



RESTAURANT
& ALE HOUSE

EST. 1981

LONGMONT, COLORADO

Appetizers

BAJA CRAB CAKES Blue claw crabmeat, roasted chiles, cilantro, corn meal crust, pico de gallo, lime crema | 12.99

ARANCINI CHEESE BALLS Mozzarella, parmesan, risotto, panko breaded, fried crisp, served with marinara sauce | 7.99

MUSSELS PROVENCAL Fresh mussels, tomatoes, white wine, herbs and garlic toast | 12.99

SICILIAN PORTOBELLO MUSHROOMS* Roasted red pepper, melted mozzarella cheese, garlic parsley aioli, garlic toast | 10.99

IRISH EGG ROLLS Tender corned beef, cabbage and Swiss cheese, thousand island horseradish dipping sauce | 11.99

TRIPLE DIPS AND TORTILLA CHIPS^{GF} Fresh guacamole, house salsa, pork green chile, warm tortilla chips | 10.99

ARTICHOKE PARMESAN CHEESE DIP With toasted French bread rounds | 10.99

CHICKEN FINGERS Tender tempura fried, choice of ranch, honey mustard, or BBQ | 8.99

CHICKEN WINGS^{GF} Original Buffalo Style, or Blackened, served with celery and bleu cheese dressing | 10.99

POTATO SKINS^{GF} Crisp wedges, melted cheeses, bacon bits and green onions, side of sour cream | 10.99

MUSHROOMS TEMPURA Fresh mushrooms tempura fried with ranch dipping sauce | 10.99

SEARED AHI TUNA (cooked to order)* Seared rare with char crust spices, pickled ginger, Asian sauces | 12.99

CRISPY ITALIAN CALAMARI^{GF*} Marinara dipping sauce and garlic aioli | 10.99

Salads

*(All dressings and salads without bread are GF. Bread by request)
House made dressings: ranch / blue cheese / balsamic vinaigrette / thousand island / honey mustard / honey lime cilantro / low fat raspberry agave vinaigrette / cucumber wasabi*

HOUSE SALAD Mixed greens, English cucumber, tomatoes, carrots, radish, herb croutons | 4.29

HOUSE COBB Diced turkey, smoked ham, applewood bacon, sliced egg, tomatoes and bleu cheese crumbles on chopped mixed greens Large | 12.99 Medium | 10.99

CHAR CRUSTED AHI TUNA SALAD (cooked to order)* Seared rare with char crust seasoning, salad greens with Asian vegetables, crisp won tons, pickled ginger and cucumber wasabi dressing | 14.99

GREEK SALADS Fresh greens, artichoke hearts, kalamata olives, tomatoes, red onion, feta cheese, tzatziki sauce, pita bread | 11.99
With Grilled Shrimp | 14.99 With Grilled Gyro Meat | 12.99
With Broiled Marinated Chicken | 12.99

ICEBERG WEDGE Bleu cheese dressing, applewood smoked bacon, chopped egg, tomato | 7.99

RASPBERRY CHIPOTLE SALMON Charbroiled fresh fillet, raspberry chipotle sauce, field greens, English cucumber, tomato, feta cheese, glazed walnuts | 14.99

SOUTHWESTERN CHICKEN Fresh salad greens, tequila-lime marinated chicken, avocado, tomatoes, flour tortilla, honey lime dressing | 12.99

CHOPHOUSE STEAK SALAD (cooked to order)* Broiled sliced steak on salad greens with caramelized onion, blue cheese crumbles, tomatoes, garlic toast Large | 14.59 Medium | 10.99

GREEK HOUSE SALAD Mixed greens, artichoke hearts, Kalamata olives, tomatoes, red onion, feta cheese, balsamic vinaigrette, side tzatziki sauce | 6.99

Soups & Sides

SOUPS
Cup | 4.59 Bowl | 5.59

NEW ENGLAND SEAFOOD CHOWDER^{GF} Our 35 year recipe: a traditional creamy chowder loaded with clams, shrimp and potatoes.

