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 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
Five 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
Romaine, Caesar dressing, parmesan, croutons
Grilled Chicken $14 Grilled Salmon $16 Grilled Shrimp $18

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

Spinach Salad $12
Spinach, mushroom, red onion, cucumber, crumbled 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

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

Shrimp Diablo $18
Spicy 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-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

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

**THE Retro Burger**
- Half pound burger, cheese, lettuce, tomato, grilled onion
- Add bacon, chili, mushrooms, guacamole $1 each

**Half Pound Reuben**
- Corned beef, sauerkraut, Swiss cheese
- Thousand Island dressing, marble rye

**Oakland County Club**
- Corned beef, roasted turkey, Swiss cheese
- Lettuce, tomato, mayo, white toast

**Pulled Pork Sandwich**
- Pulled pork, sweet and spicy BBQ sauce
- Carolina coleslaw, onion roll

**Italian Ciabatta**
- Ham, salami, pepperoni, grilled onions, peppers,
- Herb mayo, jack cheese

**French Dip**
- Roast beef, Swiss cheese, au jus, hoagie bun

**Cajun Salmon Burger**
- Lettuce, tomato, red onion, cajun tartar
- Onion roll

**O'Malley Mac**
- 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

**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**
- 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**

**Codornui Cava Original Brut**

**Budweiser & Bud Light**

**Coors Light**

**Miller Lite**

**Michelob Ultra**

**Blue Moon**

**Sam Adams Lager**

**Angry Orchard Cider**

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