

SOUPS - APPETIZERS - SIDES

Pork Green Chile

Our original award winning Mexican stew made with tender shredded pork, chile peppers and tomatoes. Served with warm flour tortillas. Cup 4.59 Bowl 5.99

Mac N' Cheese

A side of our baked spiral macaroni with three cheese sauce. 3.59

House Soups

Cup 2.99 Bowl 3.99

New England Seafood Chowder

A 30 yr favorite: a traditional creamy chowder loaded with clams, shrimp and potatoes.

French Onion

Our classic version made from a rich stock & caramelized onions, topped with toasted croutons & melted Swiss cheese.

Garlic Bread

Half Loaf 1.99
Full Loaf 3.99

Crispy French Fries

Side 1.59
Basket 3.99

Sweet Potato Fries

Side 1.99
Basket 4.99

Soup of the Day

Crispy Asian Calamari

Served with Thai sweet dipping sauce. 8.99

Seared Ahi Tuna

Seared rare with char crust spices, sliced, presented with Asian sauces. 10.99

Mussels Provencal

Tender mussels simmered with fresh tomato, white wine and herbs. Served with garlic toast. 11.99

Tortilla Chips and Dips

Fresh guacamole, house salsa, & pork green chile. Served with warm tortilla chips. 8.99

Artichoke Cheese Dip

Artichoke hearts, parmesan cheese and cream, served with toasted French bread rounds or celery and carrot sticks. 8.99

Sicilian Portobello Mushrooms

Grilled slices of fresh Portobello mushrooms, provolone cheese, roasted red peppers, garlic aioli and garlic toast. 9.99

Irish Egg Rolls

Crisp egg rolls with tender corned beef, cabbage & Swiss cheese, served w/ Dijon horseradish sauce. 9.99

Jumbo Lump Crab Cakes

Jumbo lump crab cakes seasoned with Old Bay, grilled, topped with Creole remoulade sauce. 11.99

Chicken Fingers

Tender tempura fried chicken fingers. Served with ranch, honey mustard, or BBQ. 7.59

Buffalo Chicken Wings

Crisply fried in our own honey mustard sauce with celery and bleu cheese or ranch dressing. Mild or hot 8.99

Blackened Chicken Wings

Fried crisp wings skillet seared with Cajun spices, served with celery and bleu cheese or ranch dressing. 8.99

Potato Skins

Crisp potato skin wedges topped with melted cheeses, bacon bits and green onions, side of sour cream. 9.99

Mushrooms Tempura

A half-pound of fresh mushrooms tempura battered and fried, served with a side of ranch dipping sauce. 9.99

OUR FAMOUS NACHOS

Nachos

Tortilla chips topped with jack & cheddar cheese, jalapenos, your choice of black or refried beans and a side of salsa.

Medium 8.99 Large 10.99

Add ground beef 1.99

Add guacamole or pork green chile 1.99

Add lettuce & tomato 1.99

The Works

A monstrous plate with ground beef, refried or black beans, jalapenos, cheese, lettuce & tomato. Sides of salsa, guacamole, pork green chile, and sour cream.

Medium 12.99

Large 14.99

MEXICAN & SOUTHWESTERN

Served with Spanish rice, refried or black beans, and sour cream

Smothered Burritos

Large flour tortilla stuffed with your choice of ingredients, topped with melted cheeses and New Mexico red chile sauce.

Seasoned ground beef or Broiled chicken breast 10.59

Vegetarian refried or black beans 9.99

Smother any burrito in pork green chile add 1.59

Grilled Fish Tacos

Las Cruces seasoned grilled fish of the day served in flour or corn tortillas with shredded cabbage & pepper jack cheese and sour cream. 10.99

Chile Rellenos

Whole roasted Anaheim chilies are stuffed with jack cheese, fried in egg roll skins and topped with New Mexico red chile sauce 9.99

Smothered with pork green chile 10.99

Ahi Tuna Tacos

Center cut medallions seared rare served in flour or corn tortillas with shredded cabbage & pepper jack cheese and sour cream. 12.99

SANDWICHES

Served with a choice of Crispy French Fries, Tossed Salad or Buttermilk Slaw
Sweet Potato Fries with Honey Chipotle Sauce add .99

Guinness Bratwurst

A Guinness beer bratwurst link is grilled and served on a toasted New England bun with sauerkraut, melted white cheddar and a side of Guinness stout mustard. 8.99

Maryland Crab Cake Burger

A Maryland lump crab cake grilled and served on a wheat bun with Cajun remoulade, lettuce, tomato and cheddar cheese. 11.99

