

APPETIZERS



Onion Rings

dipped in our beer batter,
fried golden brown, cajun seasoning,
horseradish sauce 8

Chicken Fingers

kettle fried tenders, bbq and
marie rose 8

Baked Artichoke

baked golden brown,
blended with four cheeses, peppers and
garlic, toasted french bread 9

Claddagh Wings

jumbo wings, tossed in a unique
hot tangy sauce, bleu cheese
and ranch 9

Baked Scallops

sea scallops, baked in garlic compound
butter, parmesan breadcrumbs, grilled
french bread 11

Prawn Martini

grilled cajun shrimp, fresh greens,
basil aioli 11

Irishman's Quesadilla

irish cheddar, irish bacon, spinach,
topped with tomato,
red pepper and scallions, side of
salsa and guacamole 8

FRESH GARDEN SALADS

Housemade Dressings:

Peppercorn Ranch, Bleu Cheese, Balsamic, Marie Rose, 1000 Island, Mango Chardonnay

Chopped

mixed greens, tomato, cucumber, celery,
green onion, olives, egg, red pepper,
bacon, chicken, avocado, tossed in
ranch, topped with toasted angel hair 11

Grecian Chicken

grilled chicken, mixed greens, egg,
tomato, green pepper, feta cheese,
kalamata olives, pepperonccini,
red onion and red pepper,
balsamic vinaigrette 11

Classic Caesar

romaine lettuce tossed in a creamy
caesar dressing, served in a
garlic bread ring 10

Grilled Chicken 13 Grilled Steak 15
Buffalo Chicken 13 Cajun Shrimp 15

Tuna, Citrus, Berry and Spinach

baby spinach tossed in a
mango chardonnay vinaigrette, fresh
strawberries, candied pecans, mandarin
orange, apple and red onion 14

THE KERRYMAN SOUPS

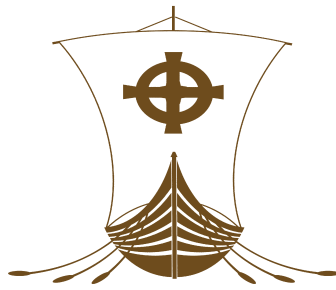
chef damo serves two homemade soups daily

Galway Seafood Chowder

fresh fish, clams, shrimp, potatoes,
bacon, root vegetables and fresh herbs
in a roasted fish stock, finished with
heavy cream
bowl 6 cup 4

Today's Soup

chef damo uses only the freshest
ingredients to create his seasonal soups.
bowl 5 cup 3



ENTREES



Fish & Chips

fresh cod fillets dipped in our batter, kettle fried, served with steak fries, coleslaw and housemade tartar sauce 14

Kansas City

14 oz black angus, bone in sirloin, sautéed vegetables, sweet potato jalapeño hash, black peppercorn sauce 28

Chicken and Mushroom Pot Pie

tender breast of chicken, carrots, peas, celery, onions and mushrooms in a classic white wine sauce seasoned with oregano served in a puff pastry shell 14

Shepherds Pie

ground beef and vegetables in gravy, crowned with mashed potatoes and three cheeses baked until a golden crust 14

Macaroni & Smoked Gouda

spiral pasta tossed in a rich smokey cream sauce, potato chips, served with a side salad 12

Curry Chicken

breast of chicken with sautéed vegetables, kerryman's famous curry sauce, served on a bed of basmati rice 14

Scallop Cavatappi

pan-seared scallops, cavatappi pasta, tossed in a fresh tomato basil sauce, parmesan and garlic bread 16

Salmon Lemon Dill

sautéed filet, lemon dill butter sauce, vegetables and mash 16

The Irish Breakfast

irish sausages, bacon, black and white pudding, potatoes, tomato, eggs, beans, toast 14

SIDES

Seasonal Vegetable 3

Curried Chips 5

Grilled Onions 2

Seasoned Rice 3

Mashed Potatoes 3

Fries 3

House Salad 5

Broccoli au Gratin 3

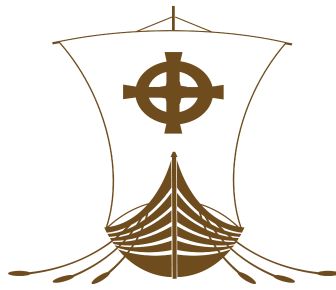
Baked Beans 3

Sautéed Mushrooms 3

Split Order \$2.00

Warning! The consumption of raw or undercooked food increases the risk of foodborne illness.

www.thekerrymanchicago.com
GIFT CERTIFICATES AVAILABLE.



