

Items in *red italics* can be removed to make the dish gluten-free | **V** Vegetarian **GF** Gluten-free

## Starters

**Ale Onion Soup 8**  
sherry, ale, *croutons*, irish cheddar

**New England Clam Chowder 6 / 7.5**  
oyster crackers, parsley, paprika

**Chili & Chips 8.5**  
beef, black beans, cheddar jack cheese,  
jalapeños, *tortilla chips*

**V Vegetarian Chili & Chips 8.5**  
sweet potatoes, portobello, quinoa, black beans,  
jalapeños, tortilla chips, sour cream

**Salt & Pepper Calamari 11**  
garlic butter, pepperoncini, kalamata olives,  
arugula, lemon aioli

**V Sweet Potato Fries 7**  
honey chipotle ketchup

**Reuben Egg Rolls 10**  
corned beef, cabbage, swiss cheese,  
russian dressing

**V Irish Potato Pancakes 9**  
baby arugula, horseradish crème fraiche

**Galway Wings**  
**Boneless** - 1 pound / 2 pound **12 / 21**  
**On the bone** - 1 pound / 2 pound **11 / 20**  
bleu cheese, carrots, celery sticks  
*choice of sauce:*  
*gold fever, honey bbq, buffalo,*  
*bleu cheese hot sauce*

**Loaded Tots 10**  
bacon, chopped tomato, giardiniera, cheese sauce

**Chicken Quesadilla 12**  
cajun spiced chicken, bacon, cheddar jack cheese,  
corn relish, scallions, salsa, guacamole, sour cream

**Loaded Nachos 13.5**  
tortilla chips, beef chili, cheddar jack cheese,  
guacamole, sour cream, salsa  
*substitute: veg chili / buffalo chicken*

**V Mediterranean Hummus Plate 12**  
carrots, celery, olives, feta,  
roasted red peppers, *pita chips*

## Salads

*All salads switch or mix with kale*

**Crunchy Asian Chicken 14.5**  
grilled chicken breast, napa & red cabbage,  
carrots, cucumbers, spicy peanuts, red peppers,  
*crunchy noodles*, sesame ginger dressing

**Buffalo Chicken 15**  
buffalo tenders, romaine lettuce, cucumbers,  
tomatoes, crumbled bleu cheese,  
bleu cheese dressing

**V Pear & Goat Cheese 10.5**  
*herb crusted goat cheese*,  
caramelized pears, candied nuts,  
balsamic vinaigrette  
*add a protein...*

**Salmon Spinach\* 16.5**  
teriyaki glazed salmon, spinach & kale, toasted  
sunflower seeds, *shoestring onions*, plantain chips,  
toasted sesame dressing

**Steakhouse Wedge Salad\* 17**  
bacon, bleu cheese, grape tomatoes, *onion strings*,  
grilled steak tips, *bleu cheese vinaigrette*

**Classic Chicken Caesar 13**  
grilled marinated chicken, romaine lettuce,  
parmesan, *garlic croutons*

**V GF House Salad 9**  
mixed greens, sundried cranberries, carrot,  
cucumber, red onion, cherry tomatoes,  
red wine vinaigrette

**Small Classic Caesar 6**

**V GF Small House Salad 6**

		<i>add</i>	
<i>tuna salad</i>	4	<i>shrimp or salmon</i>	6
<i>grilled chicken</i>	4.5	<i>steak tips</i>	6.5

## Dressings & Vinaigrettes

**GF** may contain soy

*caesar • buttermilk ranch • sesame ginger  
dijon honey mustard • russian • balsamic  
lemon olive • red wine • toasted sesame*

*bleu cheese*

\*Cooked to order, consuming raw or undercooked meats may increase your risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.

### Parking for The Asgard

\$5 Validated Parking in University Garage located behind the Asgard on Green Street. Monday - Friday enter after 5pm - out by 2am, anytime on weekends. Validate your ticket at the hostess stand or through your server. Plenty of on-street parking available.

### Join us for Weekend Brunch

Every Saturday and Sunday, 10am - 3pm

**25¢ Wings!** Every Monday at 5pm until they're gone

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## Irish Classics & Main Courses

Some items are available in small or entrée portions.  
Please allow longer cook times for seafood & well-done beef.