Corned Beef Reuben

Slow roasted sliced brisket, sauerkraut, Swiss cheese, Thousand Island dressing, grilled on marble rye. 9.99

Portobello Panini

Sliced Portobello mushrooms grilled on sourdough with roasted red pepper, provolone cheese and artichoke cheese spread. 9.99

Montreal Steak Sandwich

Charbroiled sliced petite tender served open faced on French bread, with a red wine mushroom sauce, mashed potatoes and vegetables. 11.99

Greek Gyro

Grilled seasoned lamb and beef slices served in pita bread with lettuce, tomato, red onion, Tzatziki sauce and a side of Greek salad. 9.99

Soup & ½ Sandwich

A cup of soup with a half portion of roast beef, turkey or smoked ham on your choice of bread. 7.99

O'Shay's Club

A triple-decker sandwich with applewood smoked bacon, lettuce, tomato, oven roasted turkey and mayo on whole wheat toast. 9.59

French Dip

Our house roasted top round, sliced & served on a French baguette with au jus. 9.59

Southwestern Turkey Wrap

Sliced turkey, applewood smoked bacon, avocado, pepper jack, lettuce, tomato, chipotle mayo, rolled in a tomato herb tortilla. 8.99

California Panini

Sliced roasted turkey breast, Swiss cheese, avocado, lettuce, tomato & Dijon bistro sauce, grilled on rustic sourdough. 8.99

IRISH FARE

Guinness Tenderloin Tips

Sautéed beef tenderloin tips with a caramelized onion Guinness sauce served over colcannon mashed potatoes with vegetables and French bread. 12.79

Shepherd's Pie

Lean ground lamb and beef simmered in stout gravy with green peas and carrots, presented in a casserole with piped mashed potatoes, French bread and salad. 11.99

Bangers and Mash

Traditional British style sausages grilled and served with colcannon potatoes, Guinness onion gravy, vegetables, a side of grainy mustard and French bread. 10.99

Ale House Burger

A diced corned beef and ground chuck burger is charbroiled and topped with sauerkraut and melted white cheddar cheese, served with lettuce, tomato, red onion, Guinness mustard and fries. 9.99

Emerald Isle Salmon

A fresh salmon fillet grilled with a Dijon panko crust, topped with a garlic parsley aioli and served with colcannon potatoes and vegetables. 11.99

Every Wednesday ~ All Day

Corned Beef and Cabbage

Lean sliced brisket served with steamed cabbage, new potatoes, horseradish sauce and French bread. 11.99
Double portion of corned beef add 6.99

SALADS

Your choice of ranch, bleu cheese, balsamic vinaigrette, thousand island, honey mustard, honey lime cilantro, fat free raspberry vinaigrette or cucumber wasabi dressing

House Salad

Mixed greens, English cucumber, tomatoes, carrots & herb croutons. 3.99

Greek Salad

Classic Greek salad on fresh greens with artichoke hearts, kalamata olives, tomatoes, red onion, feta cheese, Tzatziki sauce & warm pita bread. 9.99
w/ Grilled jumbo shrimp 12.99
w/ Broiled marinated chicken 10.99
w/ Grilled gyro meat 11.59

Raspberry Chipotle Salmon

Charbroiled fresh fillet basted with raspberry chipotle sauce served on field greens with English cucumber, tomato, feta cheese, glazed walnuts, red onion. 12.99

House Cobb

Diced turkey, smoked ham, crisp applewood bacon, sliced egg, tomatoes and bleu cheese crumbles on chopped mixed greens. 10.59

Ale House Wedge

Crisp iceberg lettuce, our bleu cheese dressing, applewood smoked bacon, chopped egg and tomato. 5.99

Jumbo Lump Crab Cake Salad

Our jumbo lump crab cakes are grilled & presented on mixed greens w/ Creole remoulade, cucumber, egg & tomato. 13.99

Char Crusted Ahi Tuna Salad

Center cut medallions seared rare with char crust seasoning, sliced, presented on salad greens with Asian vegetables, crisp won tons, and cucumber wasabi dressing. 12.99

Chophouse Steak Salad

Broiled sliced steak on salad greens with caramelized onion, gorgonzola crumbles, glazed walnuts, tomatoes & garlic toast. 11.99

Southwestern Chicken

Fresh salad greens with tequila-lime marinated chicken, avocado, tomatoes & toasted pumpkin seeds. Served with warm flour tortilla & side of honey lime dressing. 10.99

