



## APPETIZERS

**IRISH EGG ROLLS** corned beef + cabbage + swiss + horseradish sauce 13

**BULGOGI LETTUCE CUPS** <sup>GF</sup> marinated ribeye + tamari 10

**MARYLAND CRAB CAKES** lump crab + remoulade 14

**CRISPY CALAMARI** panko + grilled lemon + sweet thai 12

**AHI TUNA\*** <sup>GF</sup> char crust seasoned sashimi grade tuna + pickled ginger + asian sauces 14

**POTATO SKINS** <sup>GF</sup> cheese + bacon + green onions + sour cream 12

**ARTICHOKE PARMESAN DIP** + crostini 12

**CHICKEN WINGS** <sup>GF</sup> + bleu cheese dressing BUFFALO OR BLACKENED 13

**GIANT BAVARIAN PRETZEL** beer cheese + mustard 11

**FRIED CHEESE CURDS** + garlic aioli 9

## IRON FRIES

SERVED MELTED ON AN IRON SKILLET

### HATCH

pork green chile + 3 cheese blend + roasted red pepper 10

### BAVARIAN

beer cheese + bosna sausage + green onion 12

### CANUCK

cheese curds + short rib + mushroom gravy 12

## BURGERS

**DUBLIN BURGER\*** corned beef and chuck blend + sauerkraut + swiss + lettuce + tomato + onion + guinness mustard 14

**O'SHAYS BURGER\*** black angus chuck + lettuce + tomato + red onion + pickle spear 12.5

**BBQ BUBBA BURGER\*** black angus chuck + sautéed onion + cheddar + bacon + BBQ sauce 14.5

**SPICY LONGMONT BURGER\*** pickled jalapeños + pepper jack cheese + bacon + zesty chipotle aioli 15

**DOUBLE CHEESE BURGER\*** double black angus chuck + double american cheese + lettuce + sautéed onion + pickle spear + (secret) sauce 14.5

**MARYLAND CRAB CAKE BURGER** fresh avocado + lettuce + tomato + remoulade sauce 16

### ADD-ONS

AMERICAN / CHEDDAR / SWISS / MOZZARELLA / PEPPER JACK / BLUE CHEESE CRUMBLIES +1

SAUTÉED MUSHROOMS / SAUTÉED ONIONS / GUACAMOLE +1.5  
BACON / FRIED EGG +2

<sup>GF</sup> ENGLISH MUFFIN AVAILABLE

## SALAD

**HOUSE SALAD** <sup>GF</sup> mixed greens + choice dressing 6

**BIBB WEDGE** <sup>GF</sup> bacon + egg + tomato + bleu cheese dressing 9

**CHICKEN CAESAR** fresh parmesan cheese + croutons + pepitas 12

**RASPBERRY CHIPOTLE SALMON** <sup>GF</sup> cucumber + tomato + fresh mozzarella + walnuts 16

**SOUTHWESTERN CHICKEN** avocado + tomatoes + honey lime dressing + crispy tortilla strips 14

**CHOPHOUSE STEAK\*** caramelized onion + blue cheese crumbles + tomatoes + crostini 16

**AHI TUNA\*** char crust seasoned sashimi grade tuna + salad greens + asian vegetables + crisp wontons + pickled ginger 16

HOUSE MADE DRESSINGS: RANCH / BLUE CHEESE / BALSAMIC VINAIGRETTE / 1000 ISLAND / HONEY MUSTARD / HONEY LIME CILANTRO / LOW FAT RASPBERRY AGAVE VINAIGRETTE

## & SOUP

### NEW ENGLAND

**SEAFOOD CHOWDER** <sup>GF</sup> \*39 YEAR RECIPE\*  
clams + shrimp + potatoes  
CUP 6 BOWL 7

### FRENCH ONION

caramelized onions + swiss + croutons  
CUP 6 BOWL 7

### PORK GREEN CHILE \*AWARD WINNING\*

chile peppers + tomatoes + flour tortillas  
CUP 7 BOWL 8

## HANDHELDS

CRISPY FRIES / SHOESTRING FRIES / TOSSED SALAD / BUTTERMILK SLAW / HOUSE MADE CHIPS  
UPGRADE: SWEET POTATO FRIES +1.5

**FRIED CHICKEN SANDWICH** lettuce + pickles + brioche bun + garlic aioli 12.5  
OR SPICY BUFFALO

**BLAT** bacon + lettuce + avocado + tomato + croissant 13

**CALI TURKEY WRAP** bacon + avocado + lettuce + tomato + swiss + garlic aioli + tomato herb tortilla 12.5

**CAPRESE SANDWICH** fresh mozzarella + tomato + basil + balsamic + french roll 11  
ADD GRILLED CHICKEN +3

**RUEBEN** corned beef + sauerkraut + swiss + 1000 island + marble rye 13.5

**FRENCH DIP** house roasted top round + swiss + french roll + au jus 14

**BRATWURST** bosna sausage + beer mustard + rotkohl [german purple cabbage] 13

*\*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.*

<sup>GF</sup> While we offer gluten-free options, we are **NOT** a gluten-free kitchen and cross-contamination can occur. Patrons with allergies should consult their server regarding individual needs.



