

sandwiches with GLUTEN FREE BUNS

Chicken & Irish Bacon

Chicken breast, Irish bacon, cheddar cheese, toasted gluten free roll, Guinness mayo. 13

Dublin Dip

Thinly sliced in-house roasted top round, topped with sautéed onions, and melted provolone cheese, served with a side of au jus. 14

Park Tuna Sandwich

Ahi Tuna filet, medium rare, gluten free roll, lettuce, tomato and seaweed salad, pickled ginger, wasabi aioli and Irish chips. 15

Classic Angus Burger

Angus beef charbroiled burger on a toasted gluten free roll with lettuce and tomato. 12

Boru Woo Burger

Our classic burger topped with fried egg, pecan smoked bacon, American cheese on a toasted gluten free roll with lettuce and tomato. 14

Add cheese/bacon 1 each, mushrooms/onions .50 each. Turkey or veggie burgers available for substitution.



Certain gluten friendly menu items may not be suitable for customers with Celiac Disease, so customers should ask to speak with the manager on duty prior to placing their order to clarify any questions regarding preparation or ingredients.

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

BRIAR BORU

Gluten Friendly Menu

we are delighted to offer you this special menu highlighting all of the gluten friendly items that are available on our regular menu. All of these items are made from ingredients free from wheat, rye, barley or oats.

appetizers

Oysters on the Half Shell

Half dozen fresh local oysters with lemon and cocktail sauce. 10

Dublin Rockefeller

Half dozen of the classic oysters laced with anise liqueur, buttery spinach, Irish bacon bits, Asiago cheese. 13

Killarney Cabbage Wraps

Cabbage leaves filled with potato and corned beef, with whole grain mustard sauce. 8

Cove Crab Dip

Lump Crabmeat, cream cheese, with a gluten free bun (\$2 extra) or vegetables. 13

Shrimp Cocktail

Chilled deep water shrimp, peeled and deveined, cocktail sauce. 11

Ahi Tuna

With seaweed salad, shaved ginger and sesame seeds. 10

salads

Chicken Cobb Garden

Topped with rows of cheddar, chopped bacon, hard-boiled egg, tomato and diced chicken. 14

Boru Beef

Roasted beets, mandarin oranges, goat cheese, pine nuts, tossed in golden balsamic dressing. 10

Grilled Salmon Spinach

Grilled salmon, spinach, chopped bacon, hard-boiled egg. 16

Seared Ahi Tuna Chopped

Seared tuna over chopped cabbage, carrots, baby kale, sunflower seeds, fresh berries, parmesan cheese, and lemon dressing. 16

entrées

Medieval Beef Stew

Braised beef, celery, onion, carrot, green onion mashed potatoes. 14

Traditional Lamb Stew

Our original recipe using braised lamb, celery, onion and carrot with green onion mashed potatoes. 14

Corned Beef and Cabbage

First cut, slow cooked in house, with champ potatoes, steamed cabbage and carrot-parsnip mash. 19

Pot Roast

Slow-cooked Certified Angus Beef, green onion mashed potatoes, fresh vegetables. 17

Baked Cod

Fresh baked cod with herb butter and lemon, served with steamed Jasmine rice and Irish vegetable medley. 15

Steak Jameson

Hand-cut 12 oz. NY strip, finished with a Jameson flambé, served with baked potato and Irish vegetable medley. 24

Salmon Kilkee

Hand cut Atlantic Salmon blackened and finished with grain mustard butter, served with rice and Irish vegetable medley. 18

Shepherd's Pie

Ground sirloin, gravy, onions, peas and carrots with mashed potatoes. 13

soup & salad

Tomato & Whiskey Cup 4 Bowl 6

Potato & Leek Cup 4 Bowl 6

Boru House Salads

Your choice of mixed greens or Caesar. 5 / 9. Protein add-on available.