SPECIALTIES AND SEAFOOD

Soup Bread Bowl

New England seafood chowder or soup of the day served in a toasted sourdough bread bowl with tossed salad. 9.99

Hot Roast Beef

Our slow roasted choice top round carved and served open faced on toast points with mushroom gravy, mashed potatoes and vegetables. 10.99

Santa Fe Shrimp Pasta

Pan seared jumbo shrimp served over trottelle pasta with southwestern roasted poblano cream sauce, tortilla strips and fresh cilantro. 11.99

English Fish & Chips

Icelandic cod, batter dipped, deep fried & served with crispy fries, coleslaw & tartar sauce. 11.99

Mediterranean Pasta

Jumbo Gulf shrimp or balsamic-marinated chicken sautéed in olive oil with garlic, tomatoes, Kalamata olives, artichoke hearts and herbs over trottelle pasta with feta cheese and garlic toast. 11.99

We proudly serve all natural chicken



Sugar & Spice Salmon

A fresh fillet is grilled with a sugar & spice crust, topped with a honey Dijon glaze and served with rice pilaf and vegetables. 11.99

Chicken Cordon Bleu

Our original recipe: Smoked ham & Swiss cheese baked in a chicken breast, sliced and served with sherry mushroom sauce, rice pilaf and vegetables. 10.99

Chicken Fingers & Fries

Five tempura fried chicken strips with crispy French fries and BBQ sauce or ranch. 8.99

Chicken Fried Steak or Chicken

Sirloin cube steak or chicken breast, dipped in buttermilk, breaded and fried. Served with mashed potatoes, country gravy and vegetables. 10.99

Lemon Pepper Cod

Lemon pepper grilled Icelandic cod fillet topped with lemon butter. Served with rice pilaf and vegetables. 11.99

Crab Mac N' Cheese

Spiral macaroni baked in our three cheese sauce with blue claw crabmeat, crisp breadcrumb topping, served with tossed salad & French bread. 12.99

CHARBROILED BURGERS

Served with Crispy French Fries.
Substitute Sweet Potato Fries add .99

O'Shay Burger

Half pound of fresh black angus chuck burger, charbroiled, served on toasted bun with lettuce, tomato, red onion and a pickle spear. 8.99

Buffalo Burger

A lean fresh ground buffalo burger, charbroiled, served on toasted bun with lettuce, tomato, red onion and a pickle spear. 11.99

BBQ Bubba Burger

Our half pound angus burger, topped with grilled onions, BBQ sauce, melted cheddar and applewood smoked bacon. 10.99

Ortega Burger

A half pound black angus chuck burger, charbroiled, topped with a roasted poblano chile and pepper jack cheese. 10.99

Patty Melt

Charbroiled half pound burger grilled on marble rye with sautéed onions and Swiss cheese. 9.99

Burger Add-Ons

Mild cheddar, Swiss, Provolone or Pepper jack .69 Sharp white cheddar cheese .79
Grilled onions .79 Applewood smoked bacon .99 Gorgonzola crumbles .99
Sautéed mushrooms .99 Guacamole .99

HAND CUT STEAKS

Served with Mashed Potatoes or Baked Potato (after 4:30)
Add a cup of soup or dinner salad 2.50 Add wedge salad 3.99

12oz Ribeye

USDA choice steak is charbroiled and served with horseradish scallion butter, red wine mushroom sauce or blackened. 19.99

Portobello Bistro Steak

Petite tender steak, charbroiled, sliced and topped with Portobello mushrooms, gorgonzola cheese, served open faced on garlic toast. 12.99

Filet Mignon

8oz choice beef tenderloin is charbroiled and topped with horseradish scallion butter or red wine mushroom sauce. 19.99

Prime Rib Dinner

Wednesday, Friday and Saturday nights
Slow roasted 12oz cut served with baked potato, vegetables, horseradish sauce and au jus.
Includes choice of soup or salad. 19.99

GLUTEN FREE PROTEIN PLATES

Served with choice of 2 sides

Tossed Salad, Buttermilk Slaw, Cottage Cheese, Vegetables of the Day or Sliced Fresh Tomato and Egg

Buffalo Burger 11.99

Fresh Ground 8 oz Burger 8.99

Sliced Steak 10.99

Herb Broiled Chicken Breast 9.99

Charbroiled Fresh Salmon 11.99

Icelandic Cod Fillet 11.99

Grilled with lemon pepper rice flour

BEERS

Bottles and Cans

Budweiser - Bud Light
 Coors Light - Miller Lite
 Corona - Heineken
 Mama's Little Yella Pils (can)
 Coors N/A - St. Pauli Girl N/A

