

D'ARCY'S

PINT



APPETIZERS

chicken wings three ways

Your choice of Buffalo, BBQ or Sriracha Honey Garlic wings served with carrot and celery sticks and bleu cheese or ranch dressing
One pound \$10.25 | Two Pounds \$19.99

spinach & artichoke dip

A blend of spinach, artichoke hearts, cheeses and spices, served bubbling hot with pita bread \$8.99
Extra pita bread 75¢

chili dippers

Seasoned potato dippers served with a side of our own chili-cheese sauce and a side of chipotle-ranch dressing \$7.75

white cheddar cheese nuggets

Served with Marinara sauce for dipping \$7.99

deluxe nachos

Crispy tortilla chips piled high, topped with seasoned ground beef, cheese sauce and Mexican fixin's \$8.99 Substitute Chicken \$10.99

Irish nachos

Crispy waffle fries topped with deluxe nacho toppings and a side of wing sauce \$10.55
Substitute Chicken \$10.99

d'arcy's battered

portabella mushrooms

Thick slices of portabellas, battered and deepfried until golden brown, served with cocktail sauce \$8.55

potato skins

Crispy skins filled with cheese, bacon, and scallions, served with sour cream \$8.75

d'arcy's loaded fries

Season Crinkle fries, smothered with cheese, bacon bits, scallions, and topped with sour cream \$6.99

d'arcy's crispy fried green tomatoes

Served with Marinara and Chipotle Bacon Ranch for dipping....subject to availability \$7.75

jumbo shrimp cocktail

With house made Cocktail Sauce, garnished with lemon and fresh dill \$9.99

BOOM BOOM SHRIMP

Crispy fried shrimp lightly tossed in our special sweet & spicy sauce \$9.99

SIDES

Small Dinner Salad	\$4.55
Small Caesar Salad	\$4.95
Small Italian Tossed.....	\$5.25
Cucumber Salad	\$4.25
Cole Slaw	\$2.99
Cottage Cheese	\$2.99
Applesauce	\$2.99
Basket of French Fries	\$3.25
Irish Mashers	\$3.99
Vegetable Du Jour	\$3.99
Garden Herb Rice Blend (After 4pm).....	\$3.25
Baked Potato (After 4pm).....	\$3.99
Gourmet Beer Battered Onion Rings	\$4.99
Crispy Fried Seasoned Green Beans.....	\$7.55
Bacon (3 Slices)	\$2.99
Homemade Cheese Sauce.....	\$1.50
Quart Traditional Cheese.....	\$17.00
Quart Spicy Cheese	\$18.00

SOUP AND SALADS

Selections are served as described. No substitutions please.

homemade soup of the day OR chili

Cup \$3.99 | Bowl \$4.25

Large house salad

A blend of salad greens, carrots, red cabbage, tomatoes, red onions, cheese & croutons \$7.75

Large caesar salad

Romaine lettuce with red onion, croutons and parmesan cheese, finished with our Caesar dressing and served with garlic bread \$8.55

Large Italian tossed salad

Crisp salad greens, red onions, pepperoncini peppers, hearts of palm, carrots, kalamata olives, tomato, cucumber, croutons and grated parmesan cheese. Tossed with our homemade sweet white balsamic vinaigrette dressing \$8.99

Brittany wedge

Iceberg wedge with bacon, diced tomatoes, red onion and croutons topped with our homemade Brittany dressing \$8.55

strawberry salad

A blend of spinach mix and romaine tossed with our homemade Lemon-Poppyseed dressing with sweet red pepper, red onion, asiago and fresh strawberries \$9.75

DRESSING SELECTIONS

House, Bleu Cheese, French, Ranch, Hot Bacon, Fat Free Honey Mustard, 1000 Island, Poppyseed, Balsamic Vinaigrette, Chipotle Bacon Ranch, Sweet White Balsamic Vinaigrette, Creamy Italian, Brittany, Lemon-Poppyseed
Crumbled Bleu Cheese add \$1.50
Asiago Cheese add \$1.25
Feta Cheese add \$1.00
Sub all Romaine or all Spinach Mix add \$2.00

Additions: grilled chicken breast strips \$2.50 | buffalo chicken breast strips \$3.00
5oz blackened sirloin \$5.99 | grilled shrimp \$6.99

