

# O'MALLEY'S

## APPETIZERS

**SPINACH AND ARTICHOKE DIP** \$7  
SPINACH, ARTICHOKE, CHEESES, TORTILLA CHIPS

**BREW HOUSE WINGS** \$11  
EIGHT GUINNESS MARINATED CHICKEN WINGS SERVED WITH BUFFALO & BARBECUE SAUCE ON THE SIDE

**POTATO SKINS** \$8  
FIVE POTATO SKINS, BACON, GREEN ONION, CHEDDAR CHEESE BLEND, SOUR CREAM

**NACHOS** \$15  
TORTILLA CHIPS, SEVEN PEPPER CHILI, TOMATO BLENDED CHEESES, JALAPENOS, GREEN ONION, SALSA SOUR CREAM

## SALADS & SOUPS

Choice of House Made Dressings: Ranch, Italian, Bleu Cheese Raspberry Vinaigrette, Dill Honey Mustard, French, Balsamic Vinaigrette, Thousand Island

**CAESAR SALAD** \$10  
ROMAINE, CAESAR DRESSING, PARMESAN, CROUTONS  
Grilled Chicken \$14 Grilled Salmon \$16 Grilled Shrimp \$16

**COBB SALAD** \$15  
MIXED GREENS, GRILLED CHICKEN, TOMATO, BACON CUCUMBER, CHEDDAR AND BLEU CHEESE

**SPINACH SALAD** \$10  
SPINACH, MUSHROOM, RED ONION, CUCUMBER, CRUMBLLED BLEU CHEESE, WALNUTS, DRIED CHERRIES  
Grilled Chicken \$14 Grilled Salmon \$16 Grilled Shrimp \$16

**COTTAGE CHICKEN SALAD** \$15  
STRIPS OF FRIED CHICKEN, MIXED GREENS, BACON, TOMATO, SHREDDED CHEDDAR, CROUTONS

**SEVEN PEPPER CHILI, POTATO SOUP, SOUP DU JOUR**  
CUP \$3 BOWL \$4

## PASTA

*Served with a cup of soup or a mixed green salad*

**FETTUCCINI ALFREDO** \$13  
CREAM, PARMESAN CHEESE  
Grilled Chicken \$17 Grilled Shrimp \$18

**SHRIMP DIABLO** \$18  
SAUTÉED SHRIMP, YOUR CHOICE PENNE OR FETTUCCINI SPICY TOMATO SAUCE, PEPPERS, ONIONS

**MAC AND CHEESE** \$13  
FIVE CHEESE BÉCHAMEL CREAM SAUCE, PENNE PASTA

## LAND

*Served with a cup of soup or a mixed green salad*

**\*FILET MIGNON** \$33  
8 OUNCE FILET, RED WINE DEMI-GLACE, WHIPPED POTATOES SEASONAL VEGETABLES

**\*RIBEYE** \$30  
14 OUNCE RIBEYE, ONION RING, BAKED POTATO SEASONAL VEGETABLES

**\*SIRLOIN FORESTER** \$28  
TWO 5 OUNCE SIRLOIN MEDALLIONS, SAUTÉED ONION MUSHROOM, SPINACH, RED WINE DEMI-GLACE WHIPPED POTATOES

**GUINNESS IRISH BEEF STEW** \$15  
BEEF, SWEET ONIONS, CARROTS, RED SKIN POTATOES GUINNESS IRISH STOUT

**HERB MARINATED CHICKEN** \$16  
TWO HERB ENCRUSTED GRILLED BONELESS BREASTS RICE, SEASONAL VEGETABLES

**BABY BACK RIBS** \$29  
FULL RACK, HOUSE-MADE BARBECUE SAUCE  
Half Rack \$15 Half Rack with Barbecued Chicken \$17

## SEA

*Served with a cup of soup or a mixed green salad*

**SALMON YOUR WAY** \$20  
CHOOSE FROM: CAJUN, DILL HONEY MUSTARD SWEET BBQ, OR HERB GLAZED.  
8OZ ATLANTIC SALMON, RICE PILAF, SEASONAL VEGETABLE

**SALMON CAKES** \$16  
TWO HOUSE MADE CAJUN SALMON CAKES SPICY TARTAR, RICE, SAUTÉED VEGETABLES

**BEER BATTERED FISH AND CHIPS** \$16  
COD, FRENCH FRIES, TARTAR SAUCE

**ASK YOUR SERVER FOR A LIST  
OF OUR MICHIGAN CRAFT  
BEERS ON DRAFT**

## HANDHELDS

All Sandwiches Served with Fries and Coleslaw.  
Onion Rings may be substituted for an additional \$2

