

APPETIZERS

- Pub Fries** 10
Seasoned French Fries, Served with Curry Aioli & Malt Vinegar Aioli
- Ale Dip** 10
Guinness Cheese Dip served with Pretzel Bread Sticks
- Fried Brussels Sprouts** 12
Fried Brussel Sprouts tossed in Maple Balsamic Glaze, Bacon, Caramelized Onions topped with Crumbled Blue Cheese & Candied Walnuts
- Cheese Curds** 14
Battered Cheese Curds Lightly Fried & Served with Spicy Aioli
- Goat Cheese Dip** 14
Creamy Combination of Goat Cheese, Parmesan, Cream Cheese and Garlic Baked Topped with Diced Tomato, Basil and Balsamic served with Warm Bread
- Tavern Wings** 16
Choice of Sauces Sriracha Honey, Orange Whisky BBQ, House Dry Rub, and Choice of Blue Cheese or Ranch
- Irish Egg Rolls** 16
Corned Beef, Sauerkraut, Swiss, Spring roll served with 1000 Island Dressing
- Irish Nachos** 16
House Made Potato Chips Loaded with Melted Cheddar Cheese, Corned Beef, Pickled Jalapeno and topped with Pico de Gallo, Lettuce, Tomatoes, Green Onions and Avocado Dressing
- Walleye Cakes**..... 20
Walleye Cakes served with Jalapeno Remoulade and Lemon
- Cheese Sampler** 26
Cambozola, Brie and Herb Goat Cheese, Grilled Sausage, with Fig Jam & Stone Ground Mustard served with Grilled Breads & Rosemary Crackers

SOUPS & SALADS

- Soup du Jour** Cup 8 Bowl 12
Our Chefs' House Made Soup
- Mulligan Stew** Cup 9 Bowl 13
Beef, Carrots, Celery, Potato and Onion in an Irish Beef Jus, served with Warm Bread
- Local Garden Salad**Half 6 Full 11
Local Greens, Tomatoes, Red Onions, Cucumbers and Carrots
- Caesar Salad**Half 7 Full 12
Romaine, Shaved Parmesan, & Croutons tossed in our House-Made Caesar Dressing
- Roasted Grape & Goat Cheese Salad**..... 16
Mixed Greens, Roasted Grapes, Apple, Candied Walnuts, Goat Cheese and Chicken tossed with Champagne Vinaigrette
- Cobb Salad** 20
Mixed Greens, topped with Grilled Chicken, Tomato, Eggs, Avocados, Red Onion, Bacon and Bleu Cheese Crumbles
- Mediterranean Shrimp Salad** 21
Chopped Romaine, Green Chickpeas, Fresh Bell Peppers, Red Onions, Cherry Tomatoes, Feta Cheese, Fresh Herbs Topped with Lemon Vinaigrette and Grilled Shrimp

Salad Dressing Choices:

Caesar, Ranch, Thousand Island, French, Bleu Cheese, Italian and Honey Mustard

Salad Add-Ons:

Grilled Chicken Breast 7

Grilled Shrimp 10

Grilled Steak 13

A 4% surcharge will be added to every bill at the time of checkout. See your server for more details. There will be an 20% gratuity added to groups of eight or more.
*The consuming of raw or undercooked eggs, meat, poultry, seafood or shellfish may contribute to foodborne illness, especially if you have an existing medical condition.
Many of our items can be made vegetarian or gluten free, please ask your server which items can be made as such and our kitchen will be happy to accommodate!