SPECIALTY SALADS

Selections are served as described. No substitutions please.

black n' bleu sirloin

Romaine lettuce with red onion, croutons and parmesan cheese, finished with our Caesar dressing and topped with blackened sirloin and crumbled bleu cheese, served with garlic bread \$10.55

Greek chicken salad

Romaine lettuce with grilled chicken strips, feta and grated asiago cheese, Kalamata olives, crisp cucumber, red onion, cherry tomatoes and pepperoncini peppers, served with Greek balsamic vinaigrette, served with garlic bread \$10.25

hawaiian chicken salad

A blend of iceberg & romaine tossed lightly with poppyseed dressing, topped with pineapple, Mandarin oranges, sweet red bell peppers, red onions, almonds and Chinese noodles \$9.55

spinach salad

Our spinach salad blend tossed with warm bacon dressing, fresh bacon bits, sweet red pepper strips, hard boiled eggs, spiced pecans, red onions and grated Asiago cheese \$9.55

deluxe taco salad

Seasoned ground beef served atop fresh salad greens in an edible tortilla bowl, topped with all the Mexican fixin's \$9.25
With grilled or chipotle chicken tenders \$11.75

D'ARCY'S FAMOUS SHOES

Your choice of meat or veggies, served over Texas toast, piled high with fries and topped with our unforgettable homemade cheese sauce. Choose Traditional or Spicy.
Extra cheese (2oz) \$1.50

CHOICE OF MEAT OR VEGGIES

Ham, Corned Beef, Turkey, Bacon, Veggie, Hamburger, Grilled Chicken, Italian Sausage
1/2 Pint (Ponyshoe) \$10.55 Pint (Horseshoe) \$11.55
Buffalo Chicken, Breaded Tenderloin, Roast Beef, Pot Roast, Pastrami, Walleye add \$1.00
Extra Cheese add \$1.50

SIGNATURE SHOES

Ponyshoe \$10.99 | Horseshoe \$11.99

the deluxe

Seasoned Ground beef with grilled onions and bacon bits

chili cheeseburger

Hamburger patty topped with chili, scallions and traditional cheese sauce

chili cheese dog

1/4 lb Gourmet All Beef Hot Dog topped with chili, scallions and traditional cheese sauce

the supreme

Seasoned ground beef, spicy cheese sauce, diced tomatoes, bacon, scallions and a side of hot sauce

IRISH CHEESESTEAK

Tender sirloin piled high with mushrooms, onions, peppers and melted cheese

WEEKLY HORSESHOE FEATURE

Ask your server about our special horseshoe feature of the week!

LITTLE PINTS

For children 12 and under. Substitute Applesauce for \$0.75

GRILLED CHEESE & FRIES \$4.99

MINI CORN DOG AND FRIES \$5.99

CHICKEN FINGERS & FRIES \$7.25

CHILD'S MAC AND CHEESE

Homemade mac n cheese with scallions, and panko breadcrumb served with garlic bread \$6.99

PUB GRUB

Our sandwiches are served with chips and a crisp pickle spear.
Add French fries \$1.99 Selections are served as described. No substitutions please.

IRISH REUBEN

Lean corned beef, simmered in beer, generously layered with flavorful sauerkraut, Swiss cheese and our own special sauce on marble rye \$9.75

IRISH-AMERICAN BLT

Rashers, crispy bacon, lettuce, tomato slices and roasted garlic mayonnaise on toasted ciabatta bun \$10.25

SOUTHERN FRIED GREEN TOMATO & SHRIMP BLT

Crispy green tomato, bacon, fried shrimp, lettuce, tomato, cheddar cheese, zesty mayo & sriracha hot sauce on a toasted jalapeño corn bread \$10.99

BREADED TENDERLOIN

A fresh pork cutlet, hand-breaded and deep-fried golden brown, served on a Kaiser roll \$9.99
Tenderloin may be grilled on request

D'ARCY'S PUB CLUB

Tender turkey, Swiss cheese, bacon, lettuce, tomato and mayo, served on Texas toast \$9.25

SAUSAGE GRILL

Our specially blended Italian sausage hand-pattied, smothered with grilled peppers and onions served on a toasted roll \$7.75
Add Marinara & cheese \$8.25

