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O’MALLEY’S

**Appetizers**

Spinach and Artichoke Dip $7
Spinach, artichokes, cheeses, tortilla chips

Brew House Wings $11
Eight Guinness marinated chicken wings served with buffalo & barbecue sauce on the side

Potato Skins $8
Five potato skins, bacon, green onion, cheddar cheese blend, sour cream

Nachos $15
Tortilla chips, seven pepper chili, tomato blended cheeses, jalapenos, green onion, salsa sour cream

**Salads & Soups**

Choice of House Made Dressings: Ranch, Italian, Bleu Cheese
Raspberry Vinaigrette, Dill Honey Mustard, French, Balsamic Vinaigrette, Thousand Island

Caesar Salad $10
Romaine, Caesar dressing, parmesan, croutons
Grilled Chicken $14 Grilled Salmon $16 Grilled Shrimp $16

Cobb Salad $15
Mixed greens, grilled chicken, tomato, bacon
cucumber, cheddar and bleu cheese

Spinach Salad $10
Spinach, mushroom, red onion, cucumber, crumbled bleu cheese, walnuts, dried cherries
Grilled Chicken $14 Grilled Salmon $16 Grilled Shrimp $16

Cottage Chicken Salad $15
Strips of fried chicken, mixed greens, bacon, tomato, shredded cheddar, croutons

Seven Pepper Chili, Potato Soup, Soup du Jour
Cup $3 Bowl $4

**Pasta**

Served with a cup of soup or a mixed green salad

Fettuccini Alfredo $13
Cream, parmesan cheese
Grilled Chicken $17 Grilled Shrimp $18

Shrimp Diablo $18
Sautéed shrimp, your choice penne or fettuccini spicy tomato sauce, peppers, onions

Mac and Cheese $13
Five cheese béchamel cream sauce, penne pasta

**Land**

Served with a cup of soup or a mixed green salad

*Filet Mignon $33
8 ounce filet, red wine demi-glaze, whipped potatoes seasonal vegetables

*Ribeye $30
14 ounce ribeye, onion ring, baked potato seasonal vegetables

*Sirloin Forester $28
Two 5 ounce sirloin medallions, sautéed onion mushroom, spinach, red wine demi-glaze whipped potatoes

Guinness Irish Beef Stew $15
Beef, sweet onions, carrots, red skin potatoes
Guinness Irish stout

Herb Marinated Chicken $16
Two herb encrusted grilled boneless breasts rice, seasonal vegetables

Baby Back Ribs $29
Full rack, house-made barbecue sauce
Half Rack $15 Half Rack with Barbecued Chicken $17

**Sea**

Served with a cup of soup or a mixed green salad

Salmon Your Way $20
Choose from: Cajun, Dill Honey Mustard
Sweet BBQ, or Herb Glazed.
8oz Atlantic salmon, rice pilaf, seasonal vegetable

Salmon Cakes $16
Two house made Cajun salmon cakes
Spicy tartar, rice, sautéed vegetables

Beer Battered Fish and Chips $16
Cod, French fries, tartar sauce

**Ask your server for a list of our Michigan craft beers on draft**
**Handholds**

All Sandwiches Served with Fries and Coleslaw. Onion Rings may be substituted for an additional $2

*THE RETRO BURGER $12
HALF POUND BURGER, CHEESE, LETTUCE, TOMATO
Add bacon, chili, mushrooms, guacamole $2 each

HALF POUND REUBEN $12
CORNED BEEF, SAUERKRAUT, SWISS CHEESE
THOUSAND ISLAND DRESSING, MARBLE RYE

OAKLAND COUNTY CLUB $12
CORNED BEEF, ROASTED TURKEY, SWISS CHEESE LETTUCE,
TOMATO, MAYO, WHITE TOAST

PULLED PORK SANDWICH $10
PULLED PORK, SWEET AND SPICY BBQ SAUCE
CAROLINA COLESLAW, ONION ROLL

ITALIAN CIABATTA $12
HAM, SALAMI, PEPPERONI, ONIONS, PEPPERS, MAYO
PROVOLONE CHEESE

FRENCH DIP $12
ROAST BEEF, SWISS CHEESE, AU JUS, HOAGIE BUN

CAJUN SALMON BURGER $10
LETTUCE, TOMATO, RED ONION, CAJUN TARTAR
ONION ROLL

*O’MALLEY MAC $10
TWO 4OZ PATTIES, LETTUCE, CHEESE, GRILLED ONIONS
PICKLES, SPECIAL SAUCE, SESAME BUN

**Pizza**

TOPPINGS AVAILABLE FOR $1 EACH:
PEPPERONI, HAM, ITALIAN SAUSAGE, GROUND BEEF
BACON, PEPPERS, ONIONS, MUSHROOMS, TOMATOES
JALAPENOS, PINEAPPLE

SMALL $8 LARGE $11

HAWAIIAN
HAM, PINEAPPLE
SMALL $12 LARGE $15

MEAT LOVERS
PEPPERONI, HAM, ITALIAN SAUSAGE, BACON
GROUND BEEF
SMALL $12 LARGE $15

PHILLY STEAK & CHEESE
ROAST BEEF, PEPPERS, ONIONS, PROVOLONE
SMALL $12 LARGE $15

**Dessert**

APPLE PIE $4
A LA MODE $6

NEW YORK STYLE CHEESECAKE $6

CHOCOLATE PEANUT BUTTER PIE $7

CARAMEL BLONDIE $6

**Red Wine**

RENACER PUNTO FINAL MALBEC
GLASS $8 BOTTLE $30

CONO SUR CABERNET/CARMELORE/SYRAH
GLASS $10 BOTTLE $38

BERINGER FOUNDER’S CABERNET
GLASS $8 BOTTLE $30

**White Wine**

FERRARI-CARANO CHARDONNAY
GLASS $10 BOTTLE $38

ECCO DOMANI PINOT GRIGIO
GLASS $8 BOTTLE $30

SANTA RITA SAUVIGNON BLANC
GLASS $7 BOTTLE $26

GRAND TRAVERSE RIESLING
GLASS $7 BOTTLE $26

CODORNUI CAVA ORIGINAL BRUT
BOTTLE $38

BOLLICINI PROSECCO
GLASS $7

RUFFINO MOSCATO D’ASTI
GLASS $10 BOTTLE $38

**Import Bottles**

STELLA ARTOIS

HEINEKEN

MODELO

CORONA

LABATT & LABATT LIGHT

CRABBIE’S GINGER BEER

**Domestic Bottles**

BUDWEISER & BUD LIGHT

COORS LIGHT

MILLER LITE

MICHELOB ULTRA

BLUE MOON

SAM ADAMS LAGER

ANGRY ORCHARD CIDER

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