FRENCH ONION Our classic version made from a rich stock and caramelized onions, topped with toasted croutons and melted Swiss cheese.

PORK GREEN CHILE Our original award winning Mexican stew with tender pork, chile peppers, tomatoes. With flour tortillas. Cup | 4.99 Bowl | 5.99

GARLIC BREAD Half Loaf | 2.99 Full Loaf | 4.99

CRISPY FRENCH FRIES Side | 1.79 Basket | 4.59

SHOESTRING FRIES^{GF} Side | 1.79 Basket | 4.59

SWEET POTATO FRIES^{GF} Side | 2.29 Basket | 5.99

Specialty Sandwiches

GREEK GYRO Grilled seasoned lamb and beef slices, pita bread, lettuce, tomato, red onion, tzatziki sauce, Greek salad | 12.29

MONTREAL STEAK SANDWICH (cooked to order)* Charbroiled sliced petite tender, open faced on French bread, red wine mushroom sauce, mashed potatoes, vegetables | 14.99

SOUP & ½ SANDWICH A cup of soup with a half sandwich of roast beef, turkey or smoked ham, choice of bread | 9.99

**WEDNESDAY ALL DAY
CORNED BEEF AND CABBAGE**
Tender corned beef brisket, steamed cabbage, new potatoes, horseradish sauce and bread | 13.29
Double portion of corned beef add | 7.29

Sandwiches

*Served with a choice of crispy French fries, shoestring fries, tossed salad, buttermilk slaw or home made potato chips.
Sweet potato fries with honey chipotle sauce add 1.29*

RANCH CHICKEN SANDWICH Cornflake crusted chicken breast, fried crisp, on a toasted brioche bun, lettuce, tomato, side of ranch dressing | 11.29

WISCONSIN BEEF MELT Slow roasted top round, Swiss cheese, sautéed onions & mushrooms, marble rye, tiger sauce | 11.99

PORTOBELLO CIABATTA Portobello mushrooms grilled on rustic ciabatta bread with roasted red pepper, mozzarella cheese and artichoke cheese sauce | 10.99

O'SHAYS CLUB Triple-decker, applewood smoked bacon, lettuce, tomato, turkey, mayo, whole wheat toast | 11.99

SOUTHWESTERN TURKEY WRAP Sliced turkey, applewood smoked bacon, avocado, pepper jack cheese, lettuce, tomato, chipotle mayo, tomato herb tortilla | 11.29

CORNED BEEF REUBEN Sliced eye of the round, sauerkraut, Swiss cheese & 1000 Island dressing on grilled marble rye | 12.29

FRENCH DIP Our house roasted top round, served on a toasted French roll with au jus | 11.99

*These items may be served raw or undercooked based on specifications, or contain raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Irish Fare

GUINNESS BEEF TIPS Sautéed with mushrooms, caramelized onion, Guinness sauce, colcannon mashed potatoes, vegetables, French bread | 14.99

SHEPHERD'S PIE Ground lamb and beef, in Guinness stout gravy with green peas and carrots, piped mashed potatoes, French bread, salad | 13.29

DUBLIN BURGER A diced corned beef and ground chuck burger, charbroiled, sauerkraut, melted Swiss cheese, brioche bun with lettuce, tomato, onion, fries and a side of Guinness mustard | 12.29

BANGERS AND MASH Grilled British style sausages, colcannon potatoes, caramelized onion gravy, vegetables, Guinness mustard, French bread | 12.99

EMERALD ISLE SALMON* Grilled fresh fillet with a Dijon panko crust, garlic parsley aioli, colcannon potatoes, vegetables | 14.99

Burgers

(cooked to order)

Brioche bun with home made potato chips, crispy French fries or shoestring fries. Substitute sweet potato fries add | 1.29

DUBLIN BURGER A diced corned beef and ground chuck burger is charbroiled and topped with sauerkraut and melted Swiss cheese with lettuce, tomato, onion & a side of Guinness mustard | 12.29

