

Starters

New England Clam Chowder\$5.49
Housemade traditional chowder loaded with native clams, potatoes and fresh herbs.

Four Onion Soup\$5.49
Caramelized red and white onions, fresh leeks, spring onions and a touch of ale. Topped with garlic-toasted croutons then baked with farmhouse cheddar and Monterey Jack cheese.

Crispy Calamari\$8.99
Tossed in a sweet chili sauce with cherry peppers, cilantro lime pesto.

The Kinsale Sampler\$11.49
Three of our appetizer favorites: Baja egg rolls, coconut shrimp and Buffalo tenders.

Spinach Artichoke Dip\$8.99
Creamy dip with white wine seasoning, spinach and artichokes, baked and topped with Parmesan cheese. Served with fresh tortilla chips and toasted French bread. Substitute carrots and celery sticks for a low carb option.

Baja Chicken Egg Rolls\$8.49
Cajun-grilled chicken, roasted corn, black beans, cilantro, onions, Poblano peppers and Monterey Jack and cheddar cheese.

Buffalo Tenders\$8.99
Golden-fried chicken tenders, tossed in the chef's special Buffalo sauce. Topped with crumbled bleu cheese and sliced cucumbers.

Tuscan Clams\$8.99
Sautéed little neck clams in olive oil with roasted tomatoes, fennel, whole-roasted garlic, white balsamic, clam broth and fresh basil. Garnished with crostini bread.

Coconut Shrimp\$9.99
Seven large Gulf shrimp, rum battered, rolled in coconut Panko bread crumbs and fried golden brown. Served with a sweet and spicy plum sauce.

Truffle Fries\$7.99
Fresh hand-cut french fries, tossed with truffle butter, grated Parmesan cheese, parsley sea salt and fresh cracked pepper.

Charcuterie Trio\$12.99
Roast duck, Irish cured ham and Irish sausage, served with Roland's mustard, sweet baby pickles, mission fig jam, crostini bread.

Artisan Cheese Plate\$12.99
Imported and domestic cheeses, red table grapes, mission fig jam, sweet baby pickles and Carr's English crackers.

Salads

Classic Caesar Salad\$7.49
Hearts of Romaine with shaved Reggiano Parmesan and generous amounts of garlic croutons, tossed in our housemade signature Caesar dressing.
With grilled breast of marinated chicken, add \$2.99.
With grilled salmon, add \$3.99.
With marinated steak tips, add \$3.99.

Pear Walnut Chicken Salad\$11.49
Field greens tossed with a raspberry vinaigrette, topped with crumbled bleu cheese, candied walnuts, fresh sliced pears and grilled chicken.

* Steak House Salad\$11.99
Marinated steak tips, grilled to order, balsamic vinaigrette dressed Romaine lettuce, sliced red onion, chopped tomato and crumbled bleu cheese.

Small Mixed Greens Salad\$4.99

Small Caesar Salad\$4.99

Buffalo Chicken Salad\$11.49
Crisp chicken tenders tossed in chef's recipe Buffalo sauce, served over Romaine lettuce with creamy Asiago dressing. Garnished with sliced cucumbers, marinated tomatoes, chopped hard boiled eggs and cheddar jack cheese.

Mediterranean Chicken Flatbread Salad\$11.99
Grilled chicken, roasted red peppers, kalamata olives, cucumbers, red onions, crumbled feta cheese and baby greens tossed in balsamic dressing. Served with basil pesto brushed flatbread.

Mojito Grilled Shrimp Salad\$12.99
Mojito-marinated shrimp, sliced mango, roasted red peppers and plantain chips, served over baby greens tossed in a honey ginger dressing.

Grilled Chicken and Avocado Salad\$12.99
Sliced grilled chicken, fresh avocado, red onion and chopped tomatoes, served over Romaine greens. Tossed in a white balsamic raspberry vinaigrette.

Dinner Entrées

- North Atlantic Salmon \$17.99
Pan-seared with a honey Dijon glaze. Served over a crispy potato cake and sautéed Swiss chard. Topped with frizzled leeks.
- Day Boat Haddock \$17.99
Oven-roasted fresh haddock with little neck clams, Irish bacon, sliced potatoes, spinach and tomatoes. Served with a fresh lemon and white wine seafood broth.
- *Steak House Filet \$20.99
An 8oz. seasoned Filet Mignon, grilled to order, topped with steak house butter and garnished with crisp onion strings. Served with garlic mashed potatoes and grilled asparagus.
- *Aged New York Sirloin \$20.99
Aged 12oz. New York Sirloin, grilled to order and topped with steak house butter and garnished with crisp onion strings. Served with garlic mashed potatoes and grilled asparagus.
- *Apple Bacon Wrapped Filet Mignon \$21.99
8oz. beef tenderloin wrapped with Applewood smoked bacon, grilled to order. Served with bleu cheese mashed potatoes and garlic-sautéed spinach. Topped with frizzled leeks and red wine reduction sauce.
- Pan-Seared Scallops with Gorgonzola Risotto ... \$16.99
Scallops, pan-seared with white wine and sage in an asparagus, tomato and mushroom ragout. Served over a Gorgonzola risotto cake.
- Roasted Organic Chicken \$16.99
Half of a roasted organic chicken. Served with roasted organic potatoes and sautéed organic spinach. Served with organic chicken au jus.
- Scallops and Lobster Ravioli \$18.99
Pan-seared scallops with shiitake mushrooms, asparagus and fennel in a roasted red pepper cream sauce. Tossed with lobster meat-stuffed raviolis.
- Asgard Shepherd's Pie \$12.49
Lean ground beef and lamb slowly simmered in a rich brown gravy with farm fresh vegetables. Topped with mashed potatoes, cheddar jack cheese and baked golden brown.
- Vegetarian Ravioli \$14.99
White bean and Swiss chard-stuffed ravioli. Served with sautéed mushrooms, spinach, leeks and tomatoes in a roasted red pepper sauce. Garnished with shaved Reggiano Parmesan cheese.
- Tuscan Grilled Chicken Penne \$15.99
Grilled chicken, prosciutto, roasted red peppers, spinach, Marsala and caramelized onions tossed in a basil-roasted garlic wine sauce with fresh penne pasta.
- Cape Cod Bouillabaisse \$15.99
Sautéed little necks, fresh fish, shrimp and calamari in a seafood tomato fennel broth. Served over braised rice and garnished with toasted crostini.
- Grilled Lamb Sirloin \$19.99
12oz. marinated with fresh rosemary, garlic and olive oil, grilled to order and served sliced. Served with Boursin mashed potatoes, grilled asparagus and sherry wine au jus.
- Caribbean Pork Tenderloin Tips \$14.99
12oz. pork tenderloin tips marinated in Caribbean spices and brushed with a zesty orange BBQ glaze. Served with pan-roasted corn and hand-cut fries.

Dessert

- Kinsale Mud Pie \$5.99
Our own housemade mud pie with coffee and chocolate ice cream. All encased in an Oreo cookie crust and covered in rich hot fudge.
- Chocolate Cappuccino Cake \$5.99
Cappuccino mousse, rich chocolate cake, chocolate ganache and coffee ice cream.
- Bananas Foster Bread Pudding \$5.99
Fresh bananas, walnuts and chocolate chips. Vanilla bean ice cream, warm cinnamon rum sauce.
- Chef's Individual Cheesecake Du Jour \$5.99
- Key Lime Pie \$5.99
Graham cracker crumb crust, Nellie and Joe's Famous Key Lime Juice, raspberry sauce and fresh whipped cream.

*These items can be cooked to order.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.