

APPETIZERS

Smoked Salmon Bruchetta \$8

Parmesan Crostini Topped with Irish Smoked Salmon, Red Onion, Capers, and Chives with Extra Virgin Olive Oil

Tamarind Calamari \$6

With Sweet Chili Dipping Sauce

Chile Rubbed-Sugar Cane Beef Brochettes \$8

Sugar Cane Skewered Tenderloin of Beef, Roasted Corn Relish, Red Pepper-Cilantro Chimichurri Sauce

Sesame Chicken Satay \$6

Grilled Chicken Skewers, Thai Peanut and Chili Dipping Sauce

Smoked Chicken & Gouda Quesadilla \$8

Traditional Quesadilla Made with Sautéed Chicken, Smoked Gouda, Artichokes Hearts, Crisp Bacon, and Caramelized Leek Cream.

Shrimp Martini \$11

Sweet Jumbo Shrimp and Spicy Cocktail Sauce

Kenny's Crab Cakes \$9

Chef Ken's Lump Crab Cakes, Fennel-Jicama Salad, and Mango Coulis

Little Neck Clams with Chorizo \$8

Little Neck Clams, Chorizo Sausage Finished with Tomato Scallion Butter (Carb Conscious)

SOUPS

PLEASE, SPEAK TO YOUR DEMPSEY'S GUIDE TO DINING ABOUT OUR HOUSE PREPARED SOUP OF THE DAY

Signature Soups \$4

Oven-Baked French Onion

Old World Chicken Noodle with Dumplings

SALADS

Cashel Bleu Cheese & Pear-Pomegranate Salad \$4

Bosc Pears, Cashel Bleu Cheese and Pomegranate Seeds, Tossed with Baby Endive, Mesclun Greens, and Red Wine Vinaigrette.

Baby Caesar Salad \$4

Whole Romaine Hearts, Grated Parmesan Cheese, Garlic Croutons, and Anchovies Garni

Wedge Salad \$3

Wedge of Iceberg, Beefsteak Tomato, Cucumber, and Shaved Red Onion, Choice of Dressing

Asparagus Salad with Shaved Fennel \$8

Pecorino and Lemon-Basil Vinaigrette (Low Cholesterol)

SIDE ITEMS

Creamed Spinach \$4

Jumbo Asparagus with Hollandaise \$4

Cashel Bleu Double Bake Potato \$3

Irish Cheddar Au Gratin Potatoes \$3

Cadillac Loaded Baked Potato \$4



These items have been selected to meet the diverse dietary needs of our guests. Your server will be happy to answer any questions you may have.

ENTREES

ALL OF DEMPSEY'S ENTREES ARE SERVED WITH PAIRING STARCH AND VEGETABLE

Pan Seared Wild Salmon \$19

Pan Seared Wild Salmon, Yukon Gold-Bleu Cheese Mashed Potatoes, Baby Heirloom Tomatoes, and Asparagus Tips, and Roasted Yellow Pepper Coulis

Saffron Halibut \$21

Sautéed Halibut, Fingerling-Ruby Crescent Potatoes, Asparagus Tips, Organic Watercress, Served in Black Bean, Saffron Broth

Citrus Shrimp \$19

Citrus Infused Rock Shrimp, Baby-Bok Choy, Spinach, Frizzled Jicama, Paired with Strawberry-Orange Relish, and Midori® Melon Liqueur Reduction

Seared Grouper with Tomato Fumet \$19

Pan Seared Grouper, Sautéed Broccoli Rabe, Finished with Tomato Fumet, and Virgin Olive Oil (Low Fat)

Penne Chicken Gorgonzola \$16

Breast of Chicken, Seasonal Vegetables, Sun-Dried Tomatoes, Penne Pasta Tossed with Gorgonzola Cream Sauce

Drunken Irish Chicken \$16

Braised Chicken Breast, Pearl Onions, Caramelized Leeks, Mushrooms, and Roasted Yukon Gold Potatoes, Finished with Bushmills Whiskey Broth

Jack's Pork Chop \$19

French Cut 10 oz. Pork Chop, Golden Raisin & Pecan-Currant Pilaf and Apple Brandy Glazed Root Vegetables

Killian's Irish Red Braised Pork Tenderloin \$16

Pork Tenderloin Braised with Irish Lager, Apple Cider Glazed Red Cabbage, and Colcannon Potatoes

Balsamic-Honey Glazed Rack Lamb Chops \$29

Marinated Rack of Lamb Chops, Yukon Gold-Bleu Cheese Mashed Potatoes, Organic Watercress, Pomegranate, and Red Wine Reduction

Sheppard's Pie \$16

Traditionally Made with Slowly Braised Angus Beef, Topped with Colcannon Potatoes

BLACK ANGUS STEAKS

ALL OF DEMPSEY'S STEAKS OUR HAND TRIMMED BLACK ANGUS AND SERVED WITH SEASONAL VEGETABLES

NY Strip Steak with Guinness Butter \$28

14 oz. NY Strip Loin Steak and Fingerling-Ruby Crescent Potatoes, Guinness Butter

Dempsey's Filet \$29

8 oz. Tenderloin Steak, and Fingerling-Ruby Crescent Potatoes

Yukon-Filet Napoleon \$29

Twin Filet Medallions, Yukon Gold-Bleu Cheese Mashed Potatoes, Red Wine Reduction

Smoked Pepper Rubbed Rib-Eye Steak \$28

16 oz. Rib-eye Steak, Seasoned with Dempsey's Signature Rub, and Fingerling-Ruby Crescent Potatoes

Porcini New York Steak \$29

Porcini Encrusted NY Strip Steak, Warm Salad Made of Baby Spinach, Arugula, and Charred Vidalia Onions, Topped with Bleu Cheese (Carb Conscious)