AUSSIE BURGER* With a fried egg, Applewood smoked bacon, lettuce, tomato & red onion | 13.29

BBQ BUBBA BURGER* Angus burger, topped with grilled onions, BBQ sauce, melted cheddar and applewood smoked bacon | 13.29

POBLANO CHILE BURGER* Black angus chuck, charbroiled, topped with a roasted poblano chile and pepper jack cheese | 13.29

O'SHAY BURGER* Black angus chuck, charbroiled, served with lettuce, tomato, red onion and a pickle spear | 11.29

PATTY MELT* Charbroiled burger grilled on marble rye with sautéed onions and Swiss cheese | 12.29

CALIFORNIA CRAB CAKE BURGER Crab cake burger is grilled and topped with fresh avocado, remoulade sauce, lettuce, tomato | 13.29

ADD-ONS

American, Mild Cheddar, Swiss, Mozzarella or Pepper Jack | 0.89

Blue Cheese Crumbles | 1.29 Sautéed Mushrooms | 1.29

Applewood Smoked Bacon | 1.59 Grilled Onions | 1.29

Guacamole | 0.99 Fried Egg | 1.29

Gluten Free Protein Plates

Served with choice of 2 sides:

Tossed salad, buttermilk slaw, cottage cheese, vegetables of the day or sliced fresh tomato and egg

FRESH GROUND 1/2 POUND BURGER* | 11.29

SLICED STEAK* ...14.29

(burgers and steaks cooked to order)

HERB BROILED CHICKEN BREAST | 12.29

CHARBROILED FRESH SALMON | 14.99

ICELANDIC COD FILLET

Grilled with lemon pepper rice flour | 14.29

Mexican & Southwestern

Served with cilantro lime rice and choice of refried or black beans

ALE HOUSE BURRITOS Stuffed with your choice of ingredients, topped with melted cheese and New Mexico red chile sauce. **Smothered with pork green chile** | 0.99
Seasoned Ground Beef or Broiled Chicken Breast | 12.29
Vegetarian Refried or Black Beans | 11.29

CHILE RELLENOS Whole roasted Anaheim chilies are stuffed with jack cheese, fried in egg roll skins and topped with New Mexico red chile sauce | 11.29 **Smothered with pork green chile** | 12.99

CABO TACOS^{GF}* Marinated and grilled, corn tortillas, shredded cabbage, pepper jack cheese, pico de gallo, avocado crema, lime cilantro rice and black beans.
Fish | 13.29 Shrimp | 14.29 Steak | 11.99

Our Famous Nachos

NACHOS^{GF} Tortilla chips, jack & cheddar cheese, jalapeños, black or refried beans, a side of salsa.
Medium | 10.29 Large | 12.29
Seasoned Ground Beef | 3 Grilled Chicken | 4

THE WORKS^{GF} A monstrous plate with seasoned ground beef, refried or black beans, jalapeños, cheese, lettuce and tomato, salsa, guacamole, pork green chile, sour cream.
Medium | 14.29 Large | 16.29

Specialties, Seafood & Pasta

LEMON PEPPER COD^{GF} Lemon pepper grilled Icelandic cod fillet, lemon butter, rice pilaf, vegetables | 14.29

MEDITERRANEAN PASTA Wild gulf shrimp or balsamic-marinated chicken sautéed in olive oil with garlic, tomatoes, kalamata olives, artichoke hearts, pasta, feta cheese, garlic toast | 15.29

O'SHAYS RIBEYE STEAK (cooked to order)* A 12 oz USDA choice, charbroiled with peppercorn seasoned, choice of potato and vegetables | 25.99

O'SHAYS CHICKEN CORDON BLEU All natural chicken breast, smoked ham, Swiss cheese, sherry mushroom sauce, rice pilaf, vegetables | 14.29

