
Our menus are fully customizable! If you have your heart set on something you don't see, just ask!

Appetizers

Pub Favorites:

Toasted Ravioli- a local, St. Louis favorite served with marinara sauce.

Chicken Wings- fresh never frozen, fried and tossed in our house hot and sweet sauce.

Pretzel Bites- Hard salami and American cheese on a Bavarian pretzel served with honey mustard for dipping.

Irish Bites- House roasted corned beef and Swiss cheese on Bavarian pretzels, served with 1000 island for dipping.

Irish Chips- House made chips with a dusting of seasoning

Fresh vegetable board- a platter of seasonal fruit.

Fresh fruit board- a platter of seasonal fruit.

Buffalo Chicken Dip- House made mix of shredded chicken, Frank's buffalo, mozzarella cheese, and Clancy's ranch dressing. Served piping hot with tortilla chips.

Additional Options:

Shrimp Ceviche- Shrimp, Avocado, Black beans, red onion, tomatoes, and corn tossed with fresh lime.

Goat Cheese stuff Prosciutto wrapped dates

Smoked salmon and dill sauce on cucumber slices

Prosciutto wrapped asparagus

Deviled eggs with smoked salmon and capers

Candied bacon

Seafood stuffed mushrooms

Hummus- Served with pita chips

Charcuterie board- a mix of cheeses, meats, spreads, and crackers.

Mains

Chicken Salad on Croissant- A family favorite! Flavorful chicken salad stuffed between buttery, soft croissant rolls.

Steak Burger Bar- Our award winning, hand-pattied steak burgers served with condiment tray and fresh Vitale's Bakery buns.

Smoked Pulled Pork- Smoked and pulled in our BBQ sauce. Optionally served on fresh Vitale's Bakery buns for sandwiches.

Smoked Pulled Chicken- Smoked and pulled in our BBQ sauce. Optionally served on fresh Vitale's Bakery buns for sandwiches.

Seared Chicken Breasts- Fresh, 6-ounce chicken breasts, seasoned and seared. Served optionally with our Jameson Irish Whiskey Cream Sauce.

Chicken Tenders- Fresh, never frozen, hand breaded and deep-fried chicken tenders. Served with your choice of dipping sauces.

Seasoned Beef- Top round of beef, seasoned and oven roasted served in Au Jus.

Pork Tenderloin- Seasoned and smoked pork tenderloin, cut into medallions. Served with a horseradish sauce.

Mostaccioli- Penne noodles tossed in a meaty, red sauce.

Cajun Chicken Pasta- Penne noodles, seared chicken, tossed in a smoky chipotle Alfredo sauce.

Sides

Twice-Baked Potato Casserole- Mashed potatoes whipped with butter, cheddar cheese, bacon, and green onions.

Herbed Roasted New Potatoes- Tossed in butter and fresh herbs.

Potato Salad- An old-fashioned recipe made with new potatoes, celery, and hard-boiled eggs in a creamy dressing.

Homemade Applesauce- Slow cooked apples with real maple syrup, brown sugar, and spices. (Perfect paired with the pork!)

Pasta Salad- Corkscrew pasta, Provel cheese, pepperoncini's, artichoke hearts, and tomatoes, tossed in a creamy Italian dressing.

Broccoli Salad- A mix of fresh broccoli, crumbled bacon, dried cranberries, and red onion tossed in a sweet and creamy dressing.

Creamy Coleslaw- Our famous creamy coleslaw! Crisp, shredded cabbage and carrots tossed in our house slaw dressing.

Fresh Green Salads:

House Salad- Fresh cut iceberg lettuce topped with tomato, homemade garlic croutons, red onions, and jack cheeses. Served with your choice of dressing on the side.

Italian Salad- Fresh cut iceberg lettuce topped with tomato, pimentos, red onion, artichoke hearts, and parmesan cheese tossed in our house Italian dressing.

Caesar Salad- Fresh cut iceberg/Romaine lettuce tossed with creamy Caesar dressing, parmesan cheese and house made croutons.

Raspberry Vinaigrette Salad- Fresh cut iceberg lettuce topped with red onion, dried cranberries, bleu cheese crumbles, walnuts, and shredded jack cheese. Served with raspberry vinaigrette on the side.

*All dressings & sauces from our menu are available- Ranch, Chipotle Ranch, Horseradish Ranch, Italian, Bleu Cheese, 1000 Island, creamy Raspberry Vinaigrette or honey mustard.

Breads & Sauces

Dinner Rolls

Hawaiian Rolls

Garlic Bread

Garlic Cheese Bread

*All dressings & sauces from our menu are available

Beverages

Soft drinks, lemonade, tea, and water are available.

Mocktails & Cocktails

Our full bar can be available for your party. We can fully customize a cocktail and/or mocktail menu based on your event. Here are some of our popular favorites!

Mocktails

-Peach, Watermelon or Lavender Lemonade

-Ginger Shirley

-Blueberry Mojito

-Apple Cider Mocktail

Cocktails

-Irish Mule

-Pomegranate Margarita

-Lemon drop Martini

-Espresso martini

Looking for extras? We recommend the following businesses as they are not only family or close friends, but we have used time and time again for our own special occasions!

Unique Sweets:

-Clancy's Marketplace

Cookies:

-Skip to the "Loo" Cookies

-Cookies by Connie STL

Decorated Cakes / Cupcakes:

-Celebrating Life Cake Boutique

Bagpiper:

-Jim Miller 314-223-3913

Rental fee

There is no rental fee Monday through Friday. Maximum guest size is 25.

Saturday: \$1500 minimum. \$100 per hour rental fee.