



APPETIZERS

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

WISCONSIN FRIED CHEESE CURDS + garlic aioli 11

POTATO SKINS ^{GF} cheese + bacon + green onions + sour cream 13

GIANT BAVARIAN PRETZEL beer cheese + mustard 12

CHICKEN WINGS ^{GF} + bleu cheese dressing

BUFFALO: REG OR HOT / BLACKENED 15

POUTINE ^{GF} cheese curds + shortrib + gravy 13

CRISPY CALAMARI panko + grilled lemon + sweet thai 14

ARTICHOKE PARMESAN DIP + crostini 13

SOUP

NEW ENGLAND CLAM CHOWDER ^{GF}
clams + potatoes + bacon bits
CUP 6 BOWL 8

FRENCH ONION
caramelized onions + swiss + croutons
CUP 6 BOWL 7.5

PORK GREEN CHILE •AWARD WINNING•
chile peppers + tomatoes + flour tortillas
CUP 7 BOWL 8.5

& SALAD

HOUSE SALAD ^{GF} mixed greens + choice dressing 7

BIBB WEDGE ^{GF} bacon + egg + tomato + bleu cheese dressing 10

COBB ^{GF} smoked ham + bacon + egg + tomatoes + bleu cheese crumbles 14

RASPBERRY CHIPOTLE SALMON ^{GF} cucumber + tomato + fresh mozzarella + walnuts 17

SOUTHWESTERN CHICKEN avocado + tomatoes + honey lime cilantro dressing + crispy tortilla strips 15

CHOPHOUSE STEAK* caramelized onion + blue cheese crumbles + tomatoes + crostini 17

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

HANDHELDS

FRIES / TOSSED SALAD / BUTTERMILK SLAW / UPGRADE: SWEET POTATO FRIES +1.5

DOUBLE CHEESEBURGER double black angus chuck + choice of cheese + lettuce + sautéed onion + pickle spear + secret sauce 16.5

AMERICAN / CHEDDAR / SWISS / PEPPER JACK / BLEU CHEESE CRUMBLES
SAUTÉED MUSHROOMS / PICKLED JALAPEÑOS / AVOCADO +1.5 BACON / FRIED EGG +2

FISH SANDWICH beer battered or grilled icelandic cod + lettuce + tartar sauce 16

SCHNITZEL SANDWICH pork + rotkohl [german purple cabbage] + garlic aioli 15

BLAT bacon + lettuce + avocado + tomato + croissant 15

CALI WRAP smoked ham + bacon + avocado + lettuce + tomato + swiss + garlic aioli 14.5

NASHVILLE HOT CHICKEN SANDWICH lettuce + pickles + brioche bun + garlic aioli + anger 15.5

RUEBEN corned beef + sauerkraut + swiss + 1000 island + marble rye 15.5

FRENCH DIP house roasted top round + swiss + french roll + au jus 16

Gluten Free Protein Plates

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

**1/2 POUND
BLACK ANGUS CHUCK BURGER*** 15

SLICED STEAK* 16

HERB BROILED CHICKEN BREAST 16

CHARBROILED FRESH SALMON 18

ICELANDIC COD FILLET 18

DID YOU KNOW?

We take pride in sourcing only the best ingredients available, including local and organic when possible. We also make all of our soups, sauces, and dishes from scratch.

^{GF} 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.



SPECIALTIES



LEMON PEPPER COD ^{GF} premium icelandic cod + lemon butter + wild rice + veggies 19



CHICKEN POT PIE peas + carrots + puff pastry 18



PORK SCHNITZEL

jagerschnitzel [mushroom gravy] + spaetzel [german pasta] + rotkohl [german purple cabbage] 18



PESTO PASTA peas + parmesan cheese + garlic crostini 17



BACON MAC & CHEESE + panko 18



CHILE RELLENOS anaheim chilies + pepper jack cheese + egg roll skins + red chile sauce or pork green chile 17



CHICKEN FRIED CHICKEN ^{GF} buttermilk + rice flour + mashed potatoes + veggies + country gravy 17



MEDITERRANEAN PASTA jumbo shrimp + tomatoes + kalamata olives + artichoke hearts + feta cheese + garlic crostini 19



SHORTRIBS stout braised + mashed potatoes + purple cabbage 24



TOMAHAWK PORKCHOP* ^{GF} irish whiskey glaze + mashed potatoes + veggies 24



RIBEYE STEAK FRITES* ^{GF} smoked paprika + compound butter + fries 31

IRISH FARE

FISH & CHIPS beer battered premium icelandic cod + fries + coleslaw + tartar sauce 19

GUINNESS BEEF TIPS sautéed mushrooms + caramelized onion + guinness sauce + colcannon mashed potatoes + french bread 18

SHEPHERD'S PIE ground lamb and beef + green peas + carrots + mashed potatoes + veggies + french bread 17

BANGERS AND MASH guinness sausages + colcannon potatoes + caramelized onion gravy + veggies + guinness mustard + french bread 16.5

EMERALD ISLE SALMON* dijon panko crust + garlic parsley aioli + colcannon potatoes + veggies 18

**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.*

- A 20% service charge may be added to parties of 6 or more •
- Mike O'Shays may pool tips to be shared between all employees •

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

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 cut + baked potato + veggies + horseradish sauce + au jus

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 41 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.



BEST OVERALL RESTAURANT
19 years in a row!

BEST HAPPY HOUR

BEST LUNCH

www.mikeoshays.com contactus@mikeoshays.com

[/mikeoshays](https://www.facebook.com/mikeoshays) [@mikeoshays](https://www.instagram.com/mikeoshays)