

# O'Donoghue's Steaks and Seafood

## Appetizers

Calamari with Chipotle 9.99      Stuffed Mushrooms 8.99

Breaded Fried Mushrooms 7.99      Onion Rings 6.99

Fried Calamari & Stuffed Mushroom Combo 12.99

Potato Skins Au Gratin 6.99      Fried Zucchini Sticks 6.99

Coriander Encrusted Tuna Sashimi 10.99      Garlic Steamed Mussels 12.99

Peel & Eat Shrimp ½ pound 13.99 Full Pound 24.99

(Choose Traditional or Blackened)

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

Ask your server about our larger Dinner size Salads

## Sides

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

Sub Fresh Vegetable 1.99

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

## Pasta's

Shrimp & Crab Penne Pasta 16.99

Chicken Penne Pasta or Spicy Chicken Penne Pasta 16.99

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

Roasted Vegetable Lasagna 16.99

## Pork & chicken

\*12oz Bavarian Pork Chop 16.99      \*Grilled Pork Loin 12.99

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

Chicken Marsala 16.99

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

## From The Water

Hand Breaded Fried Shrimp Dinner 21.99 Half Pound Peel & Eat Shrimp Dinner 18.99

Potato Encrusted Cod 17.99    Coriander Encrusted Ahi Tuna 21.99

Cod served with Rice and Broccoli.

Tuna served with Garlic Mashed Potatoes.

Batter Fried Twin Lobster Tails 45.99    Blackened Ponga 15.99

Twin Tails served with melted butter.

Ponga (mild white fish) served with Garlic Mash and Broccoli.

Create your own Salmon 21.99

Seasoned and Grilled, Bleu Cheese and Walnut Stuffed, or Linda Brays way.

### Hand Cut Steaks

\*8oz Bacon Wrapped Filet 32.99

\*12oz Rib Eye Steak 32.99

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

\*5oz Signature Sirloin 15.99

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

\*8oz Steak House Burger 11.99

Served with Choice of American, Swiss, or Pepper Jack Cheese, and Fries. Add a salad for 1.99

### House Combos

\*8oz Filet & Batter Fried Lobster Tail 48.99

\*12oz Rib Eye & 3 Jumbo Fried Shrimp 38.99

\*12 oz Rib Eye & Ahi Tuna Sashimi 37.99

### Desserts

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

Chocolate Brownie with Ice Cream and Bailey's Reduction 6.99

### Whites

Chateau Ste Michelle Riesling 6.50    Matua Sauvignon Blanc 7.00

Campanile Pinot Grigio 7.00    Francis Coppala Chardonnay 8.50

Castello Del Poggio Moscato 7.00

### Reds

Sterling Cabernet Sauvignon 9.00    A by Acacia Pinot Noir 7.00

Don Miguel Gascon Malbec 8.00    Black Opal Shiraz 7.50

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

\* Awareness for Consuming Raw or under cooked food.