

# O'Donoghue's Steaks and Seafood

## Dinner Menu

### Appetizers

- Calamari with Chipotle 8.99  
Stuffed Mushrooms 8.99  
Breaded Mushrooms 7.99  
Onion Rings 6.99  
Fried Calamari & Stuffed Mushroom Combo 12.99  
Potato Skins Au Gratin 6.99  
Coriander Encrusted Tuna Sashimi 9.99  
Peel & Eat Shrimp ½ pound 10.99 Full Pound 20.99  
(Choose Traditional or Blackened)

### Entrée Size Salads

- Grilled Salmon Salad 16.99  
Sirloin Steak Salad 11.99  
Grilled or Fried Chicken Salad 10.99  
(Add Bleu, Feta, Provel, or Asiago Cheese to any above salad for .99)  
Black & Bleu Tilapia Salad 10.99  
Our Famous Bleu Pear Salad 8.50  
(Add Steak, Calamari, Tilapia, Chicken or Shrimp 4.00)

Dressing Choices, Balsamic Vinaigrette, Poppy Seed, Honey Jalapeno, Ranch, Thousand Island, or French  
Purchase any of our House made dressings for 4.99 per bottle

### Sides

- Baked Potato, Garlic Mash, Mashed Sweet Potatoes, Rice, or Fries  
Sub Fresh Vegetable 1.99  
All Entrée's come with a side and salad. Pasta comes with salad only.  
Add Bleu, Feta, Provel, or Asiago Cheese to your Salad for.99

### Pasta's

- Shrimp & Crab Penne Pasta 15.99  
Chicken Penne Pasta or Spicy Chicken Penne Pasta 15.99  
(Above pastas are served in a garlic cream sauce, topped with baked provel)  
Roasted Vegetable Lasagna 15.99

### Pork & chicken

- 12oz Bavarian Pork Chop 16.99      Grilled Pork Loin 12.99  
Pork Chop served with Sweet Mash and Red Cabbage. Pork Loin served with BBQ reduction and Sweet mash

- Chicken Marsala 16.99  
Grilled Chicken Breasts topped with a Rich Mushroom Marsala Sauce and Baked Provel Cheese

## From The Water

**Seared Sea Scallops 25.99    Hand Breaded Fried Shrimp Dinner 21.99**

*Scallops topped with Sun Dried Tomato Cream Sauce, and served with Rice and Broccoli*

**Potato Encrusted Cod 17.99    Coriander Encrusted Ahi Tuna 21.99**

*Cod is served with Rice and Broccoli*

*Tuna is served with Garlic Mashed Potatoes*

**Batter Fried Twin Lobster Tails 32.99    Blackened Ponga 14.99**

*Twin Tails served with melted butter. Ponga (mild white fish) served with Garlic Mash and Broccoli.*

**Half Pound Peel & Eat Shrimp Dinner 15.99**

**CYO Salmon 21.99**

*Seasoned and Grilled, Bleu Cheese and Walnut Stuffed, or Linda Brays way. (Grilled Salmon with Cajun Caper Cream Sauce)*

## Hand Cut Steaks

**8oz Bacon Wrapped Filet 28.99**

**12oz Rib Eye Steak 23.99**

**14oz Kansas City Strip 24.99**

*All Steaks topped with Maitre De Butter. Add Asiago Mushroom Cream Sauce to any Steak 4.99*

**5oz Signature Sirloin 15.99**

*Sirloin topped with Asiago Mushroom Cream Sauce, served with Garlic Mashed Potatoes.*

**8oz Steak House Burger 10.99**

*Served with Choice of American, Swiss, or Pepper Jack Cheese, and Fries. Add a salad for 1.99*

## House Combos

**8oz Filet & Batter Fried Lobster Tail 39.99**

**12oz Rib Eye & 3 Jumbo Fried Shrimp 29.99**

**14 oz KC Strip & Ahi Tuna Sashimi 29.99**

## Desserts

*Crème Brule, Cheesecake with Strawberry Sauce.*

*Chocolate Zucchini Cake.*

*Chocolate Brownie with Ice Cream and Bailey's Reduction 5.99*

## Whites

**Chateau Ste Michelle Riesling 6.50    The Crossing Sauvignon Blanc 7.00**

**Campanile Pinot Grigio 7.00    Francis Coppala Chardonnay 8.50**

**Castello Del Poggio Moscato 6.50    LaRue Rose 6.50**

## Reds

**Sterling Cabernet Sauvignon 9.00    Black Opal Shiraz 7.00**

**Don Miguel Gascon Malbec 8.00    Les Bourgeois River Boat Red 5.50**

**Parducci Pinot Noir 7.00**

*House Cab, Chardonnay, Merlot, White Zin 6.50*

*Ask about our Reserve Select Wines.*