

W. B. YEATS

The Irish Pub and Restaurant



Fare to Share

- Baby Spinach and Artichoke Dip** \$6.75
Baby spinach and hearts of artichoke blended with melted cheese. Served with tri-color tortilla chips.
- Baked Brie with Toasted Almonds** \$6.75
Authentic French Brie topped with almonds and served with red grapes and French bread.
- Bass Beer Battered Fried Shrimp with Sweet Potato Fries** \$9.75
A 1/2 pound of Bass beer batter jumbo shrimp with scrumptious sweet potato shoestring french fries.
- Blue Crab Dip for two** \$9.75
A hearty serving of a classic blue crab dip recipe served with tri-color tortilla chips.
- Chicken Tenders** \$4.75
Four of our delicious tenders served with honey mustard dipping sauce.
- Garlic Rarebit** \$4.25
A lightly toasted baguette topped with garlic and herb butter, covered in melted mozzarella cheese.
- Irish Oak Smoked Salmon Plate** \$6.75
You will love our take on the traditional Ploughman Plate. Layers of smoked salmon, cucumbers and dill relish served with toasted baguette.
- Pub Wings (Dozen)** \$6.75
An absolute must. Served with choice of homemade sauces (mild, medium, hot, BBQ, teriyaki). Served with celery and blue cheese on the side.
- Pub Wings (Half Dozen)** \$4.50

Soup and Salad

- Caesar Salad** \$4.75
Hearts of romaine tossed in our house dressing. Topped with garlic croutons, parmesan and ground black pepper.
- Garden Salad** \$4.25
Fresh greens topped with onion, cucumber, and carrots. Served with your choice of dressing. Ranch, Bleu Cheese, Thousand Island, Italian or Honey Mustard.
- Soup de jour** Market Priced
- Potato Soup** \$3.75
This traditional Irish soup will warm the heart and spirit. Topped with fresh peppercorn bacon and melted cheese.

Sandwiches

- Corned Beef on Rye** \$8.75
Slow roasted corned beef served on fresh rye bread with caramelized onions and sauerkraut.
- Fried Fish Sandwich** \$6.75
One hand carved and ultra fresh Cod filet fried to golden perfection in our seasoned homemade Bass beer batter and served on a toasted Kaiser bun.
- Grilled Chicken Sandwich** \$6.75
Grilled boneless chicken breast topped with Honey Dijon mustard. Served with lettuce and tomato on a toasted Kaiser bun.
- Portabella Mushroom and Red Pepper Sandwich** \$6.75
Grilled portabella mushrooms, grilled red peppers, sautéed onions and provolone cheese.
- Sun-Dried Tomato Chicken Wrap** \$6.75
Fried chicken strips with lettuce, tomato, onion and Monterey Jack cheese, served with French fries and our homemade spiced ranch sauce.
- 1/2 LB Dublin Burger** \$6.50
1/2 lb. of hand packed and freshly seasoned Angus beef topped with lettuce, tomato, onions and pickles.

Traditional Pub Fare

- Certified Angus Sirloin and Onion Pie** \$9.75
Certified Angus Sirloin steak and sweet Vidalia onions slow roasted in a rich homemade beef base.
- Corned Beef and Cabbage** \$14.75
Slow roasted corned beef with cabbage, carrots and onions. Served with parsley potatoes. Don't miss this true Irish classic.
- Shepards Pie** \$9.75
Ground beef with chopped sweet Vidalia onions, corn, peas, carrots and burgandy wine. Topped with mashed potatoes and cheese.
- Traditional Irish Lamb Stew** \$9.75
A traditional recipe that includes a hearty portion of meat and vegetables in our very own Guinness based broth.
- Yeats Fish N'Chips** \$9.75
Two filets of Cod in our Bass based batter served with Irish style chips.

Pub Grub

- Honey Butter Grilled Salmon** \$13.75
Grilled 6 oz. salmon topped with a caramelized honey butter and brown sugar glaze. Accompanied by rice pilaf and vegetable medley. Choice of greens or Caesar salad.
- New York Strip Steak with Homemade Bourbon Steak Sauce** \$15.75
Choice strip grilled to order. Accompanied by a "dram" of our homemade bourbon based steak sauce.
- Grand Marnier Chicken** \$15.25
8 oz. chicken breast pan fried topped with homemade sauce featuring Grand Marnier, cinnamon, fresh oranges, and peaches. Served over a bed of rice pilaf, and accompanied by vegetable medley. Served with greens or Caesar salad.
- Maryland Style Crab Cake Dinner** \$13.25
10 oz. of our homemade Maryland styled crab cake mix over a bed of green leaf lettuce and topped with a lemon butter sauce. Accompanied mashed potatoes and vegetable medley. Served with choice of fresh gourmet mesclun