### Irish Sampler 15

*a trio of our irish classics:*  
shepard's pie, beef stew, bangers 'n mash cup

### Beef & Guinness Stew 13.5 / 15

guinness braised shortrib, roasted vegetables,  
turnips, parsnips, potatoes, black pepper biscuit

### Shepherd's Pie 13.5 / 15

ground and braised lamb, mashed potato,  
market vegetables, gravy

### Bangers 'n Mash 15

grilled pork sausages, colcannon mashed,  
onion gravy, crispy onion straws

### **GF** Grilled Salmon 15 / 17

basmati rice, vegetable of the day, lemon herb butter

### Marinated Steak Tips\* 17 / 19

colcannon mashed potatoes, green beans,  
cherry peppers, onion strings, demi-glace

### Beer-Battered Fish & Chips 14 / 16

cod fillet, fries, coleslaw, tartar sauce

### Chicken & Chips 13.5

crispy chicken tenders, fries, coleslaw, honey mustard

### Chicken Pot Pie 10 / 13

pulled chicken, peas, carrots, celery, onions,  
chicken velouté sauce, flaky puff pastry top

### **V** Mac & Cheese 8 / 10

white cheddar, smoked gouda, buttery crumb topping

- V** *veggie* 9 / 11
- beef rib* 12.5 / 15
- buffalo chicken* 11.5 / 13

## Sides

- |  |   |
|--|---|
| <b>V</b> <b>GF</b> <i>colcannon mashed</i> 2.5 | <b>V</b> <b>GF</b> <i>green beans</i> 3.5       |
| <b>V</b> <b>GF</b> <i>basmati rice</i> 2.5     | <b>V</b> <b>GF</b> <i>sautéed mushrooms</i> 3.5 |
| <b>V</b> <i>fries</i> 2.5                      | <b>V</b> <i>truffle tater tots</i> 3.5          |
| <b>V</b> <i>sweet potato fries</i> 3.5         | <b>V</b> <i>truffle mac &amp; cheese</i> 4.5    |
| <b>V</b> <b>GF</b> <i>chef's vegetable</i> 3.5 |   |

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## Burgers & Sandwiches

All burgers & sandwiches are served with a pickle & fries.

### Kinsale Burger\* 12.5

lettuce, tomato, onion, brioche bun

#### Add a topping 1.25

*irish cheddar, swiss, american, crumbled bleu, goat cheese, sautéed peppers, mushrooms, onions, avocado, bacon, onion straws, pickled jalapeños, fried egg, irish bacon*

• ask about our chef's special burger •

### **V** Vegetable Burger 12

house vegetarian burger, balsamic tomato chutney,  
arugula, goat cheese, multigrain ciabatta

### Lamb Burger 12.5

sundried tomatoes, arugula, goat cheese garlic spread

### Crispy Irish Cod 12.5

beer-battered cod fillet, irish cheddar, lettuce,  
tartar sauce, ciabatta roll

### Southwestern Turkey Burger 13

chipotle aioli, avocado, lettuce, tomato, onion,  
multigrain ciabatta roll

### Classic Reuben 12.5

corned beef brisket, swiss cheese, sauerkraut,  
russian dressing, marble rye

### Chicken Caesar Wrap 13

romaine, garlic croutons, oven roasted chicken,  
parmesan, grilled flour wrap

### **V** Portobello & Eggplant Panini 12

goat cheese, tomato, baby arugula,  
garlic aioli, sourdough  
*add a protein...*

### **V** Grilled Cheese & Tomato 9.5

swiss, cheddar, sourdough bread  
*swap fries for cup of tomato soup*

*add bacon 1*

**Make it a tuna melt! 11.5**

**Make it a patty melt! 15**

### Swap your fries 1.5

*sweet potato fries, side salad, truffle tater tots, chef's vegetable*

## The Gaelic Castle Function Rooms At The Asgard

**Business Functions • Retirement Parties**  
**Anniversaries • Birthday Parties**  
**Rehearsal Dinners • Showers • Special Events**

Plan your next business or private party at The Asgard. Our private Gaelic Castle function rooms can accommodate 25 - 100 people.

Our menu is a creative combination of american eclectic cuisine and traditional irish fare. Our chefs have made a commitment to creating versatile banquet menus that will satisfy a variety of needs. We will always accommodate special requests.