

O'Donoghue's Steaks and Seafood

LUNCH MENU Served from 11:00-4:00

Appetizers

- Onion Rings \$5.99
- Stuffed Button Mushrooms \$8.99
- Fried Clams and Stuffed Mushrooms Combo \$12.99
- Fried Button Mushrooms \$7.99
- Calamari with Chipotle Roasted Garlic Aioli \$7.99
- Chicken Fingers served with Jalapeno Mustard \$6.99
- Hot & Spicy, Peel & Eat Shrimp ½ lb. \$9.99 / 1 lb. \$17.99

Salads

- House Salad~Mixed Greens with Carrots, Red Cabbage & Red Onions \$3.99
 - Bleu Pear Salad~Mixed Greens topped with Pears, Walnuts, Bleu Cheese & Red Onions \$7.99
Add to above salads ~ Steak \$4.00 / Chicken, Calamari, or Tilapia \$3.00
 - Grilled or Fried Chicken Salad~Mixed Greens topped with a 6 oz. Grilled Chicken Breast \$8.99
 - Fried or Grilled Calamari Salad~Mixed Greens topped with Calamari \$8.99
 - Black n' Bleu Tilapia Salad~Mixed Greens topped with Blackened Tilapia & Bleu Cheese \$9.99
 - Sirloin Salad~Mixed Greens topped with Grilled Sirloin \$9.99
 - Chef Salad~Mixed Greens topped with Turkey, Ham, American, Swiss cheese, & Egg \$8.99
 - Sashimi Salad ~ Mixed Greens topped with Ahi Tuna, pickled Ginger and wasabi \$11.99
 - Chopped salad~ Mixed Greens chopped with Ham and Bleu Cheese \$8.99
- Choice of House Dressings ~ Poppy Seed, Balsamic Vinaigrette, Ranch, French, Thousand Island, or Honey Jalapeno*
Add Cheese ~ Provel \$.49 / Bleu Cheese, Feta or Asiago \$.99 / Add Bacon \$.79

All salads except House are served with Grilled Homemade Bread

HOUSEMADE SALAD DRESSINGS CAN BE PURCHASED FOR \$4.99 PER 16 OZ BOTTLE

Sandwiches & More

- Chili ~ Bowl \$4.99 / Cup \$2.99 (Seasonal)
- Soup de jour ~ Bowl \$4.99 / Cup \$2.99
- Turkey Club \$8.99
(Bacon, tomato, provel, lettuce, and ranch)
- Chicken Philly \$7.99
(Sautéed mushrooms & onions, w/Pepper jack)
- Grilled Cheese \$5.99
(American, Swiss, or Pepper jack)
- Baked Pit Ham \$6.99
(Add American, Swiss, or Pepper jack.49)
- Pork Tenderloin \$7.99
(Breaded or unbreaded)
- Mushroom/Bleu Cheese Steak Wrap \$8.99
(Lettuce, tomatoes, onions, pepperoncini's, tossed with Italian dressing)
- Sirloin Sauté Sandwich \$9.99
(Sautéed mushrooms, and onions, provel cheese)
- Vegetarian Pita Sandwich \$7.99
(Hummus, lettuce, tomatoes, onions, asiago)
- Traditional Rubeen \$8.99
(Corned beef, Swiss, kraut, thousand island)
- French Dip \$8.99
(Slow roasted beef with au jus)
- Batter Fried Ponga Sandwich \$8.99
(Lettuce tossed with chipotle and tomato)

Ground steak burger \$7.99 (*Your choice of American, Swiss, or Pepper jack Cheese*)

Choose any 2: \$6.49 Cup of Soup-House Salad- ½ Sandwich (Ham, Roast Beef, Turkey w/Cheese)

All Sandwiches served with regular French Fries or Slaw & Pickles

Substitute Curly Fries: \$.50

Add Cheese ~ American, Pepper Jack, Swiss, or Provel \$.49 / Bleu Cheese or Asiago \$.99

Add Sautéed Mushrooms \$.49 / Sautéed Onions \$.29 / Bacon \$.79

Desserts

- Chocolate Zucchini Cake with Raspberry Coulis \$5.99
- New York Cheese Cake served with Strawberry Sauce \$5.99
- Brownie Cake served with Vanilla Ice Cream and Bailey's Reduction Sauce \$5.99
- Crème Brulee \$5.99

*Proudly serving Central Dairy Ice Cream
Try a cup of our European blend coffee with your dessert*

Gratuity: 18% may be added to parties of 5 or more. / Carry outs available – call 573-635-1332

Wine List

Special Wine Cellar Selections
These wines are highly allocated and subject to current availability.
 Opus One \$225 bottle
 Silver Oaks Alexander Valley Cabernet Sauvignon \$115
 Sterling Reserve Napa Valley Cabernet Sauvignon \$100

White & Blush Wines	Glass	Bottle
Chardonnay, "Diamond Series" Francis Coppola	\$7.50	\$29.00
Chardonnay, "Vintner's Reserve" Kendall Jackson	\$7.50	\$29.00
Sauvignon Blanc, "Private Bin" Villa Maria	\$8.00	\$31.00
Pinot Grigio, "Delle Venezie" Campanile	\$6.50	\$25.00
Vignoles, "Missouri" Stone Hill	\$8.00	\$31.00
Vertikal Mosel Riesling	\$6.00	\$23.00
White Zinfandel, "California Beringer"	\$5.00	\$19.00
 <u>Red Wines</u>		
Cabernet Sauvignon, "Santa Ynez" Firestone Vineyards	\$9.00	\$35.00
Cabernet Sauvignon, Sterling "Vintner's Reserve"	\$9.00	\$35.00
Cabernet Sauvignon, "Grand Reserve" Villa Mt. Eden	\$8.50	\$33.00
Cabernet Sauvignon, "Alexander Valley" Murphy Goode	\$9.00	\$38.00
Zinfandel, "California" Dancing Bull	\$6.50	\$25.00
SinZin, Alexander Valley Vineyards		\$38.00
Merlot, "Vintner's Reserve" Kendall Jackson	\$8.00	\$31.00
Merlot, "Sonoma County" Chateau St. Jean	\$8.50	\$33.00
Merlot, "Three Palms" Sterling Vineyards		\$85.00
Shiraz, "South Eastern Australia" Black Opal	\$6.25	\$24.00
Pinot Noir, "Sonoma Coast" McMurray Ranch	\$8.00	\$31.00
<u>Sparkling Wine</u>		
Extra Dry, Korbel (half bottle)		\$16.00
<u>House Wine</u>		
Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon	\$5.00	

Frozen Creations by O'Donoghue's

Strawberry Daiquiri Pina Colada Strawberry Margarita Mudslide Grasshopper

Fine Imported Beers

Amstel Light Bass Bell's Two Hearted Corona Dos Equis Amber Fat Tire Guinness Harp
 Heineken
 Kaliber (NA) New Castle 1554 Brussels Style Black Ale

Domestics in Longnecks

Bud Bud Light Bud Select Busch Light Coors Light
 Michelob Amberbock Michelob Ultra Miller Lite

We Offer These Fine Beers on Tap

Blue Moon Boulevard Wheat Bud Light Longhammer IPA Miller Lite

We also proudly serve Killer Buzz Energy Drink