OPEN FACE ROAST TURKEY

With Irish mashed potato and gravy or fries \$9.75

DUBLIN POT ROAST

Our own slow roasted pot roast with Irish Farmhouse Cheddar and caramelized onion on toasted hoagie roll. Your choice of French fries or Irish mashed potatoes with au jus \$9.99

D'ARCY DOG

1/4 lb gourmet all beef hot dog on a Coney Island bun smothered with our chili cheese and onions \$7.25

MCCAFFERTY'S CHEESE STEAK

Tender sirloin piled high with mushrooms, onions, peppers and melted cheese served on a roll with roasted garlic mayonnaise \$10.55

MUFFALETTA

Served on a 10" Italian Flatbread with layers of ham, salami, provolone and our own olive salad, then baked to perfection Full...\$17.99 Half...\$10.25

BOOKMAKER SANDWICH

Tender roast beef, sliced thin and served on a fresh, crispy hoagie roll with au jus \$9.25

Served Philly Style or with sautéed Portabella Mushrooms & Cheese \$10.55

Sub Corned Beef \$1.00

PASTA

BAKED MAC N CHEESE

Special blend of cheeses, scallions, cavatappi pasta, crispy panko crumb topping served with a small salad and garlic bread \$11.99

BAKED CHILI-MAC

Spaghetti, D'Arcy's chili, blend of cheeses and diced onion, baked and served with small salad and garlic bread \$11.55

DINNER AT D'ARCY'S

Served nightly from 4:00pm

Dinners include a small house salad, potato or garden herb rice blend and roll.

Substitute veggie of the day for potato add 50¢

Add \$1.00 for split orders. No substitutions please

CORNER BEEF & CABBAGE

Traditional corned beef and cabbage served with our parsley buttered Irish taters, marble rye and horseradish sauce \$12.25

PORK PORTERHOUSE CHOP

A 12oz porterhouse-style chop, marinated with our own blend of seasonings and char-broiled to juicy perfection \$13.25

IRISH ROVER'S SHEPHERD'S PIE

Served D'Arcy's style with seasoned beef and vegetables in a creamy sauce topped with our Irish mashers, then baked to perfection \$11.25

FRIED OYSTER DINNER

Ten succulent oysters, lightly dusted and deep-fried to perfection, served with zesty cocktail or tartar sauce *Market Price*

TILAPIA

Product of the USA Two fillets of mild, flaky white fish, served deep-fried or broiled... your choice \$12.99

DUBLIN POT ROAST

Tender beef roast on top of our mashers, surrounded by vegetables Du jour and topped with flavorful mushroom sauce \$10.99

GRILLED CHICKEN BREAST

Two juicy boneless, skinless chicken breasts, char-grilled and served plain, Cajun-style or with BBQ sauce \$12.99

SHRIMP DINNER

8pc Lightly breaded and flash fried or sautéed in garlic herb butter sauce. Served with house made cocktail sauce and lemon \$16.25

TASTE OF IRELAND

A generous sampling of our best dishes. Irish Rover's Shepherd's Pie, Corned Beef & Cabbage and Fish n' Chips. Served with grilled bread \$15.25

BLACK ANGUS BURGERS

Our 1/2# burgers are hand-pattied, grilled to order & served on a toasted roll with chips and a pickle spear

HAMBURGER \$8.75

CHEESEBURGER \$9.25

BACON SMOKED GOUDA RASPBERRY CHIPOTLE APPLE BUTTER BURGER

Caramelized onion, crispy bacon, smoked gouda and spring greens with house made raspberry chipotle apple butter sauce on toasted ciabatta bun \$10.99

CHIPOTLE BURGER

With chipotle sauce, cheddar cheese, crisp bacon and grilled onions \$9.99

BACON BLEU

Topped with crumbled bleu cheese and crispy bacon \$9.99

PORTABELLA MUSHROOM SWISS

With sauteed portabella mushrooms and Swiss \$9.99

THE PADDY MELT

Our burger topped with grilled onion and Vermont white cheddar, served grilled on marble rye \$9.99

O'BLARNEY BACON

1/2 lb burger with Rashers (genuine Irish bacon), Irish Cheddar cheese and caramelized onion \$10.25

GRILLED CHICKEN

A juicy boneless, skinless chicken breast, char-broiled & served on a Kaiser with chips and a pickle spear

