

# DINNER MENU

## ON THE LIGHTER SIDE

- SIMPLE GREENS**.....SM 7 ..... LG 10  
MARKET GREENS WITH CRANBERRIES, PINE NUTS, FETA & A CRANBERRY CITRUS VINAIGRETTE
- ROASTED GARLIC CAESAR**.....SM 7..... LG 10  
OUR CLASSIC CAESAR, WITH CRISP ROMAINE, BACON & FRESH CROUTONS  
ADD GRILLED CAJUN CHICKEN OR SHRIMP: \$5
- JOYCEAN SPINACH SALAD**.....SM 8 ..... LG 10  
FRESH MANGOES & STRAWBERRIES SPRINKLED WITH ALMONDS AND A MANGO FRUIT VINAIGRETTE  
ADD GRILLED CHICKEN OR SALMON: \$5
- PEAR AND GOAT CHEESE SALAD**.....12  
FRESH PEARS POACHED IN A CABERNET RED WINE AND SERVED ON MIXED GREENS WITH GOAT CHEESE, AND CAJUN SPICED WALNUTS. TOSSED IN A LIGHT CITRUS VINAIGRETTE
- COUNTRY STILTON SALAD**.....SM 8 ..... LG 13  
MIXED GREENS WITH A CITRUS VINAIGRETTE TOPPED WITH FRESH CHOPPED APPLES, TOASTED WALNUTS AND STILTON BLUE CHEESE
- GRILLED ATLANTIC SALMON ON GREENS**.....14  
GRILLED TO PERFECTION AND SERVED ON SPRING MIX & FRESH ICEBERG. DRIZZLED WITH A SUN DRIED TOMATO & OREGANO DRESSING. TOPPED WITH CORN SALSA AND RED PEPPERS
- SUMMER COBB SALAD**.....14  
SPRING MIX AND FRESH ICEBERG TOSSED IN AN APPLE CIDER VINAIGRETTE, TOPPED WITH GRILLED CHICKEN, CRISPY BACON PIECES, GRAPE TOMATOES, HARD BOILED EGGS AND GOAT CHEESE
- BLACKENED STEAK SALAD**.....16  
AAA SIRLOIN SERVED ON A BED OF GREENS WITH STILTON BLUE CHEESE, BELL PEPPERS AND A DUON VINAIGRETTE

## GOURMET BURGERS & SANDWICHES

All of our burgers are 6ozs, homemade, chargrilled to perfection and served on a herb bun with homecut fries. SUBSTITUTE SWEET POTATO FRIES, SPINACH SALAD OR CAESAR SALAD \$2.

- SANDWICH OF THE DAY**.....12  
MADE FRESH DAILY SERVED WITH YOUR CHOICE OF: HOME MADE SOUP, A GARDEN SALAD WITH A CITRUS VINAIGRETTE OR HOME CUT FRIES
- LAMB & PISTACHIO BURGER**.....14  
TOPPED WITH STILTON BLUE CHEESE, CRISPY ONIONS, WHOLE PISTACHIOS AND A RED ONION MARMALADE
- APPLE & BRIE BURGER**.....14  
HOMEMADE BURGER TOPPED WITH DANISH BRIE, OUR OWN CINNAMON PLUM PORT CHUTNEY & APPLE SLICES
- CHICKEN & BRIE BURGER**.....14  
BREAST OF CHICKEN GRILED AND TOPPED WITH DANISH BRIE, OUR OWN CINNAMON PORT CHUTNEY AND FRESH APPLE SLICES
- JALAPENO & BACON BURGER**.....14  
CHARBROILED BEEF BURGER TOPPED WITH JALAPENO JACK CHEESE, CRISPY BACON, AND CHIPOTLE MAYO
- IRISH PUB CLUB**.....13  
CAJUN OR SEASONED CHICKEN BREAST TOPPED WITH CRISPY BACON & MELTED CHEDDAR, TOMATO, LETTUCE AND ONION
- JOYCEAN CHEESE BURGER**.....14  
TOPPED WITH CANADIAN CHEDDAR, TOMATO, LETTUCE & ONION  
ADD SAUTED MUSHROOMS, ONIONS OR CRISPY BACON \$2.50
- PLOUGHMAN'S LUNCH**.....14  
GARDEN FRESH VEGETABLES AND CHEDDAR CHEESE WITH A WARM BAGUETTE & YOUR CHOICE OF GRILLED CHICKEN OR OVEN BAKED HAM. SERVED WITH GUINNESS MUSTARD
- BOOKMAKERS STEAK SANDWICH**.....6 OZ. 17 .....8 OZ 21  
AAA SIRLOIN SERVED ON GARLIC BREAD WITH CRISPY ONIONS, GARLIC AIOLI AND HOMECUT FRIES