## IRISH FARE

**FISH & CHIPS** beer battered premium icelandic cod + fries + coleslaw + tartar sauce 17

**GUINNESS BEEF TIPS** sautéed mushrooms + caramelized onion + guinness sauce + colcannon mashed potatoes + french bread 16

**SHEPHERD'S PIE** ground lamb and beef + green peas + carrots + mashed potatoes + salad + french bread 15

**BANGERS AND MASH** guinness sausages + colcannon potatoes + caramelized onion gravy + veggies + guinness mustard + french bread 14.5

**EMERALD ISLE SALMON\*** dijon panko crust + garlic parsley aioli + colcannon potatoes + veggies 16

## SPECIALTIES

**LEMON PEPPER COD** <sup>GF</sup> premium icelandic cod + lemon butter + wild rice + veggies 17

**PORK SCHNITZEL** jagerschnitzel [mushroom gravy] + spaetzel [german pasta] + rotkohl [german purple cabbage] 16

**SHRIMP PICATTA** wild red argentine shrimp + tomatoes + penne + lemon + capers + garlic crostini 17

**BUTTERNUT SQUASH RAVIOLI** brown sugar sauce + walnuts + garlic crostini 15

**RIBEYE STEAK FRITES\*** <sup>GF</sup> smoked paprika + shoestring fries + sundried tomato basil compound butter 26

**CHICKEN FRIED CHICKEN** <sup>GF</sup> buttermilk + rice flour + mashed potatoes + veggies + country gravy 15

**CHILE RELLENOS** anaheim chilies + pepper jack cheese + egg roll skins + red chile sauce or pork green chile 16

**FISH TACOS\*** <sup>GF</sup> corn tortillas + cabbage + pepper jack + pico de gallo + avocado crema + black beans  
ICELANDIC COD OR SALMON 14.5

**SHORTRIBS** stout braised + mashed potatoes + veggies 20

**WHOLE GRILLED TROUT** <sup>GF</sup> wild rice + veggies 17

**LOBSTER ROLL** lightly dressed claw & knuckle + toasted split top roll 19

## DAILY SPECIALS

### Monday

**CHICKEN CORDON BLEU**  
o'shays original recipe:  
chicken breast + smoked  
ham + swiss cheese + sherry  
mushroom sauce + wild rice +  
veggies

### Tuesday

**TEXAS CHEESE CHICKEN**  
pasta + spicy cheddar cheese  
sauce + veggies

### Thursday

**HOMESTYLE MEATLOAF**  
mushroom gravy + veggies +  
mashed potatoes

### Wednesday

**CORNER BEEF & CABBAGE**  
steamed cabbage + new  
potatoes + horseradish sauce  
+ french bread

**PRIME RIB SANDWICH\***  
LUNCH ONLY  
slow roasted choice prime  
rib + french bread + red wine  
mushroom gravy + mashed  
potatoes + veggies

### Wednesday, Friday & Saturday Nights

**PRIME RIB\*** 12 oz. slow  
roasted usda choice cut +  
baked potato + veggies +  
horseradish sauce + au jus

### Gluten Free Protein Plates

CHOICE OF 2:  
TOSSED SALAD / BUTTERMILK SLAW /  
VEGGIES / SLICED TOMATO & EGG

**1/2 POUND  
BLACK ANGUS CHUCK BURGER\*** 13

**SLICED STEAK\*** 16

**HERB BROILED CHICKEN BREAST** 14

**CHARBROILED FRESH SALMON** 16

**ICELANDIC COD FILLET** 16

## 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 38 years...The longest running independently owned restaurant in Longmont. Our philosophy is to use the freshest and best ingredients. Today, the tradition is carried on by owners Rueben & Heidi Verplank.

### HOURS OF OPERATION

Monday-Saturday 11am-close

Sunday: Temporarily Closed - will re-open this fall

**MIKE O'SHAYS RESTAURANT & ALE HOUSE**

512 Main Street | Longmont, CO 80501

303-772-0252

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\* A 20% service charge may be added to parties of 6 or more \*

**SUNDAY SUPPER**  
\*STARTING THIS FALL

*Fried Chicken & Sides*  
Served Family Style

## Voted Best Overall Restaurant

Mike O'Shays has been voted the  
Best Overall Restaurant 16 years in a row!  
The Longmont Times Call, Westword and Yellow Scene are all fans.



1st Place

**BEST OVERALL RESTAURANT**  
**BEST HAPPY HOUR**