CHAR-LIE BURGERS

All Burgers are served with Kettle Chips

Upgrade to Fries for 2.00 more or a Side Garden Salad for 4.00

Plain Ol' Charlie* 16

Half Pound, Angus Beef Char-Grilled to Medium topped with Lettuce, Tomato & Onion on a Pub Bun

Add Cheese for 1.00 or Bacon for 2.00

Whisky Burger* 17

Half Pound, Angus Beef Char-Grilled to Medium, with Cheddar Cheese, Bacon, Fried Onions, Garlic Aioli and topped with house-made Whisky Glaze, served on a Pub Bun

Angry Shamrock* 17

Half Pound Cajun-Seasoned Angus Beef Patty topped with Spicy Aioli, Jalapenos, Pepper Jack Cheese, Lettuce, Tomato & Onion on a Pub Bun

Irish Burger* 17

Half Pound Angus Patty topped with Whisky Bacon Shallot Jam, Garlic Aioli, Cheddar & Baby Spinach on a Pub Bun

Substitute a Veggie Burger or a Grilled Chicken Breast for 2.00

ENTREES

Additional Cook Time May be Required. Please Consult your Server for Details

Mac & Cheese 15

Oven Baked Macaroni with Creamy Cheddar Sauce

Add Chicken 7 or Shrimp 10

Shepherd's Pie 20

Classic Shepherd's Pie with Minced Lamb & Ground Beef, Sweet Peas, Mushrooms, Pearl Onions and Mashed Yukon Gold Potatoes

Charlie's Fish & Chips 22

Battered Cod on a Bed of French Fries served with Lemon and Tartar Sauce

Almond Walleye with Lemon Beurre Blanc 28

Canadian Walleye, Crusted with Slivered Almonds & Seasoned Breadcrumbs served with Lemon Beurre Blanc, Fresh Lemons, Wild Rice Pilaf and Chef's Choice of Vegetable

Prime Sirloin 6 oz * 32

Grilled Sirloin served with Whisky Sauce, Country Fried Onions, Roasted Mushrooms, Grilled Asparagus, and a side of Guinness Au Gratin Potatoes

Guinness Braised Short Rib 36

Served with Pan Roasted Vegetables, Roasted Mushroom, served with Red Wine Reduction, and a side of Guinness Au Gratin Potatoes

SANDWICHES

All Sandwiches are served with Kettle Chips

Upgrade to Fries For 2.00 more or a Side Garden Salad for 4.00

BLT 15

Thick-cut Bacon, Lettuce, Tomato, and Mayo on Toasted Sourdough

Add a fried egg 2, avocado 3, add shaved turkey 4

Guinness Braised Beef Sliders 16

Guinness Braised Short Rib with Whisky Glaze, Caramelized Onions, served on Slider Buns with Garlic Aioli

Reuben Or Rachel (with Turkey) 18

House-Braised Corned Beef on Thick Cut Rye Bread topped with Swiss Cheese, Sauerkraut & Thousand Island Dressing

French Dip 18

Thinly Sliced Roast Beef, Caramelized Onions & Provolone Cheese served on a Ciabatta Hoagie with a side of Au Jus for Dipping

Walleye Sandwich 20

Freshly Battered Walleye on a Hoagie Bun with Lettuce, Tomato, Onion and Tartar Sauce

DESSERTS

Feature Cheesecake..... 9

Flourless Chocolate Torte 9

Decadent Chocolate Cake with Ganache & Raspberry Coulis

Vanilla Ice Cream 8

Served with Chocolate Sauce, Caramel or House-Made Berry Sauce garnished with Whipped Cream

Bread Pudding 12

Warm, Rich Chocolate and Cinnamon Bread Pudding with Toffee Sauce

LIVE MUSIC AT CHARLIE'S PUB

Every Friday and Saturday

View Schedule on our Facebook page
facebook.com/charliesirishpub

Scan QR Code
For Upcoming Events



A 4% surcharge will be added to every bill at the time of checkout. See your server for more details. There will be an 20% gratuity added to groups of eight or more.
*The consuming of raw or undercooked eggs, meat, poultry, seafood or shellfish may contribute to foodborne illness, especially if you have an existing medical condition.
Many of our items can be made vegetarian or gluten free, please ask your server which items can be made as such and our kitchen will be happy to accommodate!