



## Starters

*Gluten Free Breads Available / Additional 2.00)\**

### Steamed Mussels 12 (GF)\*

Prince Edward Island Mussels, Rich Garlic Cream Sauce with a Hint of Guinness Stout and Grilled Ciabatta

### Scotia Eggs 9

Hard-boiled Eggs Wrapped in Minced Lamb, Coated in Bread Crumbs and Fried Golden Brown, Honey Dijon, Coleman's Mustard Vidalia Sweet Onion Relish Rémoulade

### Goat Cheese Fondue 9

Oven Dried Tomato Spinach, Artichoke, Parmesan Pita Chips

### Steak Crostini 10

Grilled, Guinness Marinated Hanger Steak, Topped with Melted Blue Cheese Sauce (Available GF)\*

### Cheese Card Fritti 9

Served with Honey Dijon, Coleman's Mustard Vidalia Sweet Onion Relish Rémoulade for Dipping

### Chicken and Chips 10

Lightly Breaded Chicken Breast Pieces, Steak Fries Honey Mustard and Buffalo Dipping Sauces

### Blackened Brie 11

Cajun Blackened Individual Brie Wheel, Served with Michigan Apples, Apricot, Cranberry Chutney, Grilled Ciabatta Bread (Available GF)\*

## Flatbread Lavosh Selections 9

*(No Substitutions / Vegetarian Available)*

**Blasket Islands:** Fresh House Made Pesto Sauce, Pine Nuts, Gruyère and Parmesan Cheeses. Peat Smoked Shrimp (Shrimp Smoked with Turf Imported from Ireland)

**Deering Street Station:** Marinara, Spicy Pepperoni, Sweet Sausage, Mozzarella

**Captain O'Neill's:** Sliced Yukon Gold Potato, Ranch Dressing, Mozzarella and Cheddar Cheeses Diced Scallions, Bacon and Crème Fraîche

## Soup & Chili

### Guinness & Cheddar Soup

Cup 4 Bowl 6

### Celtic Chili (GF)\*

Cup 4 Bowl 6

*(Cheese, Scallions and Sour Cream available upon request)*

### Soup of the Day

Cup 3 Bowl 5

## Salads

### Goat Cheese, Strawberry & Pecan 10

Sesame Crusted Goat Cheese, Field Greens, California Strawberries, Dried Cranberries, Spiced Pecans, Strawberry Poppy Seed Dressing

### Arugula 9

Almonds, Grilled Michigan Apples, Bleu Cheese, Honey Balsamic Dressing (GF)\*

### Pear and Blue Cheese 10

Grilled Anjou Pears, Bermuda Onions, Pine Nuts, Field Greens, California Spinach, Danish Blue Cheese Dressing (GF)\*

### Chief's Caesar 10

Hearts of Romaine, Anchovy, Parmesan Crisps and Croutons (Available GF)\*

### Crisp Bangers and Apple 11

Crispy Irish Sausage, Grilled Michigan Apples, Red Grapes, Curried Walnuts, Goat Cheese, Field Greens, Spinach, Curry Dressing

### Marinated Sirloin Steak 14

Oven Dried Tomatoes, Roasted Bell Peppers, Blue Cheese Crumbles, Field Greens, Romaine Hearts, Onion Hay\*, Sharp Cheddar, Honey Balsamic Dressing (Available GF)\*

### Irish Cottage 10

Crispy Apple-Wood Bacon, Roma Tomatoes, Cucumbers, Bermuda Onions, Field Greens, Hearts of Romaine, Home Style Croutons, Buttermilk Ranch

### Add to any Salad (GF)\*

Steak, Grilled Salmon 7  
Grilled Chicken 5

### Side Salads 6

Caesar Salad House Salad

### Dressings

*Honey Balsamic (GF)\*, Caesar (GF)\*, Creamy Garlic (GF)\*, Honey Mustard, (GF)\* Thousand Island (GF)\*, Strawberry Poppy Seed, Curry Dressing, Ranch (Danish Blue Cheese Dressing add \$1.00)*

## Sandwiches

*Sandwiches served with Steak Fries, Pickle and Cole Slaw. (Gluten Free Breads Available / Additional 2.50)\**

### Chief's Pub Burger 10

10 oz Natural Beef Burger, Served on a Pretzel Roll

### "The Chief's Chief" 1 1/4 Pound Burgers

#1 20 oz. Natural Beef Burger with Bacon, Swiss and Cheddar Cheese, Onion Hay, Served on a Pretzel Roll 18

#2 20 oz. Natural Beef Burger with Bacon, Sautéed Mushrooms, Onions, Fried Egg and Blue Cheese, Served on a Pretzel Roll 20

