

JAKE O'CONNOR'S



Lunch Menu 11 a.m. - 3 p.m. Monday - Friday

SOUPS

Cup 4 Bowl 6

MacCafferty's Potato Soup

A rich and creamy soup loaded with generously-sized potatoes, tender carrots, tasty ham and bacon.

Monday - Thursday

Chef's Choice

Friday

Clam Chowder

Saturday/ Sunday

Chef's Choice

STARTERS

Chicken Tenders

Fresh, hand-cut chicken breasts, fried to golden in our house made beer batter, served with honey mustard sauce. 10

Charcuterie Board^{GF}

Vast array of seasonally changing meats, sausages, cheeses and accompaniments to please any palate.

Market Price

Gravlox^{GF}

Cured salmon lox, rolled and served with a minced caper and red onion relish, served with marble rye toast points, whipped cream cheese and finished with fresh dill. 15

Mini Tenderloin Sandwiches^{GF}

Marinated CAB filet medallions, pan seared to medium rare, finished with caramelized onions, mushrooms, horseradish cream, all inside fresh mini rolls.

Served with seasoned shoestring potatoes. 16

Goat Cheese Florets

Phyo cups filled with a honey and shallot goat cheese, toasted perfectly and finished with a sweet and spice tomato chutney. 14

Dublin Wings

(Choice of BBQ, Hot, Sweet Chili, or Hot BBQ)

Fresh chicken wings deep fried and tossed in your choice of sauce.

Served with celery and choice of dressing. 10

Fig, Prosciutto & Goat Cheese Flatbread

Creamy chevre, prosciutto, black figs, caramelized onions and white cheddar, finished with an arugula salad with balsamic reduction and chili oil. 13

SALADS

Grilled Beef Salad^{GF}

Seasoned and grilled CAB beef tenderloin, sliced and gently placed on a soft bed of mesclun greens with herb roasted roma tomatoes, cashew crusted chevre, roasted red peppers, julienned carrots and finished with a horseradish cream and crispy fried onion straws. 19

Pub Salad^{GF}

Romaine, tomatoes, carrots, cucumber, red onion and croutons. Served with your choice of dressing. 6

O'Caesar Salad^{GF}

A classic Caesar salad topped with parmesan cheese and croutons. 8

(Add chicken \$5, grilled tenderloin \$10 or jumbo shrimp \$9)

Bitter Apple Strawberry^{GF}

Mixed greens, grilled chicken breast, bitter apple, fresh strawberry, red onion and Cinnamon-candied walnuts with a spring onion and poppyseed dressing. 11

Poached Pear Salad^{GF}

Red wine poached Asian pears, sliced and served over a bed of mixed greens, sweet red onions, bleu cheese crumbles and candied walnuts with a light honey dijon vinaigrette. 12

JOC Mandarin Salad^{GF}

Fresh romaine, mesclun greens, mandarin oranges, red onion and roma tomatoes, finished with Irish black and white pudding, hard boiled eggs and a mandarin vinaigrette. 12

SANDWICHES

The “New Yorker” ^{GF}

House corned beef, smoked pastrami, hard salami, sliced pepperoncini, shredded lettuce, sliced hydro tomato, sweet red onions, spicy mustard aioli, toasted rye. 15

Cork Corned Beef Sandwich ^{GF}

Thick mound of house corned beef served on a soft pretzel roll and finished with brined sweet red onions and whole grain mustard. 15

Tuna Melt

House made albacore tuna salad served warm on crisp rye bread, topped with griddled tomato, Swiss cheese and dill potato chips. Served with salt and malt chips. 12

All American Burger ^{GF}

1/2 lb ground beef burger, house seasoning, griddled steak bun, finished with red leaf lettuce, hydro tomato and sweet red onion. 13

Galway Bookmaker ^{GF}

CAB tenderloin seasoned and grilled to order, thinly sliced and served on a warm and crispy French baguette roll and topped with caramelized onions, mushrooms and a house garlic aioli. 19

House Made Lamb Burger ^{GF}

Ground domestic lamb and ground beef, mixed by hand with onions, mint, feta cheese and fresh herbs, seasoned and seared, finished with pickled red onions, feta cheese, sliced cucumbers, red leaf lettuce and hydro tomatoes. 15

Pub Chicken Sandwich

Marinated and grilled chicken breast, topped with Irish white cheddar, swiss, bacon, red leaf lettuce, hydro tomato, sweet red onion and finished with a green goddess and balsamic reduction. 14

Jake O’Connor’s Own Double Burger ^{GF}

Two of our hand pattied 4 oz. CAB ground beef, seared perfectly, sandwiched with caramelized onions, 3 slices of Irish Dubliner Cheddar and finished with sliced pickles and crispy onion straws, all on a soft pretzel roll. 15

PUB FAVORITES

Shepherd’s Pie

Freshly ground beef, peas, carrots, onions and mushrooms in a slow braised savory sauce, topped with toasted mashed potatoes. 12

Chicken Pot Pie

Fresh chicken breast, peas, pearl onions and potatoes, slow baked in a rich cream and finished with a puffed pastry crust. 12

Jake O’Connor’s

Corned Beef and Cabbage ^{GF}

Large portion of our signature house corned beef, jus brined cabbage, and classic champ, topped with a mustard infused onion blend. 16

Lobster & Shrimp Pie

Fresh tiger shrimp, lobster claw, carrots, celery, baked with a crispy pastry top. 16

Crispy Pierogi’s

House stuffed with classic champ, Irish cheddar and minced bacon, boiled and sauteed crispy with onions, butter and garlic, finished with a chive sour cream. 17

Lamb Gnocchi

Pulled braised lamb, sauteed with shallots, garlic, browned potato gnocchi, sauce au beurre, finished with balsamic reduction and parmesan. 18

Cajun Shrimp Pasta

Jumbo shrimp, shallots and garlic sauteed with andouille sausage and onions in a spicy creole sauce with bucatoni noodles, fresh parmesan and basil. 18

Tenderloin and Chevre

Beef tenderloin tips sauteed with onions, tomatoes, mushrooms, fresh garlic and shallots tossed with a light goat cheese cream sauce and cavatappi noodles, finished with a cajun dust and green onions. 18

World Famous Fish ‘N’ Chips

Fresh cod filet, hand dipped in our signature house batter, fried to golden, served with salt ‘n’ malt chips 16