



LATE NIGHT MENU

Serving lunch and dinner from 11:30 AM until 9 PM Sunday through Wednesday and 11:30 AM to 10 PM Thursday through Saturday.

Late night menu served from 9 PM to 11 PM Sunday through Wednesday and 10 PM to midnight Thursday through Saturday.

Executive Chef - Casey Wilkins

Bread Basket Served on Request

APPETIZERS

Soup of the Day

Your server will inform you of Our Daily Selection 3.95

New England Clam Chowder

Diced Sea Clams in a Thick, Creamy Sauce with Sweet Onions,
Celery and Diced Potato 4.95

Crock of French Onion Soup

Caramelized Sweet Onions in a Beef and Herb Stock topped with a
Ciabatta Bread Crustini and Swiss Cheese 5.95

Irish Tater Tots

Beer Cheese, Bacon Bits and Scallions 9.95

Pub Chips

Our House Made Russet Potato Chips served with Onion Dip 5.95

Pretzel Bites

Soft Bavarian Style Pretzels served with Irish Beer Cheese. 7.95

Irish Egg Rolls

Crispy Egg Rolls Stuffed with Corned Beef, Sauerkraut and Swiss Cheese
Served with Russian Dressing 9.95

Fried Calamari

Lightly Breaded Calamari Rings and Cherry Pepper Rings tossed in a Garlic Glaze,
Served with Marinara Sauce 9.95

Nachos

Tri-Colored Corn Tortilla Chips smothered with melted Cheddar Cheese. Topped with
Fresh Jalapeños, Chopped Scallions, Salsa, Sour Cream and Guacamole 10.95

Spinach and Artichoke Dip

Sautéed Baby Spinach and Artichoke Hearts cooked in Creamy Ricotta, Cheddar and
Parmesan Cheese Mixture. Served with Corn Tortilla Chips and Fried Pita Bread 8.95

Chicken Tenders or Wings

Breaded Chicken Tenders or Wings served with your choice of Dipping Sauce;
Sweet Chili, Guinness BBQ or Honey-Dijon. Also available:
Buffalo Style with Carrots, Celery and Blue Cheese Dressing. 8.95

 **Menu item is made or can be made gluten free.**

*Items are fried in the same oil as products that contain gluten. The Emerald Rose is not a gluten free certified restaurant. We follow strict and rigid procedures when preparing food in order to accommodate allergies; however, please be advised that products containing gluten are used in this establishment.

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

SANDWICHES

Grilled Reuben Sandwich 🌱

Sliced Corned Beef, Sauerkraut, Russian Dressing and Swiss on Grilled Rye Bread 11.95

Supreme Grilled Cheese 🌱

American, Swiss and Cheddar Cheese on Grilled Ciabatta Bread with Hardwood Smoked Bacon and Vine Ripened Tomato 10.95

Lobster Roll 🌱

Maine Lobster Meat mixed with Mayonnaise on a Grilled Hot Dog Bun with Mixed Field Greens 17.95

Chipotle Chicken Sandwich 🌱

Grilled Herb Marinated Chicken Breast topped with Cheddar, Green Leaf Lettuce, Vine Ripened Tomato, Sliced Red Onion and Chipotle Aioli on a Grilled Brioche Roll. 10.95

Classic Cheeseburger 🌱

1/2 Pound Hand Formed Black Angus Beef Patty with Green Leaf Lettuce, Vine Ripened Tomato, Sliced Red Onion on a Grilled Brioche Roll. Served with your choice of American, Swiss, Cheddar or Blue Cheese 10.95

Additional Toppings available: Sautéed Onion, Sautéed Mushrooms, Bacon .75 each.

Black and Blue Burger 🌱

1/2 Pound Hand Formed Black Angus Beef Patty dusted with Cajun Seasoning with Blue Cheese Crumbles and Hardwood Smoked Bacon. Served with Green Leaf Lettuce, Vine Ripened Tomato, Sliced Red Onion atop a Grilled Brioche Roll 11.95

All Sandwiches served with *Hand Cut Fries*
Substitute Sweet Potato Fries 1.50

FLATBREADS 9.95

Fig and Blue Cheese

Fontina and Blue Cheese, Black Mission Figs, Arugula and Balsamic Glaze.

Cheeseburger

Black Angus Ground Beef, Cheddar Cheese, Lettuce, Tomato and Red Onion.

Buffalo Chicken

Oatmeal Breaded Chicken tossed in Buffalo Sauce with Blue Cheese Dressing and Cheddar Cheese.

ENTREES

Bangers and Mash 🌱

Irish Sage Pork Sausage made in house. Served with Mashed Potato, Caramelized Onions and Bourbon Beef Gravy. 15.95

Steak Tips

Grilled Guinness BBQ Marinated Steak Tips served with Mashed Potato or Seasonal Vegetables. 20.95

New York Sirloin Steak 🌱

12 oz. New York Angus Strip Steak, topped with Roasted Garlic Thyme Butter, served with Mashed Potato and Fresh Seasonal Vegetable. 25.95

Sides

Mashed Potato 3.50

Wild Rice Pilaf 3.50

Macaroni and Cheese 3.50

Grilled Asparagus 4.95

Fresh Seasonal Vegetables 3.50