SHRIMP, SAUSAGE & GRITS Wild gulf shrimp, Andouille sausage, pepperjack cheese grits, Creole pepper sauce, vegetables | 14.99

CHICKEN FINGERS & FRIES Tempura fried chicken strips, French fries, BBQ sauce or ranch | 10.99

CHICKEN FRIED CHICKEN^{GF} Chicken breast, dipped in buttermilk, breaded and fried, mashed potatoes, country gravy, vegetables | 13.99

ENGLISH FISH & CHIPS Icelandic cod, tempura beer battered, deep fried, served with fries, coleslaw, tartar sauce | 13.29

SUGAR & SPICE SALMON^{GF} A fresh fillet is grilled with a sugar and spice crust, honey Dijon glaze, rice pilaf and vegetables | 14.99

BELGIAN MUSSELS FRITES* Fresh mussels simmered with New Belgium 1554 Black Ale, fresh tomatoes and shallots, served with shoestring fries & garlic aioli | 14.29

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Beverages

COKE / DIET COKE / SPRITE / DR. PEPPER /
HENRY WEINHARD'S ROOT BEER /
SCHWEPPE'S GINGER ALE /
PELLEGRINO SPARKLING MINERAL WATER

Desserts & Coffees

CRÈME BRULÉE^{GF} With vanilla bean and caramelized sugar | 4.99

APPLE CRISP A LA MODE Served warm with cinnamon or vanilla bean ice cream | 6.99

CHOCOLATE GRANDE CAKE | 7.99

CHOCOLATE BROWNIE SUNDAE A homemade warm brownie topped with vanilla bean ice cream, whipped cream, chocolate sauce and a cherry | 6.99

NANIA'S CHEESECAKE OF THE DAY | 7.99

DAILY DESSERT SPECIALS please ask your server



FRESH GROUND HOUSE BLEND
Regular or Decaf and Espresso

CAPPUCCINOS, LATTES AND ESPRESSO
Also available in decaf

HOT, ICED OR FLAVORED:
Vanilla / Hazelnut / Mocha / Irish Cream / Peach / Raspberry /
Sugar Free Caramel

Longmont's Favorite Restaurant & Ale House

*Established in 1981 by Mike and Nania Shea,
Mike O'Shays has been serving the community of
Longmont, Colorado great food for over 35 years...The
longest running independently owned restaurant in
Longmont. Our philosophy: use the freshest and best
ingredients we can get our hands on.*

HOURS OF OPERATION

Monday-Saturday (Closed on Sundays)
11am-Midnight

CONTACT US

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Daily Specials

Tuesday

TEXAS CHEESE CHICKEN

A breaded, crisp fried chicken breast served over pasta with a spicy cheddar cheese sauce and vegetables.

Wednesday

CORNER BEEF AND CABBAGE

Tender corned beef brisket, steamed cabbage, new potatoes with horseradish sauce and French bread.

Wednesday 11am to 3pm

PRIME RIB SANDWICH*

Slow roasted choice prime rib sliced, served on toasted French bread with red wine mushroom gravy, mashed potatoes and vegetables.

Wednesday, Friday & Saturday Nights

PRIME RIB*

A 12 oz. slow roasted USDA choice cut is served with baked potato, vegetables, horseradish sauce and au jus.

Saturday 11am - 2pm

IRISH BREAKFAST*

Grilled British style sausages with caramelized onion gravy, grilled tomatoes & potatoes, two eggs and wheat toast.

SLICED STEAK AND EGGS (cooked to order)*
Served with two eggs, home fries, wheat toast.

ALL AMERICAN BREAKFAST*

Two eggs, home fries, your choice of applewood smoked bacon or ham, wheat toast.

VOTED BEST OVERALL RESTAURANT!

Mike O'Shays has been voted the Best Overall Restaurant 12 years in a row! The Longmont Times Call, Westword and Yellow Scene are all fans.



1st Place

Best Overall Restaurant
Best Happy Hour

2nd Place

Best American Restaurant
Best Bar