

# JAKE O'CONNOR'S



**10 a.m. - 2 p.m.**

**SATURDAY & SUNDAYS**

## **B R E A K F A S T**

### **Irish Breakfast <sup>GF</sup>**

Imported from Ireland, we serve the world famous breakfast of Galtee rashers, sausages, black and white pudding, baked beans, two eggs, half grilled plum tomato and chips. 16

### **Jake O'Connor's Benedict**

Two soft poached eggs, served over Galtee rashers, black and white pudding, Irish white cheddar and an English muffin, all topped with house hollandaise sauce and JOC potatoes. 16

### **Eggs Benedict**

Toasted English muffin halves topped with two poached farm fresh eggs and crisp ham. Drizzled with our own house made hollandaise sauce and served with JOC potatoes. 13

### **Scrambled Egg Bagel Sandwich**

Fluffy scrambled eggs topped with choice of cheese, served on a griddled bagel with choice of ham, bacon, Salmon Lox or sausage and served with JOC potatoes. 12

### **Smoked Salmon Lox Scramble <sup>GF</sup>**

Fresh eggs scrambled with smoked salmon lox and finished with fresh chopped green onion and Irish white cheddar. Served with JOC potatoes and your choice of toast. 14

### **Cinnamon Chunk French Toast**

Two thick cut slices of soft cinnamon chunk bread dipped in sweet buttermilk batter and grilled golden brown. Served with whipped cream and whisky spiked maple syrup. 9

### **Corned Beef Hash <sup>GF</sup>**

This Irish classic is made using our signature braised corned beef and a seasoned mix of onions and fresh bell peppers. Topped with two eggs served any style. 15

### **Farmhouse Omelet <sup>GF</sup>**

Two eggs, asparagus, goat cheese, ham, prosciutto and red onion.  
Served with JOC potatoes and choice of toast. 13

### **Classic Omelet <sup>GF</sup>**

Two eggs, ham, mushroom, tomato and american cheese.  
Served with JOC potatoes and choice of toast. 12

### **Garden Omelet <sup>GF</sup>**

Two eggs, spinach, red pepper, red onion, tomato, mushroom, basil, swiss cheese.  
Served with JOC potatoes and choice of toast. 12

## **A La Carte**

Toast (2 slices) \$3  
Choice of wheat, pumpernickel, or white  
Served with butter and jam.

English Muffin \$3  
Served with butter and jam

Toasted Bagel \$4  
Served with dill cream cheese

Two Eggs any style \$4  
American Bacon (3 slices) \$4  
Sausage Links (4 pieces) \$4  
Hollandaise Sauce \$3  
JOC potatoes \$5  
Fruit Cup \$5

<sup>GF</sup> *Gluten-Free - These menu items can be modified to be gluten-free*

## STARTERS

### Chicken Tenders

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

### Mini Tenderloin Sandwiches <sup>GF</sup>

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. 15

### 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

### Dublin Wings

*(Choice of Spicy Buffalo or BBQ)*

Fresh chicken wings deep fried and tossed in your choice of sauce. Served with celery and choice of dressing. 10

## SALADS

### Grilled Beef Salad <sup>GF</sup>

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

### Bitter Apple Strawberry <sup>GF</sup>

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

### O'Caesar Salad <sup>GF</sup>

A classic Caesar salad topped with parmesan cheese and croutons. 8  
(Add chicken \$5, grilled tenderloin \$10 or jumbo shrimp \$9)

### Pub Salad <sup>GF</sup>

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

### Poached Pear Salad <sup>GF</sup>

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 <sup>GF</sup>

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

## PUB FAVORITES

### 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

### Shepherd's Pie <sup>GF</sup>

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

### All American Burger <sup>GF</sup>

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

### Cork Corned Beef Sandwich <sup>GF</sup>

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

### The "New Yorker" <sup>GF</sup>

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

### Lobster & Shrimp Pie

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

### Jake O'Connor's Own Double Burger

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

### 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