

APPETIZERS

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

FRIED CHEESE CURDS + garlic aioli 9

POTATO SKINS I cheese + bacon + green onions + sour cream 12

BURGERS

CHICKEN WINGS + bleu cheese dressing BUFFALO OR BLACKENED 13

GIANT BAVARIAN PRETZEL beer cheese + mustard 11 SHRIMP COCKTAIL jumbo shrimp + house-made spicy cocktail sauce 11

OYSTERS ON THE HALF SHELL east coast oysters + lemon + house-made spicy cocktail sauce 1/2 DOZEN 15 DOZEN 24

MARYLAND CRAB CAKES lump crab + remoulade 14

CRISPY CALAMARI panko + grilled lemon + sweet thai 12

ARTICHOKE PARMESAN DIP + crostini 12

SOUP

NEW ENGLAND SEAFOOD CHOWDER • 38 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



HOUSE SALAD G mixed greens + choice dressing 6

BIBB WEDGE G bacon + egg + tomato + bleu cheese dressing 9

CHICKEN CAESAR fresh parmesan cheese + croutons + pepitas 12

RASPBERRY CHIPOTLE SALMON 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

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

Gluten Free Protein Plates

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

HOUSE SALAD

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 jalepeños + 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 CRUMBLES **+1** SAUTÉED MUSHROOMS / SAUTÉED ONIONS / GUACAMOLE **+1.5** BACON / FRIED EGG **+2**

GF ENGLISH MUFFIN AVAILABLE

= **HAND**HELDS

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 13.5 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 style sausage + beer mustard + rotkohl [german purple cabbage] 12

1/2 POUND BLACK ANGUS CHUCK BURGER* 13 SLICED STEAK* 14 HERB BROILED CHICKEN BREAST 14 CHARBROILED FRESH SALMON 16

ICELANDIC COD FILLET 16

*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.

While we offer gluten-free options, we are **NOT** a gluten-free kitchen and cross-contamination can occur. Patrons with allergens 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

DAILY SPECIALS

Monday

CHICKEN CORDON BLEU

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



TEXAS CHEESE CHICKEN pasta + spicy cheddar cheese sauce + veggies



HOMESTYLE MEATLOAF

mushroom gravy + veggies + mashed potatoes

Wednesday

CORNED 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

SPECIALTIES



LEMON PEPPER COD b premium icelandic cod + lemon butter + wild rice + veggies 17



PORK SCHNITZEL

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



NORTHEND SEAFOOD PASTA jumbo shrimp + mussels + calamari +

roasted tomatoes + spinach + fettuccini + garlic crostini 17



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







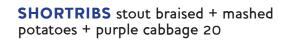
CHICKEN FRIED CHICKEN buttermilk + rice flour + mashed potatoes + veggies + country gravy 15

TOMAHAWK PORKCHOP* Irish whiskey glaze + mashed potatoes + maple carrots 20



FISH TACOS* G corn tortillas + cabbage + pepper jack + pico de gallo + avocado crema + black beans ICELANDIC COD OR SALMON 14.5





WHOLE GRILLED TROUT ⁽¹⁾ wild rice + veggies 17



LOBSTER ROLL lightly dressed claw & knuckle + toasted split top roll + fries 22



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.



Ist Place best overall restaurant best happy hour

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

Daily 11am-close

MIKE O'SHAYS RESTAURANT & ALE HOUSE 512 Main Street | Longmont, CO 80501 303-772-0252



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