

# DEMPSEY'S

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## IRISH-AMERICAN GRILL

### PUB MENU

- Irish Nachos** \$6  
*Crisp Yukon Gold Chips, Smoked Bacon,  
Irish Cheddar Sauce, Dempsey's Cream*
- Tamarind Calamari** \$6  
*With Sweet Chili Dipping Sauce*
- Kenny's Crab Cakes** \$9  
*Chef Ken's Lump Crab Cakes with  
Fennel-Jicama Salad, Mango Coulis*
-  **Little Neck Clams with Chorizo** \$8  
*Little Neck Clams, Chorizo Sausage Finished  
with Tomato Scallion Butter (Carb Conscious)*
- Yukon Gold Potato Skins** \$6  
*Irish Curry Dipping Sauce  
Finished with Truffle Oil*
- Colossal Chicken Wings** \$8  
*Jumbo Chicken Wings, with Choice of  
Buffalo Sauce or Barbeque Sauce*



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.

**Corned Beef & Cheddar** **\$8**

*Lean Corn Beef, Grilled Onions and Wisconsin Cheddar on Grilled Bavarian Rye*

**Ham and Cheese En Croute** **\$8**

*Shaved Ham and Irish Cheddar inside of a Flaky Pastry Pouch*

**Jack Burger** **\$7**

*Grilled Angus Burger and Crispy Fries*

**Dempsey Chicken Wrap** **\$9**

*Seasoned Chicken, Wrapped in a Flour Tortilla with Melted Cheddar, Tomatoes, Olives, Garden Salsa, and Guacamole*

 **Seared Grouper with Tomato Fumet \$14**

*Pan Seared Petite Grouper Filet, Broccoli Rabe, Finished with Tomato Fumet, and Virgin Olive Oil (Carb Conscious)*

## BEER LIST

### **Domestics**

*Miller Lite, Budweiser, Bud Light,  
Coors Light, Samuel Adams*

### **Low Carb**

*Michelob Ultra, Aspen Edge*

### **Draft Beer**

*Fosters, Samuel Adams, Heineken, Guinness,  
Goose Island Midway Pale Ale, Blue Moon*

### **Imports**

*Amstel Light, Heineken, Corona, Corona Light  
Fosters, Bass Ale, Becks, Pilsner Urquell, Guinness*

## MARTINI MENU

### **Bellini Martini**

*Smirnoff Vodka, Peach Schnapps, Pineapple  
Juice, Cointreau and a Splash of Champagne*

### **Cosmopolitan**

*Absolute Citron, Cointreau, Cranberry Juice  
and a Squeeze of Fresh Lime, With a Lemon Twist*

### **Melon Ball Martini**

*Grey Goose Vodka, Midori, and Orange Juice,  
Garnished With a Cherry*

### **Apple Martini**

*Smirnoff Apple Twist Vodka, Dekuyper Sour  
Apple Pucker, Triple Sec and Fresh Lemon  
Juice with a Lemon Twist*

### **Classic Martini**

*Your Choice of Gin or Vodka, Shaken or Stirred and  
Then Poured on the Rocks or Strained into a Chilled Glass.  
Garnished with Olive or Lemon Twist. (Enjoy this Classic  
Cocktail with a Twist and ask the Bartender to Make it  
Dirty, Garnished with Bleu Cheese Stuffed Olives)*

## CLASSIC COCKTAILS

### **Harvey Wallbanger**

*Stolichnaya Vodka, and Orange Juice  
Topped with a Touch of Galliano*

### **Nutty Irishman**

*Frangelico, Bailey's Irish Cream and Half and Half*

### **Manhattan on the Rocks**

*Southern Comfort, with a Dash of  
Sweet Vermouth and Angostura Bitters*

### **Godfather**

*J&B Premium Scotch and Amaretto on the Rocks*

### **Tom Collins**

*Bombay Sapphire and Sweet and Sour  
Topped with Club Soda*

### **Cape Codder**

*Ketel One Vodka and Cranberry Juice*

### **Tequila Sunrise**

*Jose Cuervo Gold and Orange Juice  
with a Splash of Grenadine*

### **Cuba Libre**

*Bacardi and Cola with a squeeze of Fresh Lime*

### **Crown Royal and Diet**

*A perfect Drink for any carb counter*

## DESSERT

- Dempsey's Cheese Cake** \$7  
*Dempsey's Signature Cheese Cake, Bailey Irish Cream-Chocolate Mousse, and Chocolate Stick, with Twin Berry Sauces*
- Rich Chocolate Decadence Cake** \$9  
*Rich Chocolate Cake with Ganache, and White Chocolate Shavings, with Raspberry and Mango Sauces*
- Two Island Bread Pudding** \$6  
*Banana, Chocolate, Raisin Rum Bread Pudding with Cinnamon Gelato Finished with Irish Whiskey Caramel Sauce*
- White Passion Cake** \$8  
*Pistachio Genoise Cake, Passion Mousse and White Chocolate Mouse, surrounded by Berries, Finished with Seasonal Fruit Sauces.*

