

Appetizers

Grilled Lamb Chops

Marinated in rosemary & olive oil with a red wine and Guinness peppercorn sauce and petite salad \$ 4.00 each (minimum of 3)

Sweet & Spicy Fried Calamari

With cherry peppers, carrots, onions and served with basil marinara (smoked paprika, lemon remoulade) 10

Spicy Sambal Wings

With gorgonzola dip 11

Baked Macaroni and Cheese 9

Hummus & Grilled Pita

With kalamata olives and cucumbers 9

Cheesesteak Spring Rolls

Gouda and American cheese, caramelized onions, and spicy Worcestershire ketchup 9

Chicken Fingers with fries and honey mustard 11

Nachos

Pico de gallo, guacamole, black beans, cheddar jack cheese sauce and smoked chipotle cream 10 add chicken or pork 13

Grilled Chicken Enchilado Quesadilla

Roasted poblano peppers, fresh grilled corn, refried beans, cheddar jack cheese 11

Vegetable Quesadilla

Sautéed portobello, zucchini, red and green bell peppers, black beans, onions and cheddar jack cheese 10

French Fries 4 Garlic Fries 6.5

Mussels (served with grilled garlic bread)

Mussels Puttanesca

Olives, capers, white wine, garlic and tomato sauce 13.5

White Wine Garlic Mussels white wine, garlic and herb sauce 13.5

Adobo and Chorizo Mussels sautéed onions and chorizo, steamed in adobo sauce 14

Sheep Pub Mussels with Irish bacon, leeks, herbs, potatoes and finished with Magners cider 14

Shared Plates

The Black Sheep Sampler

(Serves 3-4pp) sambal wings, cheesesteak spring rolls, vegetable quesadilla, and chicken fingers 18

Mediterranean Plate

Roasted red peppers, hummus, feta cheese, olives, red onions, grape tomatoes and toasted almonds topped with roasted garlic and basil oil and served with grilled pita 15

Soups & Salads

Soup of the Day [market price]

Sheep Salad

Mixed greens with dried cranberries, grape tomatoes, red onions, candied pecans, goat cheese, and Guinness balsamic dressing 12.5

Caesar Salad

Crisp romaine, garlic croutons & locatteli cheese 10
Add grilled chicken 13, add grilled shrimp 15 (grilled option)

Grilled Tuna Nicoise Salad

Boston lettuce, green beans, hard boiled eggs, red potatoes, tomatoes, olives, and drizzled with Dijon herb and lemon dressing 16

Summer Sunrise Steak Salad fresh grilled corn, grilled red onions, fresh mozzarella, sliced tomato, cucumbers, mixed greens, finished with sundried tomato and roasted garlic dressing 16

Wraps

(Served with fries or salad)

Buffalo Veggie Wrap

Inspired by our customers, bulgur wheat, hot sauce marinated cauliflower, cucumbers, romaine, tomatoes, American cheese, and a touch of chipotle cream 13

Grilled Chicken and Tomato Mozzarella Wrap spring mix, fresh mozzarella, tomato, grilled red onion, olive oil, basil, and a touch of Guinness balsamic reduction 13.50

California shrimp and bacon Wrap grilled shrimp, romaine, avocado, tomato, onion, jalapeno, cheddar jack cheese and chipotle Crema 15

BLTA Wrap smoke bacon, spring mix, tomato, avocado, fresh mozzarella roasted garlic basil aioli 13

Sandwiches

(Served with fries or salad)

Roasted herbed Lamb Sliders

Roasted lamb (3), smoked Gouda, caramelized onions, tomatoes, pickles and a touch of Coleman's mustard 15

Philly Sheepsteak Sandwich on long roll with fried onions, harp, smoked Gouda and American cheese sauce 14

Black Sheep Burger (choose 2 toppings)

Swiss, American, cheddar, smoked gouda, provolone, gorgonzola, roasted red peppers, caramelized onions, bacon, portobello 13

(Extra toppings 1.00 each)

County Cork Chicken Sandwich

Irish cheddar, Irish bacon, sliced tomato, Caramelized onions and HP mayo on baguette 14

Spicy BBQ Pulled Pork Sandwich

Slow roasted BBQ pork served on a baguette 12

Crab Cake Sandwich

On a brioche bun with smoked paprika and lemon remoulade, lettuce, tomato and two beer batter onion rings 15

Cuban Sandwich

Ham, slow roasted pork, Swiss cheese, pickles, spicy mustard and tabasco mayonnaise 14

Entrees

Sautéed Crab Cakes

Served with, bulgur wheat salad, potato wedges, smoked paprika and lemon remoulade 19.5

Steak and Frites herb and garlic marinated grilled steak with pommes frites and a red wine and Guinness peppercorn sauce 20

Grilled & Roasted Rosemary Chicken half chicken marinated with citrus rosemary and honey, grilled, then finished in the oven, served with natural jus, roasted garlic mash potatoes and sauté green beans 18.50

Tuna Saltimbocca wrapped in prosciutto and sage, herbed garlic mash, grilled zucchini, peppercorn demi 19

Traditional Favorites

Shepherd's Pie

Ground sirloin and vegetables in rich brown gravy, topped with mashed potatoes 14

Guinness Battered Fish and Chips

Beer battered cod fried and served with tartar sauce, fries and a petite salad 14.5

Bangers and Mash

Seared pork and leek sausages with mashed potatoes and a caramelized onion demi glaze 13.5