GRILLED A'NATURAL

Traditional grilled chicken breast \$8.75

CHIPOTLE

Chipotle sauce, cheddar cheese, crisp bacon and grilled onions \$9.55

GRILLED CHICKEN CAPRESE CLUB

Fresh sliced Mozzarella, lettuce, tomato, bacon, and basil mayo on toasted ciabatta bun \$10.99

With crispy chicken add \$1

SOUTHWEST

Zesty BBQ sauce, bacon & Swiss \$9.55

BACON SMOKED GOUDA RASPBERRY CHIPOTLE APPLE BUTTER

Caramelized onion, crispy bacon, smoked gouda and spring greens with house made raspberry chipotle apple butter sauce on toasted ciabatta bun \$10.99

BUFFALO

Dipped in our wing sauce, battered & deep fried, served with a side of wing sauce & bleu cheese \$9.99

PROTEIN PLATE

Your choice of protein served with fresh cottage cheese and tomato wedges

1/2 lb Hamburger Steak \$8.25

Grilled Chicken Breast \$8.75

Grilled Tenderloin \$9.25

SANDWICHES

SOUTHERN CHICKEN CLUB

Deli Roast Chicken, Cheddar cheese, bacon, lettuce, tomato and Roasted Garlic Mayo on grilled Jalapeño Corn Bread \$10.25

ULTIMATE CHEESE TOASTY!

Layers of melted Pepper Jack, American, Swiss and Cheddar cheese on grilled Jalapeño Corn Bread... the ultimate indulgence! \$8.25
Add Irish bacon and tomato \$10.99

N.Y. PASTRAMI DELI

Pastrami piled high with Irish Cheddar, red onion, pickles, lettuce and Dijon-aise baked to perfection on Ciabatta bun \$9.99

FISH & CHIPS

Lightly breaded catfish or walleye, deep-fried golden brown, served with rye bread, onion, tartar sauce, fries and slaw. Walleye \$10.25
Southern Fried Catfish Fingers \$10.75

POORBOYS

Traditional New Orleans Style Sandwich dressed with special sauce, lettuce, tomato and onion on a toasted Hoagie, served with French fries or slaw. Catfish \$10.25 Shrimp \$10.99

Oyster *Market Price*

Big Easy Ultimate New Orleans Treat - Combination crispy shrimp and fried oysters. *Market Price*

PIZZAS

D'ARCY'S DELUXE

Red sauce, sausage, ham, pepperoni, mushrooms, onion, green olives, mozzarella & provolone 12" \$16.25 | 16" \$18.25

BBQ CHICKEN

BBQ sauce, grilled chicken, red onions, green peppers, mozzarella & provolone 12" \$15.25 | 16" \$17.25

GARLIC PESTO

Pesto garlic sauce, fresh herbs, spinach, black olives, red onions, sun-dried tomatoes, feta, mozzarella & provolone 12" \$15.25 | 16" \$17.25

BUFFALO CHICKEN

Special blend of sauces including our own wing sauce, red onion, green peppers, black olives, diced chicken, mozzarella & provolone 12" \$15.25 | 16" \$12.25

GOURMET GARLIC & FIVE CHEESE PIZZA

Mozzarella, asiago, feta, parmesan & provolone with pesto garlic sauce 12" \$15.25 | 16" \$17.25

MCCAFFERTY'S CHEESESTEAK

Tender sirloin with peppers, onions, mushrooms with a base of cheese sauce and garlic pesto 12" \$16.25 | 16" \$18.25

CUSTOM BUILT

Includes choice of sauce and 3 toppings. Add \$1.50 for each additional topping. 12" \$15.75 | 16" \$18.75
10" Cauliflower Crust - Gluten Free - Low Carb Custom Built - 3 Toppings \$17.55

Sauces: Italian Red, BBQ, Pesto Garlic

Toppings: Sausage, Pepperoni, Ham, Ground Beef, Bacon, Grilled Chicken, Onions, Mushrooms, Spinach, Green Peppers, Black Olives, Green Olives, Pineapple, Fresh Tomatoes, Sun-dried Tomatoes, Banana Peppers, Feta, Mozzarella/Provolone, Asiago

The IL Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems.

Thorough cooking of such animal foods reduces the risk of illness.