

JAKE O'CONNOR'S

PUBLIC



HOUSE

DINNER MENU

SOUPS

CUP 4 BOWL 6

MACCAFFERTY'S POTATO SOUP

A rich and creamy soup loaded with potatoes, carrots, celery, onion, ham and bacon.

SOUP DU JOUR

Ask your Server

STARTERS

FRESH OYSTERS^{G_F}

Your server knows our current selection.

MP

SMOKED HOG "WINGS"

Deep fried meaty mini pork shanks tossed in our hot Celtic Tiger sauce. Served with celery and choice of dressing.

13

MAGNERS MUSSELS^{G_{FA}}

PEI Mussels steamed in our favorite Irish cider and finished with herbed butter and grilled baguette.

13

CHICKEN STRIPS

Our country fried chicken strips are made fresh when you order them and are served with honey mustard.

10

BANGERS & MASH

Soft, steamy and subtly spicy, bacon sausage meatballs wrapped in potatoes, breaded and deep fried. They are served piping hot with a sweet onion gravy.

7

FISH CAKES

Don't let the name fool you! These delicious salmon and halibut treats are tender and flaky not fishy or cakey served with a house made aioli.

12

SHRIMP AND CRAB DIP^{G_{FA}}

Creamy dip of garlic sautéed shrimp, crab and a cheese blend, topped with bread crumbs and toasted served with toasted bread.

15

CHEESE BOARD^{G_{FA}}

Variety of fine cheeses with an assortment of crackers and accompaniments.

15

SALADS

PUB FAVORITE^{G_{FA}}

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

6

GREEK

Cucumber, tomato, red onion, olives, and romaine lettuces lightly dressed with a Greek dressing and finished with crumbled feta.

9

SPINACH & STRAWBERRY

Baby spinach tossed in a balsamic vinaigrette with sliced strawberries, chèvre and toasted sliced almonds.

10

CHICKEN CAESAR^{G_{FA}}

A classic Caesar topped with parmesan cheese, croutons and your choice of sautéed garlic chicken or crispy chicken strips.

14

SEARED BEEF^{G_{FA}}

Seared beef, sliced and placed on mixed greens with herb roasted roma tomatoes, cashews, chèvre, roasted red bell peppers, julienne carrots and finished with a horseradish cream and crispy fried onion straws.

17

We go the extra mile for all our guests, all the time. It's the philosophy at all of our restaurants, but here at Jake O'Connor's Public House, it's never been more fitting: I sincerely hope we're exceeding your expectations today, and if I happen to miss you on this visit, I encourage you to contact me personally via email at dermot@ibhmn.com or by calling 612-227-8463. Cheers!

—Dermot Cowley, Proprietor

^{G_F} Gluten-Free - These menu items are gluten-free
^{G_{FA}} Gluten-Free Available—These items can be modified to be gluten-free

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SANDWICHES

CORNED BEEF^{G_FA} 15
Thick mound of slow braised corned beef served on a soft pretzel roll, finished with pickled onions and whole grain mustard.

JAKE'S STEAK 16
Thinly sliced steak, sautéed onions, herb butter and creamy brie on crusty bread.

THE O'CONNOR'S BURGER^{G_FA} 14
1/2 lb of house seasoned ground chuck, brisket and short rib beef served with lettuce, tomato, and onion.

*Add your choice of cheese \$1 *

PUB CHICKEN^{G_FA} 14
Crispy chicken strips with Irish white cheddar, swiss, bacon, lettuce, tomato, onion and finished with green goddess dressing.

ROASTED VEGETABLE 13
Open faced sandwich on ciabatta with pesto, asparagus, grilled onions, roasted red bell pepper, grilled portabella, spinach and melted harvarti.

THE PIG 12
Juicy pulled pork piled high, bathed in our Limerick BBQ sauce and topped with a tangy vegetable slaw.

A LA CARTE

ROASTED HALF CHICKEN 12
Farmhouse style rosemary and garlic roasted half chicken with a whiskey chicken gravy.

RACK OF LAMB 24
Herb crusted rack of lamb with a light Colemans cream sauce.

10oz. RIBEYE 28
Dry aged and lightly dusted with our special blend. Seared right and served with a black pepper demi.

SIDES

Roasted Root Vegetables 5
Classic Irish Champ 5
Cauliflower Colcannon 5
Duck Fat Roasted Yukon Gold Potatoes 5
Creamed Kale 5
Spiced Green Beans 5
Farro 5
Broccoli 5
Chips or Fries 5
Loaded Baked Russet Potato 7

PUB FAVORITES

WORLD FAMOUS FISH "N" CHIPS 16
Fresh cod filet hand dipped in our signature house batter, fried golden and served with salt 'n' malt chips.

SHEPHERD'S PIE^{G_F} 18
Freshly ground chuck, brisket and short rib beef, peas, carrots, onions and mushrooms in a slow braised savory sauce then topped with toasted mashed potatoes.

CHICKEN POT PIE 17
Chicken breast, peas, pearl onions and potatoes, slow baked in a rich cream with a puff pastry.

CORNED BEEF AND CABBAGE^{G_F} 19
Large portion of our signature house corned beef, Guinness braised cabbage and classic scallion champ.

FISH

SEARED SALMON 27
Seared salmon with quinoa, sautéed green beans, roasted cherry tomatoes and spinach. Served with herb compound butter.

HALIBUT 28
Grilled halibut served over couscous tossed in pesto and summer vegetables.

SCALLOPS 25
Three seared scallops atop a white bean purée with sautéed sweet corn, roasted bell pepper and crispy bacon.