



# Gluten Free Menu

*"If It's Gluten Free, Then It's For Me!"*



## Appetizers

### **Dolled Up Fries**

Cottage Hand Cut Fries Topped With Bacon Bits, Cheddar Cheese And Garlic Mayo. 8.5  
Or Drizzled With Garlic Butter. 7

### **Spinach and Artichoke Dip**

Baby Spinach & Artichoke Hearts Warmed With A Blend of Cheeses And Served With Homemade Tortilla Chips. 8

### **Giants Causeway (Clochán An Aifir)**

Marinated Portobello Mushroom Topped With Lobster, Sautéed Spinach, Roasted Red Peppers, And Swiss Cheese. 12

### **Irish Nachos**

Homemade Potato Chips Smothered In Cheddar Cheese, Topped With Bacon Bits, Onion, Tomatoes, Jalapenos & Salsa. Served With Sour Cream. 10

### **Spud Skins**

Four Homemade Potato Skins Smothered in Cheddar Cheese & Bacon. Served With Sour Cream. 9

### **Chicken Wings**

Ten Bone-In Chicken Wings Tossed In Either Buffalo or BBQ Sauce. Served With Blue Cheese For Dipping. 9

## SALADS

### **Tri Color Salad**

Atlantic Oak Smoked Salmon, Mixed Greens With Hard Boiled Egg, Sweet Red Onion, Capers, Chopped Tomato, Citrus Crème Fraise. 11

### **The Ploughman's Cobb Salad**

Mixed Greens, Tomato, Red Onion, Chicken Salad, Honey Roasted Virginia Ham, Boiled Egg, Cheddar Cheese, And Pickles. 11

### **Large Garden**

Mixed Greens, Cherry Tomato, Bermuda Onion, European Cucumber. 6

### **Harvest Salad**

Baby Spinach, Chickpeas, Crunchy Bacon Bits, Sweet Cranberries, Apricots & Toasted Almonds Tossed In A Warm Apple Maple Vinaigrette. 8

### **Tomato, Basil & Buffalo Mozzarella**

Fresh Sliced Tomato, Buffalo Mozzarella & Basil Served over Mixed Greens And Drizzled With E.V.O.O. And A Balsamic Glaze. 9

### **Salad Add-Ons**

Grilled Chicken 3.5      Steak Tips 8  
Salmon 8

## Soups

### **Guinness Onion Soup\***

Caramelized Onions in a Sweet Beef Broth topped with Gluten Free Bread & Swiss Cheese. Crock 6

### **Chef's Soup Creation Of The Day**

Please inquire if today's soup is Gluten Free.  
Cup 4. Bowl 5.

*Our Drink Menu Contains a List of  
Gluten Free Beers.*



[www.TheIrishCottagePub.Com](http://www.TheIrishCottagePub.Com)

***Please inform your Server that you are ordering a Gluten Free Item to insure it is prepared properly.***

## Sandwiches

All Sandwiches Are Served With Cottage Fries And Available On Either Gluten Free White Bread Or Over A Bed Of Mixed Greens.

### **The Irish Cottage Rueben**

Slow Cooked, Hand Cut Corned Beef, Swiss Cheese, Sauerkraut With 1000 Island Dressing. 8.5

### **The Boyo**

Homemade 1/2 Lb Beef Burger, With Lettuce, Tomato & Onion. 9

### **Chicken Portabella Sandwich**

Grilled Marinated Chicken Breast, Balsamic Portabella Mushroom Cap, Marinated Bermuda Onion, Baby Spinach & Swiss Cheese. 9

### **Kylemore Chicken Salad**

Slow Roasted Chicken Salad, Red Onion, Celery, Honey Mustard. 8.5

### **Old Fashioned Chicken Sandwich**

Grilled Marinated Chicken Breast, With Lettuce, Tomato & Onion. 8.5  
(Also Available Cajun Style) .

## MAIN COURSES

### **fisherman's Catch**

#### **Broiled Haddock**

Twelve Ounce Broiled Haddock Filet, Served With Two Sides. 15

#### **Salmon Of Knowledge\***

Pan Seared Salmon Accompanied By A Blend Of Sweet Potato, Butternut Squash & Bacon Hash, Drizzled With A Maple Glaze, And Topped With Marinated Bermuda Onions. 16

## Cottage Sides

(\$3 each unless otherwise noted)

Cottage Fries	Baked Potato	Mashed Potatoes	
Sweet Potato Fries	Loaded Baked Potato \$4	Fennel Slaw	Vegetable Of The Day
Champ	Buttered Carrots	Bachelor's Irish Beans	Sautéed Onions
Steamed Cabbage	Sautéed Mushrooms	Colcannon \$4	

*Please inform your Server that you are ordering a Gluten Free Item to insure it is prepared properly.*

*\*Contains a small trace of gluten. Please consider the severity of your allergy before ordering.*

*We strive to insure that there is no cross-contamination with your Gluten Free Meal in our kitchen. We cannot, however, guarantee that there was no cross contamination prior to food entering our building.*

*\*\* Please inform your server if anyone in your party has a food allergy.*

*Consumption of raw or undercooked meat, poultry and/or fish poses serious health risks.*

## MAIN COURSES

### Specialty Entrees

#### **Chicken Cordon Bleu Roulade**

Medallions Of Chicken Breast Stuffed With Ham & Swiss Cheese, Topped With Chicken Gravy. 15

#### **Filet Mignon**

Char-Grilled 8oz Center Cut Tenderloin Of Beef, Topped With An Herb Butter Coin And Served With Sautéed Mushrooms And Onions, Mashed Potatoes & Red Wine Sauce. 20

#### **The Galway Cowboy**

16oz Bone-In Cowboy Ribeye Steak Char-Grilled And Served With Cottage Fries, Sautéed Onions & Mushrooms, With Your Choice Of A Side Of Creamy Hennessy Peppercorn Sauce Or A Spicy Ketchup. 21

#### **Marinated Steak Tips**

12oz Hand Cut Steak Tips, Marinated In The Cottages' Own Special Marinade. 16

### IRISH FAVORITES

#### **Traditional Irish Cottage Pie**

Traditional Ground Beef Pie With Peas, Carrots, Onion, Fresh Herbs, Tomato And Potato. 12

#### **Guinness Beef Stew\***

Chunks Of Beef Braised In Guinness With Chunky Root Vegetables & Potatoes, Side Of Horseradish Cream. 12

#### **Irish Boiled Dinner**

Corned Beef And Cabbage, Buttered Carrots, Boiled Potatoes. 13