# DINNER MENU

## JOYCEAN FAVOURITES

<b>IRISH STEW</b> .....	10
MADE THE IRISH WAY WITH FORK TENDER LAMB AND ROOT VEGETABLES ADD GARLIC BAGUETTE \$3	
<b>BEEF &amp; GUINNESS PIE</b> .....	11
SIRLOIN TIPS OF BEEF SIMMERED WITH ROOT VEGETABLES IN A RICH GRAVY WITH GUINNESS AND TOPPED WITH FLAKEY PASTRY	
<b>SHEPHERDS PIE</b> .....	11
GROUND BEEF SIMMERED IN A RICH BEEF GRAVY WITH CARROTS, ONIONS & PEAS TOPPED WITH CREAMY GARLIC MASHED POTATOS	
<b>CHICKEN CURRY</b> .....	14
TENDER MORSELS OF CHICKEN BREAST SIMMERED IN A MEDIUM CREAM CURRY SAUCE WITH MUSHROOMS, ONIONS, AND BELL PEPPERS. SERVED OVER YOUR CHOICE OF RICE OR HOME CUT FRIES	
<b>SPICY THAI CHICKEN PENNE</b> .....	14
TENDER MORSELS OF CHICKEN BREAST SIMMERED IN A SPICY CREAM CURRY SAUCE WITH CILANTRO, MUSHROOMS, ONIONS, AND BELL PEPPERS ADD GARLIC BAGUETTE \$3	
<b>FINNEGAN'S FRY</b> .....	SM 12 ..... LG 15
FRESH HADDOCK IN A LIGHT BEER BATTER. SERVED WITH COLESLAW, TARTAR SAUCE AND HOMECUT CHIPS ADD SIDE OF GRAVY OR CURRY SAUCE \$3	
<b>HALIBUT &amp; CHIPS</b> .....	SM 15 ..... LG 18
LIGHTLY COATED & SERVED WITH COLESLAW, TARTAR SAUCE AND HOMECUT CHIPS ADD SIDE OF GRAVY OR CURRY SAUCE \$2.50	

## FROM THE GRILL

<b>BLACKENED STEAK SALAD</b> .....	16
AAA SIRLOIN ON A BED OF GREENS WITH STILTON BLUE CHEESE, BELL PEPPERS AND A DIJON VINAIGRETTE	
<b>BOOKMAKERS STEAK SANDWICH</b> .....	6 OZ. 17 ..... 8 OZ. 21
GRILLED TO PERFECTION AND SERVED ON GARLIC BREAD WITH CRISPY ONIONS & HOMECUT FRIES SUBSTITUTE SWEET POTAT FRIES \$2	
<b>PRIME NEW YORK STRIP</b> .....	6 OZ. 18 ..... 8 OZ. 22
GRILLED TO PERFECTION. SERVED WITH BABY RED POTATOES AND A SELECTION OF BROCCOLI, CARROTS AND BEETS ADD A SHRIMP SKEWER \$5	
<b>BRANDY PEPPERCORN NEW YORK</b> .....	6 OZ. 19 ..... 8 OZ. 24
GRILLED TO PERFECTION. AND TOPPED WITH A RICH BRANDY PEPPERCORN SAUCE. SERVED WITH MARKET FRESH VEGETABLES AND POTATO OF THE DAY ADD A SHRIMP SKEWER \$5	
<b>BLACKENED RIB EYE</b> .....	10 OZ. 26
GRILLED TO PERFECTION. SERVED WITH MARKET FRESH VEGETABLES & POTATO OF THE DAY ADD SAUTEED MUSHROOMS AND ONIONS \$5	
<b>GRILLED ATLANTIC SALMON</b> .....	15
TOPPED WITH A CORN AND BLACK BEAN SALSA AND SERVED WITH GARDEN FRESH VEGETABLES AND POTATO OF THE DAY	

## DESSERTS

<b>COCONUT VANILLA ICE CREAM</b> .....	4.95
WITH TOASTED COCONUT AND WARM CARAMEL SAUCE	
<b>IRISH BREAD PUDDING</b> .....	5.95
MADE FRESH AND SERVED THE TRADITIONAL WAY, WITH RAISINS, FRENCH VANILLA ICE CREAM AND A WARM CARAMEL SAUCE	
<b>APPLE &amp; SUMMER BERRY CRUMBLE</b> .....	4.95
TOPPED WITH A DELICIOUS OATMEAL CRUMBLE AND SERVED HOT WITH A SCOOP OF FRENCH VANILLA ICECREAM	
<b>NEW YORK CHEESE CAKE WITH SEASONAL TOPPING</b> ...	5.95
ASK YOUR SERVER FOR TODAY'S CREATION	
<b>DARK CHOCOLATE CRAVE CAKE</b> .....	5.95
DARK , RICH, AND SINFUL	
<b>LEMON MERINGUE PIE</b> .....	5.25
SERVED WITH REAL WHIPPED CREAM, STRAWBERRIES, AND FRESH RASPBERRY COULIS	