PUB SANDWICHES

All sandwiches come with steak fries, pickle and coleslaw.



Grilled Ham & Swiss

fresh tomato, tarragon mustard,
sourdough 11

Tuna Melt

flaky tuna salad, crisp bacon, avocado,
tomato, swiss cheese, marble rye 11

Salmon Melt

broiled to perfection, swiss cheese,
creamy dill mayo, sourdough 12

Blackened Chicken

boursin cheese, grilled onions, served on
a toasted bun 12

Reuben

sliced corned beef piled high with swiss
cheese, saurkraut and thousand island
dressing on marble rye 11

Steak Sandwich

sliced sirloin, sauteed mushrooms
and onions, horseradish sauce,
french bread 13

Turkey Rachel

shaved turkey breast, lettuce, tomato,
coleslaw, bacon, swiss and thousand
island dressing, sourdough 11

Chicken Sandwich

grilled, buffalo or florentine,
ask server for details 11

Kerryman Klub

grilled chicken, lettuce, tomato, bacon,
hard boiled egg, mayo on sourdough 13

Portobella and Bell Pepper

grilled with red onion, fresh thyme,
pepperjack cheese, chipotle mayo on a
tomato focaccia 10

BURGERS

All burgers come with lettuce, tomato, dill pickle, onion, coleslaw and steak fries.

Irish Cheddar Burger

half-pound of angus beef, marie rose
dressing topped with irish cheddar and
irish bacon 12

The Bleu Burger

half-pound of angus beef, crumbled bleu
cheese and crispy bacon 12

Smoked Gouda Burger

half-pound of angus beef, smoked
gouda, avocado and grilled onions 12

Chipotle Turkey Burger

ground turkey with smoked chilies
and green onions flavorful but not hot,
topped with mozzarella cheese 13

BBQ Burger

cooked to perfection, topped with
american cheese, onion rings and
housemade bbq sauce 12



BEVERAGES



WHITE WINE

	Glass	Bottle	
Canaletto Pinot Grigio	8.00	28.00	Italy
Chiway Sauvignon Blanc	10.00	32.00	Chile
Kuhl Riesling	9.00	36.00	Germany
Hahn Chardonnay	9.00	36.00	California
De Wetshof Estate Chardonnay	12.00	40.00	South Africa

RED WINE

	Glass	Bottle	
Hahn Pinot Noir	12.00	40.00	Argentina
Michael Sulberg Merlot	8.00	28.00	California
Hahn Merlot	9.00	36.00	California
Silver Ridge Cabernet	8.00	28.00	California
Cousino Macul Antiquas Cabernet	12.00	40.00	Chile
Two Brothers Syrah	8.00	28.00	Chile
Diablita Zinfandel	8.00	28.00	California

SPARKLING WINE

	Bottle	
Gruet NV	35.00	New Mexico
Gruet Rose	35.00	

ROSE WINE

	Glass	Bottle	
Masciarelli Rose	8.00	28.00	Italy

Wine list available upon request.

DRAFT BEER

Guinness	6.00
Harp	5.50
Smithwicks	5.50
Newcastle	5.50
Magners	5.50
Blue Moon	5.50
Stella	5.50
312	5.50
Samuel Adams Lager	5.50
Miller Lite	5.00

Please ask your server about our seasonal draft beer.

PICK ME UP

Regular/Decaf Coffee	3.00
Cappuccino	4.00
Latte	4.00
Espresso	4.00
Hot Chocolate	3.50

Ask your server about our specialty coffees.

BOTTLED WATER

S. Pellegrino	4.50
Sparkling natural mineral water.	
Acqua Panna	4.50
Natural spring water	

BOTTLE BEER

Heineken	5.00
Amstel Light	5.00
Magners 12oz.	5.00
Magners Pint	7.00
Hacker Pschorr Weiss	7.00
Fat Tire	7.00
Corona	5.00
Corona Light	5.00
Miller Light	4.50
Bud Light	4.50
Budweiser	4.50
MGD	4.50
Coors Light	4.50
Kaliber	4.50
Matilda	6.00
Duvel	7.00

SODA

Coke	2.50
Diet Coke	2.50
Sprite	2.50
Tonic	2.50
Ginger Ale	2.50
Club Soda	2.50
Iced Tea	2.50
Lemonade	2.75
Arnold Palmer	2.75
Red Bull	4.50

Join us for Brunch Saturday and Sunday, 11:00 - 4:00 PM

GIFT CERTIFICATES AVAILABLE.