

breakfast

SPECIALTIES

substitute fresh seasonal fruit for breakfast potatoes.

CLASSIC SCRAMBLE

three scrambled eggs, choice of smoked bacon or sausage patties, served with breakfast potatoes and sourdough toast.

CINNAMON VANILLA FRENCH TOAST

egg battered thick cut bread grilled until golden brown, served with butter, syrup and your choice of smoked bacon, ham or sausage.

GRILLED SOURDOUGH PANINI

scrambled eggs, cheddar cheese, diced onions and green peppers with choice of smoked bacon, sausage or ham. served on grilled sourdough bread with breakfast potatoes.

YOGURT & GRANOLA

FRESH FRUIT PLATE
creamy vanilla yogurt served with granola, fresh seasonal fruit and mint.

omelets

served with breakfast potatoes and sourdough toast. substitute fresh fruit for breakfast potatoes.

WESTERN

with cheddar cheese, red onions, green peppers and ham.

HAM & CHEESE

loaded with diced breakfast ham and melted cheddar.

SAVORY CHEESE

a creamy egg blend with shredded cheddar and jack cheeses.

soups

CREAM OF POTATO

AN OLD IRELAND FAVORITE... a thick and creamy seasoned base with loads of potatoes.

SOUP OF THE DAY

Ask your server for today's creation.

STARTERS

IRISH NACHOS

warm, crisp kettle chips covered with melted cheddar and jack cheese, tomatoes, green onions, black olives and jalapeño peppers. with chili or grilled chicken.

HUMMUS PLATTER

chick pea spread with crispy pita chips, carrots and celery.

CHICKEN QUESADILLA

grilled chicken, authentic roasted black bean, corn and bell pepper relish, savory chipotle sauce, and cheddar & jack cheese, grilled in a natural flour tortilla, garnished with chopped green onions, served with salsa and sour cream. add guacamole

SPINACH ARTICHOKE BAKE

chopped leaf spinach with artichokes in a creamy cheese blend, served with tortilla chips.

TANGY BONELESS WINGS

boneless wings tossed in your choice of buffalo or honey smoked bbq sauce, served with dipping sauce and crisp celery.

SALADS

IRISH COBB SALAD

crumbled bleu cheese, diced tomato, sliced mushrooms, crumbled bacon, diced egg with crisp romaine and shredded lettuce, topped with grilled chicken and dijon mustard dressing.

CLASSIC CHICKEN CAESAR

chopped romaine hearts with freshly grated parmesan cheese, croûtons drizzled with classic caesar dressing and topped with strips of grilled chicken.

MAGGIE'S CHOPPED CHICKEN SALAD

shredded lettuce, tomato, cucumber, olives, red onion, feta, pita croûtons, and red wine vinaigrette.

MAGGIE'S SIGNATURE

PLATES

FISH & CHIPS

beer battered cod, fries, tartar sauce and lemon.

BANGERS & MASH

traditional cumberland pork sausage with garlicky mashed potatoes and onion gravy.

CORNED BEEF CARVING PLATE

sliced corned beef, boiled cabbage, roasted potatoes and spicy brown mustard.

sandwiches

served with house-made chips and a pickle spear. substitute waffle cut fries.

MAGGIE'S CORNED BEEF

sliced corned beef piled high on lightly toasted marble rye, topped with sauerkraut and 1000 island dressing.

SMOKIN' MEMPHIS BBQ PORK

slow-roasted, tender pulled smoked pork basted in blue ribbon bbq sauce, served on a toasted roll.

TURKEY CLUB PANINI

sliced turkey breast, provolone cheese, smoked bacon, avocado spread, pressed and grilled on sourdough bread.

ROASTED VEGETABLE PANINI

zucchini, caramelized onion, mushrooms, banana peppers and mozzarella.

CBLT

grilled marinated chicken breast, smoked bacon, romaine, beefsteak tomato, and mayo. served on rye toast.

DESSERT

WARM APPLE PIE

topped with vanilla bean ice cream.

MOLTEN CHOCOLATE CAKE

topped with vanilla bean ice cream.

Tax and gratuity not included

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This facility may use wheat, egg, soybean, milk, peanuts, tree nuts, fish and shellfish. Please speak to the manager on duty regarding any allergen-related issues.



MAGGIE O'SHEA'S

As you slide down the banister
of life may the splinters never
point the wrong way