

O'MALLEY'S

APPETIZERS

SPINACH AND ARTICHOKE DIP \$7
SPINACH, ARTICHOKE, CHEESES, TORTILLA CHIPS

BREW HOUSE WINGS \$11
EIGHT GUINNESS MARINATED CHICKEN WINGS SERVED WITH BUFFALO & BARBECUE SAUCE ON THE SIDE

POTATO SKINS \$7
FOUR POTATO SKINS, BACON, GREEN ONION, CHEDDAR CHEESE BLEND, SOUR CREAM

NACHOS \$15
TORTILLA CHIPS, SEVEN PEPPER CHILI, TOMATO BLENDED CHEESES, JALAPENOS, ONION, SHREDDED LETTUCE, SALSA, SOUR CREAM

LOUISIANA BBQ SHRIMP \$10
5 FRESH GULF SHRIMP POACHED IN GARLIC, SPICES, GUINNESS AND STOCK, PLACED ON A BED OF RICE

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 \$12
SPINACH, MUSHROOM, RED ONION, CUCUMBER,
CRUMBLÉD BLEU CHEESE, WALNUTS, DRIED CHERRIES
Grilled Chicken \$15 Grilled Salmon \$18 Grilled Shrimp \$18

COTTAGE CHICKEN SALAD \$15
STRIPS OF FRIED CHICKEN, MIXED GREENS, BACON,
TOMATO, CUCUMBER, SHREDDED CHEDDAR AND
MOZZARELLA, 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

FETTUCINI ALFREDO \$13
CREAM, BECHAMEL, PARMESAN CHEESE, DICED TOMATO
Grilled Chicken \$17 Grilled Shrimp \$18

SHRIMP DIABLO \$18
SAUTÉED SHRIMP, YOUR CHOICE PENNE OR FETTUCINI
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-GLACE, FRIED LEEKS
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-GLACE
WHIPPED POTATOES

HERB MARINATED CHICKEN \$16
TWO HERB MARINATED GRILLED BONELESS BREASTS
RICE, SEASONAL VEGETABLES

BABY BACK RIBS \$29
FULL RACK, HOUSE-MADE BARBECUE SAUCE. SERVED
WITH FRENCH FRIES AND COLE SLAW
Half Rack \$15 Half Rack with Barbecued Chicken \$17

SEA

SALMON YOUR WAY \$20
CHOOSE FROM: CAJUN, DILL HONEY MUSTARD
SWEET BBQ, OR HERB GLAZED.
8OZ ATLANTIC SALMON, RICE PILAF, SEASONAL
VEGETABLE. SERVED WITH A CUP OF SOUP OR A MIXED
GREEN SALAD

SALMON CAKES \$16
TWO HOUSE MADE CAJUN SALMON CAKES
SPICY TARTAR, RICE, SAUTÉED VEGETABLES. SERVED
WITH A CUP OF SOUP OR A MIXED GREEN SALAD

BEER BATTERED FISH AND CHIPS \$16
COD, FRENCH FRIES, TARTAR SAUCE. SERVED WITH
COLE SLAW

FISH TACOS \$16
TWO TILAPIA FILETS COATED IN CAJUN FLOUR AND
FRIED OR GRILLED TO GOLDEN BROWN. SERVED ON
FLOUR SOFT SHELLS WITH OUR FAJITA CHEESE BLEND,
CILANTRO LIME SLAW, PICO AND A SIDE OF RICE DU
JOUR.

**ASK YOUR SERVER FOR A LIST OF OUR
MICHIGAN CRAFT BEERS ON DRAFT**

HANDHELDS

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 GRILLED ONION Add bacon, chili, mushrooms, guacamole \$1 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, GRILLED ONIONS, PEPPERS, HERB MAYO, JACK 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	\$12
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 \$10 LARGE \$13

MEAT LOVERS
PEPPERONI, HAM, ITALIAN SAUSAGE, BACON
GROUND BEEF
SMALL \$14 LARGE \$17

PHILLY STEAK & CHEESE
ROAST BEEF, PEPPERS, ONIONS
SMALL \$11 LARGE \$14

DESSERT

APPLE PIE	\$4
a la mode \$6	
NEW YORK STYLE CHEESECAKE	\$6
CHOCOLATE PEANUT BUTTER PIE	\$7
CARAMEL BLONDIE	\$7
STRAWBERRY SHORTCAKE	\$5

RED WINE

RENACER PUNTO FINAL MALBEC
GLASS \$8 BOTTLE \$30
CONO SUR CABERNET/CARMENERE/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

*Consumer Advisory: Consumption of raw or undercooked meat, fish, eggs, or poultry may increase your risk of foodborne illness.