### Banger Burger 12

Our All Natural Beef Burger, Topped with Grilled Bangers (*Irish Sausages*) Topped with Caramelized Onions, Demi-Glace, Mashed Potatoes Served on a Pretzel Roll

### The Reuben Burger 15

Our Famous Corned Beef, Sauerkraut 1,000 Island Dressing, Melted Swiss Cheese, 10 oz Natural Beef Burger, Served on a Pretzel Roll

### Anluan's Rasher Cheese Burger 15

10 oz Natural Beef Burger, 2 Irish Rashers (*bacon*), Aged Smoked Bacon Cheddar Cheese, Honey Dijon, Coleman's Mustard Vidalia Sweet Onion Relish Rémoulade, served on a Pretzel Roll

### Lamb Burger 15

Fresh Herb Seasoned Minced Lamb Patty, Gruyère Cheese, Roasted Garlic Aioli, Served on a Pretzel Roll

### Corned Beef 11

Our Famous Corned Beef Piled High on Thick-Cut Marble Rye *Reuben-style \$1.00 additional.*

### Grilled Vegetable Focaccia 10

Portabella Mushroom, Zucchini, Yellow Squash, Peppers, Red Onion, Radicchio, Arugula Sauce Served on Herb Focaccia

### Harp Battered Cod 11

North Atlantic Cod Filet Dipped in Our Harp Beer Batter with Cheddar, Lettuce, Tomato, Onion and Tartar Sauce on a Toasted Brioche Roll

### Kieran's Grilled Chicken 12

Marinated Grilled Chicken Breast Topped with Bacon, Sautéed Onions Swiss Cheese on a Ciabatta Roll

*(GF)\* To accommodate our guests with dietary restrictions, items identified as "Gluten-Free" are based on information provided by our ingredient suppliers. Normal kitchen operations involve shared cooking and preparation areas. We are therefore unable to guarantee that any menu item is free from gluten or any other allergen. We assume no responsibility for guests with food allergies or sensitivities.*

# Emerald Isle Favorites

*Side salad or cup of soup of the day with Emerald Isle Favorites Selections only \$2.00*

## Seamus' Blue Ribbon Irish Lamb Stew 20

Braised Lamb, Porcini Mushrooms, Herbed Root Vegetables, Guinness Stout Roasted Barley

## Shepherd's Pie 15

Ground Veal and Sirloin, Carrots, Peas, Rosemary and Thyme Topped with Browned Mashed Potatoes (GF)\*

## Chief's Famous Fish & Chips 15

Harp Lager Battered North Atlantic Cod Served with Mushy Peas, Coleslaw, Tartar Sauce, Steak Fries  
*All you care to eat only \$2.00 Additional (No Sharing Please)*

## Bangers & Mash 13

Authentic Irish Bangers, Mashed Potatoes, Caramelized Onions and Demi-Glace

## McKinney's Famous Corned Beef 15

Slow-Cooked, House Cured Corned Beef with Braised Cabbage, Carrots and Baby Red Potatoes (GF)\*

## Strauss Farms Lamb Shank 18

Braised All Natural Lamb Shank Served With Mashed Potatoes, Sautéed Parsnips and Carrots with Roasted Garlic. Finished with a Rich Pan Gravy (GF)\*

## Guinness Infused Meatloaf 15

Bacon Wrapped Beef, Veal, Pork and Caramelized Root Vegetable Meatloaf Served with Mashed Potatoes, Green Beans, Carrots and Roasted Garlic, Onion Hay and Mushroom Demi-Glace

## Entrees

*Side salad or cup of soup of the day with Emerald Isle Favorites Selections only \$2.00*

## Grilled Jail Island Atlantic Salmon 19

8 oz Salmon Filet with a Root Cellar Hash, Grilled Asparagus Finished with a Fresh Ginger Beurre Blanc

## Guinness Braised Pot Roast 16

Slow cooked Black Angus Prime Chuck, Green Beans & Parsnips Sautéed with Roast Garlic and Mashed Potatoes. Finished with Guinness Stout bordelaise (GF)\*

## Seared Atlantic Cod 15

Pan Seared Cod, Root Vegetable Gratin, Grilled Asparagus, Shitake Mushroom Ragout. (GF)\*

## White Marble Farms Pork Shank 16

Braised All Natural Pork Shank Served with Mashed Potatoes, Green Beans, Carrots and Roasted Garlic. Finished with a Rich Pan Gravy (GF)\*