From the Tap

Michelob Light - Michelob Ultra
 Budweiser - Coors Light
 Guinness - Bass - Stella Artois
 Dale's Pale Ale - Sawtooth
 Fat Tire - 1554 - Blue Moon

WINE

House Wine \$5 by the glass

Beringer Stone Cellars

Cabernet Sauvignon - Merlot - Chardonnay - White Zinfandel

	Gls.	Btl.
~ White ~		
Penfolds Chardonnay	6.5	25
Rawsons Retreat, Australia		
Kendall Jackson Chardonnay	8.5	33
Vintners Reserve, California		
Benvolio Pinot Grigio	6.5	25
Friuli, Italy		
Monkey Bay Sauvignon Blanc	7	27
Marlborough, New Zealand		
Kendall Jackson Reisling	8	31
Monterey, California		
Candoni Prosecco Dry Sparkling	8	31
Veneto, Italy		
Napolean Champagne	4	15
California		
~ Red ~		
Penfolds Shiraz/Cabernet	6.5	25
Rawsons Retreat, Australia		
Geyser Peak Cabernet Sauvignon	8.5	33
Alexander Valley, California		
Castle Rock Cabernet Sauvignon	8.5	33
Napa Valley, California		
L'Abbaye de Saint Ferme Bordeaux Blend	6	23
Bordeaux, France		
Gnarly Head Red Zinfandel	7.5	29
Manteca, California		
Lockwood Syrah	7	27
Monterey, California		
Santa Julia Organica Malbec	7.5	29
Patagonia, Argentina		
Baqueano Patagonia Malbec Cabernet	7.5	29
Mendoza, Argentina		
Lockwood Pinot Noir	8.5	33
Monterey, California		

BEVERAGES

Coke - Diet Coke - Sprite - Diet Sprite - Pibb Xtra
Henry Weinhard's Root Beer - Pellegrino Sparkling Water
Schwepe's Ginger Ale - Pellegrino Aranciata (orange)
Schwepe's Tonic and Diet Tonic - Red Bull - Mexican Cane Sugar Coca ~ Cola

DESSERTS & COFFEES

Crème Brulee

Homemade with vanilla bean with
caramelized sugar. 4.59

Homemade Apple Crisp

Served warm with cinnamon or vanilla bean
ice cream. 6.99

Chocolate Mousse Pie

With fresh whipped cream. 5.99

Chocolate Grande Cake

A monstrous slice of chocolate cake
(enough for two!) 7.99

Chocolate Brownie Sundae

A homemade warm brownie topped with vanilla
bean ice cream, whipped cream, chocolate sauce
and a cherry. 6.59

Nania's Cheesecake of the Day 7.99

Daily Dessert Specials

please ask your server



Fresh Ground House Blend

Regular or Decaf and Espresso

Cappuccinos, Lattes and Espresso

Also available in decaf

Hot, Iced or Flavored:

Vanilla, Hazelnut, Mocha, Irish Cream,
Peach or Raspberry

Also in sugar free:

Vanilla, Hazelnut, Irish Cream and Caramel

DAILY SPECIALS

Tuesday

Texas Cheese Chicken

A breaded, crisp fried chicken breast served over pasta with a spicy cheddar cheese sauce
and vegetables 10.99

Wednesday

Corned Beef and Cabbage

Tender corned beef brisket, steamed cabbage, new potatoes with horseradish sauce and
French bread. 11.99

Double portion of corned beef add 6.99

Wednesday 11am - 3pm

Prime Rib Sandwich

Slow roasted choice prime rib sliced, served on toasted French bread with red wine mushroom
gravy, mashed potatoes & vegetables. 12.99

Wednesday, Friday and Saturday Nights

Prime Rib Dinner

Slow roasted choice 12oz cut served with baked potato, vegetables, horseradish sauce & au
jus. Choice of soup or salad. 19.99

Saturday 11am - 2pm

Irish Breakfast

Grilled British style sausages served with Guinness onion gravy, grilled tomatoes & potatoes,
2 eggs and sourdough toast. 9.99

Corned Beef Hash and Poached Eggs

Two poached eggs on our house recipe corned beef hash, topped with hollandaise.
Served with apple fritter & wheat toast. 9.99

Sliced Steak and Eggs

Served with two eggs, home fries, wheat toast 10.99

All American Breakfast

Two eggs, home fries, your choice of applewood smoked bacon or ham, wheat toast. 7.59