

BANTRY BAY PUBLICK HOUSE

L.I.C.'s Best Take Out Place!

Adult Beverages

Domestic Bottled Beer \$3 / Imported Bottled Beer \$4 / All Draft: 16oz \$5
All Cocktails served in sealed To-Go cups: Double Pour for a Single Price
Bottles of Wine: Sterling Sauvignon Blanc or Cabernet Sauvignon 750ml: \$16
Vendage 1.5L \$22 (all Varietals)

Supporting Cast

Edamame

sea salt or siriracha honey

Chicken Skewers

marinated in Aunt Carol's white sauce! have 1 as an appetizer.

Crock of Chili

chunky, spicy, slightly sweet w/ side of raw onions & mustard

Corned Beef & Cabbage Empanadas

hint of brown mustard

Spicy chicken Empanadas

spicy chicken & cheddar cheese

Shrimp Cocktail

pocket of greens, plenty of sauce



\$6

\$5 each

\$8

\$10

\$10

\$15

Hot Dog Quesadilla Roll

flour tortilla, mozzarella wrapped around America's favorite

Potato Pierogie

pan fried with grilled onions and sour cream

Chicken Marsala Tidbits

best seller!

Bantry Wings or Fingers

buffalo, siriracha honey or dry

Steak Tidbits

marinated flank steak cook to temp over sliced garlic bread

Choice of: fresh cut fries, onion rings, side salad or sm basil cream pasta
(*pasta or salad will travel better than fries or rings)

Bacon Fat Burger

oversized english toasted with bacon fat, honey & siriracha, choice of cheese

Turkey Crunch

turkey breast w/ shaved apples, pepper jack & honey mustard

Buttermilk Fried Chicken

2 x's chicken, thick wedge of mozzarella, honey spiced aioli, pretzel roll

Chicken Cutlet Parm al la Vodka

vodka sauce with fresh mozzarella

Battered Cod "Bantry Bay"

hint of Guinness, American cheese, lettuce, house tartar sauce

Seared Seeded Tuna Steak Burger \$16

everything bagel seeds, Thai ginger slaw & wasabi mayo, oversized english muffin

Sandwiches & Burgers \$14

House Deluxe Burger

choice: fresh mozzarella, American, Swiss, pepper jack or smoked gouda

Grilled Chicken

roasted red pepper, sun dried tomato, fresh mozzarella & balsamic

Chicken Marsala

mushroom & onion ragu with fresh mozzarella

Bantry's Grilled Cheese

fresh mozzarella, American & pepper jack, red onion & balsamic

Grilled Portabella

fresh mozzarella, sun-dried tomato, roasted red pepper, balsamic & pesto

Sliced Marinated Steak \$16

horseradish cream, red onion (choice of cheese)

Specialty Salads

Everything In The Garden

garden vegetables over mixed greens

Buffalo Chicken Salad

carrots, celery, mozzarella, side of blue cheese dressing

Chicken Caesar Salad

croutons, sunflower seeds and shaved parmesan

Comfort

3 Scrambled Eggs

scrambled with onions, roasted potatoes, bacon & ciabatta toast

Mac -N- Cheese

top it with bacon and diced tomato extra \$2.00

Grilled Portabella Caprese Salad

fresh mozzarella, sun-dried tomato and roasted red pepper salad

Eggplant Parm

fried eggplant, basil ricotta, melted mozzarella, house pink sauce

Shepherd's Pie

classic Irish: seasoned beef, vegetables and potato crust

Italian Shepherd

baked penne with ricotta beef & sausage ragu, mozzarella crust

Entrées

Chicken Parm al la Vodka

sautéed in a vodka sauce with fresh mozzarella

Stuffed Chicken Cordon Blue

stuffed slow cooked ham & melted gruyere, topped withmore melted gruyere

Marinated Pork Chop

2 perfectly seasoned chops over grilled corn & onions

Black Angus Rib-Eye

a marinated 16 oz cut, tender and full of flavor

\$9

\$12

\$12

\$10

\$12

\$14

\$15

\$15

\$15

\$15

\$19

\$18

\$18

\$30

Mixed Green Salad

honey roasted nuts, apples w/ house balsamic

Italian

fresh mozzarella, vinegar peppers, cherry tomatoes, red onion, olives, sliced date & bread stick

Seared Tuna with toasted "Everything Seeds"

field greens, cucumbers, onions and cherry tomatoes

Chicken Quesadilla

grilled chicken, buffalo chicken, chicken parm or bbq chicken & onion

Penne Basil Cream & Broccoli

house favorite cream sauce with stewed fresh basil

Guinness Battered Fish & Chips

battered north American cod with house chips

Irish Stew

braised lamb, beef & veggie stew
made potato pancakes: add \$4.00

over 3 home

Chicken Pot Pie

vegetables brewed in a creamy stew topped with pastry

Jager Chicken Schnitzel

flour dusted chicken breast, mushrooms, onions, cream & brandy sauté

Pork Chops Amatriciana

sautéed onions, peppers and this classic Italian red sauce top our perfectly grilled marinated chops

Steak Frites 1 of 2 Ways:

au poivre or mushroom & onions temperature: MR, M, MW?

Sweet Savory Rib-Eye

dry rub: salty, touch of heat, sweet finish....highly recommended!

\$4

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\$30