

O'Donoghue's Steaks and Seafood

Appetizers

Calamari with Chipotle 10.99 Stuffed Mushrooms 9.99

4oz Crab Cake with Caper Aioli 11.99

Herb Flat Bread 8.99

(Topped with Sun Dried Tomato Pesto, Bleu Cheese and Fried Onions)

Onion Rings 7.99 Potato Skins Au Gratin 7.99

Fried Calamari & Stuffed Mushroom Combo 12.99

Coriander Encrusted Tuna Sashimi 11.99 Garlic Steamed Mussels 12.99

Peel & Eat Shrimp ½ pound 15.99 Full Pound 28.99

Dressing Choices, Balsamic Vinaigrette, Poppy Seed, Honey Jalapeno, Ranch, Thousand Island, or French

Purchase any of our House made dressings for 5.99 per bottle

Sides

Baked Potato, Garlic Mash, Mashed Sweet Potatoes, Rice, Fries or Fresh Broccoli

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

Dinner Size Salads

Grilled 8 oz Salmon Filet Salad 19.99

Large Blue Pear Salad with Choice of Grilled Chicken or Steak 16.99

Pasta

Shrimp & Crab Penne Pasta 19.99

Chicken Penne Pasta or Spicy Chicken Penne Pasta 19.99

(Above pastas are served in a garlic cream sauce, topped with baked provel)

Vegetarian Pasta 16.99

Contains Nuts

Pork & Chicken

*12oz Bavarian Pork Chop 18.99 *Grilled Apricot Pork Loin 16.99

Pork Chop served with Mashed Sweet Potatoes & Red Cabbage. Pork Loin served with garlic Mashed Potatoes

Chicken Marsala 19.99

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

From The Water

Hand Breaded Fried Shrimp Dinner 23.99 Half Pound Peel & Eat Shrimp Dinner 23.99

Potato Encrusted Cod 18.99 Coriander Encrusted Ahi Tuna 23.99

Cod served with Rice and Broccoli.

Tuna served with Garlic Mashed Potatoes.

Batter Fried Twin Lobster Tails 48.99

Blackened Ponga 18.99

Crab Cake and Salmon Cake Combo 21.99

Seasoned and Grilled Salmon, or Bleu Cheese and Walnut Stuffed Salmon. 25.99

Hand Cut Steaks

*8 oz Bacon Wrapped Filet 38.99

*12 oz Rib Eye Steak 38.99

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

*5 oz Signature Sirloin 17.99

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

*8oz Steak House Burger 15.99

Served with Choice of American, Swiss, or Pepper Jack Cheese

House Combos

*8 oz Filet or 12 oz Rib Eye & Batter Fried Lobster Tail 53.99

*8 oz Filet or 12 oz Rib Eye & 3 Jumbo Fried Shrimp 46.99

*12 oz Rib Eye & Ahi Tuna Sashimi 46.99

Desserts

Crème Brule, Cheesecake with Strawberry Sauce, Chocolate Zucchini Cake.

Chocolate Brownie with Ice Cream and Bailey's Reduction 7.99

Whites

Chateau Ste Michelle Riesling 8.00 / Matua Sauvignon Blanc 9.00

Campanile Pinot Grigio 8.00 / Josh Cellars Chardonnay 9.00

Mia Dolce Moscato 9.00

Reds

Sterling Cabernet Sauvignon 9.00 / Parducci Pinot Noir 9.00

Altos Del Plata Malbec 8.50 / Black Opal Shiraz 7.50

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

* Awareness for Consuming Raw or under cooked food.