

BEER SELECTIONS

DRAUGHT PINTS

Bud Light	4.00	Sierra Nevada	6.00
Smithwicks	5.50	ShockTop	6.00
Guinness (16oz)	5.75	Tuckahoe	6.00
Guinness (20oz)	6.50	Blue Point	6.00
Harp Lager	5.50	Cape May IPA	6.00
Goose Island IPA	6.00		

BOTTLES

Amstel Light	6.00	Killian's	5.75
Budweiser	5.25	Carlsberg	6.00
Bud Light	5.25	Leinen Kugel's	6.25
Coors Light	5.25	Yuengling	5.50
Miller Lite	5.25	Sam Adams	
Corona	6.25	(Seasonal)	6.25
Corona Light	6.25	Stella Artois	6.25
Mich. Ultra	6.00	NON-ALCOHOLIC BEER	
Heineken	6.00	O'Doul's	5.50
Heineken Lite	6.00	Kaliber	5.75

WINES BY THE GLASS

WHITE

Kendall Jackson Chardonnay	8.50
St. Francis Chardonnay	7.50
Chloe Pinot Grigio	8.00
Ecco Domani Italia Pinot Grigio	7.50
Cavit Pinot Grigio	7.00
Kim Crawford Sauvignon Blanc	8.00
Hogue Riesling	7.50
Blossom Hill Chardonnay	6.00

RED

Rodney Strong Red Zinfandel	9.00
Blackstone Merlot	7.25
St. Francis Cabernet Sauvignon	8.50
Sebastiani Cabernet Sauvignon	7.75
Rodney Strong Pinot Noir	8.50
Chloe Pinot Noir	8.00
Fetzer Pinot Noir	7.25
Kendall Jackson Summation	7.50
Trapiche Malbec	7.00

BLUSH WINES

Blossom Hill White Zinfandel	6.00
Sutter Home White Zinfandel	6.50

Sparkling Wines

Korbel Brut "split"	6.00
Prosecco "split"	6.00



LUNCHEON MENU

• CRAB BISQUE

A CREAMY CRAB SOUP WITH A TOUCH OF SHERRY . . . \$ 6.95

• SOUP DU JOUR

CHEF'S DAILY SELECTION . . . \$ 5.95

• TRADITIONAL CAESAR SALAD \$9.95

CHICKEN . . . \$14.95 SHRIMP . . . \$15.95 TUNA . . . \$15.95

• SPINACH SALAD

SPINACH WITH APPLEWOOD SMOKED BACON, RED ONION, DRIED CRANBERRIES, TOASTED ALMONDS, FETA CHEESE AND A HONEY-BALSAMIC VINAIGRETTE . . . \$8.95
CHICKEN . . . \$13.95 SHRIMP . . . \$14.95 TUNA . . . \$14.95

• PEPPER SEARED TUNA SALAD

RARE PEPPER SEARED TUNA, MANDARIN ORANGES, HEARTS OF PALM, RED ONION, CANDIED WALNUTS WITH MIXED FIELD GREENS AND A CITRUS VINAIGRETTE . . \$14.95

• PRINCE EDWARD ISLAND MUSSELS

STEAMED WITH WHITE WINE, LEEKS, TOASTED GARLIC AND FRESH HERBS . . . \$10.95

• GRILLED CHICKEN QUESADILLA

WITH A PICO DE GALLO, GUACAMOLE AND A TEQUILA LIME SOUR CREAM . \$12.95

• O'DONNELL'S AVOCADO BLT

WITH DUCK BACON, LETTUCE, TOMATO AND AVOCADO ON MULTI GRAIN BREAD . . \$10.95

• GRILLED HAM & BRIE

WITH A FIG JAM ON MULTI GRAIN BREAD . . \$11.95

• PULLED PORK

WITH IRISH CHEDDAR AND JAMESON BBQ SAUCE ON A ONION ROLL . . \$11.95

• PANINI DU JOUR . . . \$10.95

SERVED WITH A SIDE SALAD OR SUBSTITUTE WITH STEAK FRIES INSTEAD FOR . . \$1.95

• CRAB CAKE SANDWICH

SERVED ON A KAISER ROLL WITH LETTUCE, TOMATO & REMOULADE SAUCE . . . \$14.95

• MYERS ALL-NATURAL BURGER

TOPPED WITH AMERICAN CHEESE, SERVED WITH LETTUCE, TOMATO, ONION AND FRIES . . . \$12.95
ADD BACON, MUSHROOMS, BLEU OR CHEDDAR CHEESE \$.75

• CORNED BEEF SPECIAL

THINLY SLICED CORNED BEEF PILED HIGH ON RYE BREAD, WITH SWISS CHEESE, COLE SLAW AND RUSSIAN DRESSING SERVED WITH STEAK FRIES . . . \$11.95

• GRILLED REUBEN

THINLY SLICED & GRILLED ON RYE BREAD, TOPPED WITH SWISS CHEESE, SAUERKRAUT AND RUSSIAN DRESSING SERVED WITH STEAK FRIES
TURKEY REUBEN . . . \$10.95 CORNED BEEF REUBEN . . . \$10.95

• O'DONNELL'S DIP

PRIME RIB THINLY SLICED, TOPPED WITH HORSERADISH, PROVOLONE CHEESE AND SERVED WITH AU JUS AND STEAK FRIES . . . \$13.95

• FISH & CHIPS

FRESH FLAKY COD DEEP FRIED IN A GUINNESS BEER BATTER SERVED WITH COLE SLAW AND STEAK FRIES . . . \$14.95