

Appetizers

Homemade Chicken & Cheese Quesadillas \$8

Served with sour cream & fresh guacamole

Fresh Mozzarella \$6

Beefsteak tomato's, roasted peppers, balsamic vinaigrette, basil oil

Four Cheese Ravioli \$7

Striped half moon spinach and egg pasta with chunky tomatoes and fresh basil sauce

1/2 Rack of Baby Back Ribs \$10

Homemade BBQ sauce

Stuffed Mushrooms \$7

Stuffed with Maryland crab meat stuffing

Steamed Little Neck Clams \$11

Served with drawn butter

Gulf Shrimp Cocktail \$8

lumbo shrimp served with cocktail sauce

Coconut Shrimp \$9

Served with a sherried orange horseradish sauce, creme fraiche

Bacon Wrapped Scallops \$9

Tender sea scallops wrapped with bacon, slathered with dijon mustard sauce

Blue Point Oysters \$9

Oysters on the 112 shell with tangy cocktail sauce

Fried Calamari \$8

Served with Fra Diavolo sauce

Maryland Lump Crab Cake \$9

Lobster sauce

Coquille of Seafood in Shell Delmonico \$9

Shrimp, scallops, fresh Maryland lump crab meat in brandied lobster sauce

Baked Stuffed Clams \$7

With sherry & shallots

Irish Smoked Salmon \$9

Served with capers, onions, chopped egg & Irish brown bread

Soups

Chef's Soup of the Day \$3

New England Clam Chowder \$4

French Onion \$4

Topped with muenster cheese

Salads

Noel's House Salad \$4

Baby field greens, grape tomatoes, cucumber, onions

Spinach Salad \$5

Fresh leaves of spinach, bacon, chopped hard boiled egg, mushrooms with warm vinaigrette dressing

Caesar Salad \$4

With homemade Caesar dressing & garlic tomatoes

Arugula & Eggplant Salad \$6

Arugula eggplant and brie cheese, aged red wine Vinaigrette

Irish Pub Fare

Corned Beef & Cabbage \$14

Shepards Pie \$13

Sautéed ground beef, peas, carrots, onions, topped with Mashed potatoes

Bangers & Mash \$12

Irish pork sausage served with mashed potatoes & Irish baked beans

Fish & Chips \$13

Beer battered scrod served with French fries and tarter sauce

ENTREES

Filet Mignon \$25

10 oz. filet mignon with a bernaise sauce in artichoke bottom

20 oz. Kansas City Steak \$24

20 oz. bone in New York sirloin, with frizzled onions and herb garlic butter

Gaelic Steak \$21

New York cut sirloin steak with sauteed onions, mushrooms in Irish whiskey cream sauce

Herb Roasted Rack of Lamb \$23

Whole baby lamb rack brushed with pomeray mustard & baked with a garlic herb crust, served with mint jely

BBQ Baby Back Ribs \$19

Fall of the bone ribs in our homemade BBQ sauce

Grilled Pork Chops \$15

Served with brandied Cranny Smith apples

Broiled Filet of Fresh Norwegian Salmon \$17

Served with Chardonnay cream sauce

Idaho Brook Trout \$16

Sauteed boneless brook trout with a lemon butter sauce with almonds

Chesapeake Bay Crab Cakes \$18

Made with pure fresh Maryland lump crab meat served with lobster sauce

Seafood Sampler \$18

Stuffed shrimp, stuffed sole, scallops, filet of salmon glazed with lobster sauce

Penne Pasta \$17

lulienne chicken, shrimp with Italian plum tomatoes, fresh wilted spinach, garlic & olive oil

Chicken Napa Valley \$15

Breast of chicken sauteed with sun dried tomato in cabernet sauvignon sauce topped with fresh mozzarella

Chicken Cordon Bleu \$15

Breast of chicken filled with ham, gruyere cheese, Madeira wine sauce

Almond Crusted Chicken \$15

Pan fried breast of chicken with almonds & white bread crumbs, orange Grand Mamier sauce

Chicken Forrester \$15

Breast of chicken with Portabello, Shiitake & Oyster mushrooms in a Merlot cream sauce

Vegetable Medley \$13

Steamed asparagus, broccoli, spinach, potato, grilled tomato and fresh vegetable of the day

Combinations

Surf & Turf or Twin Lobster Tails \$29

10 oz. Sirloin Steak with Lobster Tail \$25

10 oz. Sirloin Steak with Shrimp Scampi \$22

10 oz. Sirloin Steak with Stuffed Shrimp \$22

BBQ Ribs, Chicken & Shrimp \$19

SIDE ORDERS

Asparagus \$5

Steamed Spinach \$4

Sauteed Onions & Mushrooms \$3

Onion Rings \$3

Entrees served with chiece of caked stuffed potato, mashed potato, bakled potato, French fries, or rice, fresh garden vegetables & house salad, choice of dressin