<b>*THE RETRO BURGER</b>	\$12
HALF POUND BURGER, CHEESE, LETTUCE, TOMATO ONION	
Add bacon, chili, mushrooms, guacamole \$2 each	
<b>HALF POUND REUBEN</b>	\$12
CORNED BEEF, SAUERKRAUT, SWISS CHEESE THOUSAND ISLAND DRESSING, MARBLE RYE	
<b>OAKLAND COUNTY CLUB</b>	\$12
CORNED BEEF, ROASTED TURKEY, SWISS CHEESE LETTUCE, TOMATO, MAYO, WHITE TOAST	
<b>PULLED PORK SANDWICH</b>	\$10
PULLED PORK, SWEET AND SPICY BBQ SAUCE CAROLINA COLESLAW, ONION ROLL	
<b>ITALIAN CIABATTA</b>	\$12
HAM, SALAMI, PEPPERONI, ONIONS, PEPPERS, MAYO PROVOLONE CHEESE	
<b>FRENCH DIP</b>	\$12
ROAST BEEF, SWISS CHEESE, AU JUS, HOAGIE BUN	
<b>CAJUN SALMON BURGER</b>	\$10
LETTUCE, TOMATO, RED ONION, CAJUN TARTAR ONION ROLL	
<b>*O'MALLEY MAC</b>	\$10
TWO 4OZ PATTIES, LETTUCE, CHEESE, GRILLED ONIONS PICKLES, SPECIAL SAUCE, SESAME BUN	

## PIZZA

TOPPINGS AVAILABLE FOR \$1 EACH:  
PEPPERONI, HAM, ITALIAN SAUSAGE, GROUND BEEF  
BACON, PEPPERS, ONIONS, MUSHROOMS, TOMATOES  
JALAPENOS, PINEAPPLE  
**SMALL \$8 LARGE \$11**

**HAWAIIAN**  
HAM, PINEAPPLE  
**SMALL \$12 LARGE \$15**

**MEAT LOVERS**  
PEPPERONI, HAM, ITALIAN SAUSAGE, BACON  
GROUND BEEF  
**SMALL \$12 LARGE \$15**

**PHILLY STEAK & CHEESE**  
ROAST BEEF, PEPPERS, ONIONS, PROVOLONE  
**SMALL \$12 LARGE \$15**

## DESSERT

<b>APPLE PIE</b>	\$4
a la mode \$6	
<b>NEW YORK STYLE CHEESECAKE</b>	\$6
<b>CHOCOLATE PEANUT BUTTER PIE</b>	\$7
<b>CARAMEL BLONDIE</b>	\$6

## RED WINE

<b>RENACER PUNTO FINAL MALBEC</b>
GLASS \$8 BOTTLE \$30
<b>CONO SUR CABERNET/CARMENERE/SYRAH</b>
GLASS \$10 BOTTLE \$38
<b>BERINGER FOUNDER'S CABERNET</b>
GLASS \$8 BOTTLE \$30

## WHITE WINE

<b>FERRARI-CARANO CHARDONNAY</b>
GLASS \$10 BOTTLE \$38
<b>ECCO DOMANI PINOT GRIGIO</b>
GLASS \$8 BOTTLE \$30
<b>SANTA RITA SAUVIGNON BLANC</b>
GLASS \$7 BOTTLE \$26
<b>GRAND TRAVERSE RIESLING</b>
GLASS \$7 BOTTLE \$26
<b>CODORNI CAVA ORIGINAL BRUT</b>
BOTTLE \$38
<b>BOLLICINI PROSECCO</b>
GLASS \$7
<b>RUFFINO MOSCATO D'ASTI</b>
GLASS \$10 BOTTLE \$38

## IMPORT BOTTLES

<b>STELLA ARTOIS</b>
<b>HEINEKEN</b>
<b>MODELO</b>
<b>CORONA</b>
<b>LABATT &amp; LABATT LIGHT</b>
<b>CRABBIE'S GINGER BEER</b>

## DOMESTIC BOTTLES

<b>BUDWEISER &amp; BUD LIGHT</b>
<b>COORS LIGHT</b>
<b>MILLER LITE</b>
<b>MICHELOB ULTRA</b>
<b>BLUE MOON</b>
<b>SAM ADAMS LAGER</b>
<b>ANGRY ORCHARD CIDER</b>

\*Consumer Advisory: Consumption of raw or undercooked meat, fish, eggs, or poultry may increase your risk of foodborne illness.