Wings tossed in a spicy garlic lemon sauce or in a hot sauce

RAVIOLI \$9

House breaded and served with Irish dipping sauce

GARLIC & PARMESAN FRIES \$4

CHEESE & SULTANE PLATTER \$10

SOUPS & SALADS

SOUP OF THE DAY \$5

KERRY POTATO SOUP \$5

Creamy soup with potatoes, leeks & onions topped with crispy Irish bacon

CHICKEN NOODLE SOUP \$5

Fresh chunks of white meat, garden vegetables and egg noodles in a savory broth

MOLLYS HOUSE SALAD \$8

Mixed greens served with diced tomato, dried cherries, red onions, goat cheese in a sweet vinaigrette

CELTIC CHOPPED SALAD \$11

Crispy lettuce tossed with salami, roasted turkey, cheese, green onions and diced tomatoes in a sweet vinaigrette

GRILLED CHICKEN SALAD \$10

Field greens with tomatoes, cucumbers, red onions, cheese and mustard vinaigrette

BLACK & BLEU \$12

Blackened tenderloin and onion crisp atop lettuce, roasted red peppers, raisins, tomatoes, avocados and blue cheese crumbles in a sweet vinaigrette

SANDWICHES

All sandwiches served with choice of House-made chips, French fries, Sweet Potato Fries, Coleslaw or Fresh Fruit

SUMMERHILL SLIDERS \$9

Trio of mini beef burgers, topped with cheddar & bacon, Irish Bleu

PEPPERED TENDERLOIN \$12

Sliced peppered tenderloin served on a bakery roll, topped with onion crisp

BOB O'S ROASTED TURKEY \$10

Freshly roasted turkey breast paired with bacon on multigrain bread

DUBLIN GRILL \$10

Pan seared chicken with Irish cheddar

GRILLED MUCKROSS CHEDDAR BURGER \$10

Irish cheddar, bacon and Aioli on a brioche bun

TURKEY BURGER \$10

Pan Seared served on a brioche bun with aioli and arugula

TRADITIONS

FISH & CHIPS \$12

Guinness battered cod served with house-made chips

O'TOOLE POT PIE \$10

Poached chicken breast, carrots, celery, onions in a creamy broth with a flaky crust

DAILY SPECIALS ~ Daily specials include a cup of soup or small house salad \$10

MONDAY ~ KENNEDY HOUSE MEATLOAF

Served with a pan gravy and red potato mash

TUESDAY ~ LAMB STEW

Braised Lamb with potatoes and vegetables in a traditional broth of Guinness

WEDNESDAY ~ CORNED BEEF & CABBAGE

Sliced corned beef with slow cooked cabbage and root vegetables

THURSDAY ~ SHEPHERD'S PIE

Port wine infused with lamb and beef, onions, carrots and crusted mashed potatoes

FRIDAY ~ PAN SEARED WILD SALMON

Pan Seared salmon with smashed potatoes