## Vegetarian Dinner 15

Root Vegetable Gratin, Roasted Barley, Grilled Vegetables

## Etain's Vegetarian Roasted Lentil Pasta 15

Roasted Red and Green Lentils, Orecchiette Pasta, Arugula, Plum Tomatoes, California Spinach, Caramelized Onions, Goat and Parmesan Cheeses

Add Steak, Grilled Salmon 7, Grilled Chicken 5

## Dublin Broil 19

Grilled Marinated Sirloin Steak, Root Vegetable Gratin, Grilled Asparagus, Mashed Potatoes, Bushmills Mushroom Caramelized Onion Demi Glace (GF)\*

## Steak & Guinness Pie 15

Slow cooked Black Angus Prime Chuck, Root Vegetables, and Yukon Gold Potatoes, Stout Gravy Topped with Puff Pastry

## Stuffed Filet Mignon 26

8 oz. filet mignon stuffed with Danish bleu cheese, spinach and bacon. Served with mashed potato and grilled asparagus. Finished with a veal & porcini mushroom reduction (GF)\*



## Scrumptious Dessert Offerings 7

*All desserts are house made to please the most discriminating palette!*

Key Lime Pie / Jameson Irish Whisky Bread Pudding / Peanut Butter Pie / Crème Brûlée (GF)\*

## Chief's Little People Menu 6

*Served with Fresh Fruit and Fries. Kids Menu Available Children 12 and Under*

Fish & Chips

Shepherd's Pie (GF)

Hamburger & Fries (Available GF)

Grilled Chicken Breast (GF)\*

Mashed Potatoes and Mixed Veg.

Homemade Fresh Chicken Strips

Grilled Cheese Sandwich

Baked Potato Chip Crust Mac & Cheese

Mini Cheese Pizza Wheels

Ice Cream Sundaes with Chocolate Sauce & Cherry \$2.50 / Root Beer Floats \$3.50



Captain O'Neill was the General Superintendent of Police in Chicago at the turn of the 20<sup>th</sup> century. He preferred the title Captain, to Chief or Superintendent, which perhaps give us some insight into the man. By any measure he led an exciting life. He was born in County Cork and there he learned to play the flute. At the age of sixteen, he was given a letter of introduction to the local bishop. His family sent him off to a life as a priest but he had a change of mind and ran away to sea. He circumnavigated the globe and was later shipwrecked in the Pacific. He was rescued and landed in San Francisco. He did some ranching in Montana before going to Chicago by way of New Orleans and Missouri. In Missouri, he married a young lady, Anna Rogers, whom he had met when she was an outbound passenger on one of his voyages from Ireland. He and his wife moved to Chicago in 1870, shortly before the Great Chicago Fire in 1871. He came to Chicago to work as a sailor on the ore boats that navigated the Great Lakes. Fate intervened and the Captain ended up as a patrolman on the Chicago Police force. He was on the force less than a month when he was shot by a burglar. He carried the bullet, lodged near his spine, till his death. Even though he was wounded in the shoot-out he still managed to arrest the felon and bring him into the station. Not a small feat when you consider that patrolmen in those days walked their beat.

During his thirty-two years on the force, and after his retirement in 1905, O'Neill devoted much of his private life to his intense passion for the traditional music of his native Ireland a tradition that was in danger of extinction due to the effects of the Great Famine and the subsequent Irish Diaspora. Realizing this tragic possibility, the Chief developed an extraordinary network of musicians both in Chicago and Ireland, and often found jobs on the force for the best pipers. He read every book he could find about Irish music, and had standing orders with booksellers in America, Britain, and Ireland for relevant publications. With the help of many devoted collaborators, O'Neill collected over 2,000 tunes in manuscript, which would result in several published works. The most famous of which was the 1903 publication of O'Neill's *Music of Ireland*. Containing 1,850 melodies, it was the largest collection of Irish music ever printed. The Captain's papers and reference materials are archived at the University Of Notre Dame.

Chief Francis O'Neill died on January 26, 1936, but the musical tradition that he revived lives on forever in his hometown Chicago, in his native Ireland, and in Irish communities all over the world. To celebrate his life and the music of his people, your hosts All-Ireland musicians Brendan & Siobhan McKinney invite you to enjoy our good food, thoughtful wine selections and proper pints, the loveliest airs & reels, and all the other good craic here at Chief O'Neill's Pub & Restaurant.

## Chief O'Neill's

**"The Pub You've Been Practicing For"**

*Let us put that "special" in your special event*

*Weddings \* Birthday Parties \* Rehearsal Dinners \* Bridal & Baby Showers*

**Parties of 6 or more, add 19% gratuity**