**Small Plates**

**Crab Cakes** - House made crab cakes served with Cajun remoulade - Two -13 Three -16

**Classic Bruschetta (GF option)** - Tomatoes, basil, parmesan on grilled French baguette with a balsamic drizzle - 12 GF bread-14

**Pizza (GF Option)** - Traditional mozzarella or pepperoni pizza, or veggie with balsamic drizzle - 14 GF crust-18

**Calamari (GF option)** - Dusted in a light batter and fried to perfection, served with a sweet & spicy chili sauce-13

**Brussels Sprouts (GF & V)** - Fried till crispy and tossed in olive oil & parmesan cheese -12

**Irish Spring Rolls** - Corned beef, sauerkraut, potato, mozzarella with 1000 Island dressing - 12

**Blarney Crock (V)** - Chunky dip of artichokes, spinach, asiago cheese topped with parmesan, brulèèd, served with tortilla chips - 10

**Lobster Bake (GF)** - A blend of lobster meat, cream cheese & sour cream, baked and topped with parmesan cheese. Served with tortilla chips - 13

**Chicken Tenders** - House made chicken tenders served with ranch & hot sauce - 13

**Steamed Mussels (GF option)** - Steamed with wine, herbs & garlic, served with brown bread or tortilla chips (GF) - 13

**Steak Tips (GF option)** - Beef tenderloin tips sautéed with garlic, sweet onion, & peppers, topped with Bleu cheese crumbles, served with crostini or tortilla chips (GF) - 18

**Soups & Salad**

**Cowley’s Famous Potato Soup (GF) & Soup of the Day** - Cup - 4.50 Bowl - 5.50

House made Irish Soda Bread /Butter - $3

**Caesar Salad (GF option)**
Traditional Caesar with Romaine, shaved Parmesan and house made croutons - 15
Add Chicken -5 Salmon-8 or Steak or Shrimp - 7

**Cajun Black & Bleu Salad (GF option)**
Field greens, sun dried tomatoes, red onion, charred corn and bleu cheese, topped with Cajun steak, bleu cheese dressing - 18

**Simple Green Salad (V, GF option)**
Field greens, shaved parmesan, garlic croutons, English cucumbers, grape tomatoes, shaved carrot & choice of dressing - 13 Add Chicken -5 Salmon-8 Steak or Shrimp - 7

**Apple Pecan Salad (GF)**
Wood fire grilled chicken, field greens, apples, Bleu Cheese, bacon, candied pecans, & house made apple vinaigrette dressing - 18

**Traverse City Salad (GF)**
Wood fire grilled chicken, English cucumbers, grape tomatoes, almonds, dried berries, Bleu Cheese, Mandarin oranges, field greens, house made raspberry vinaigrette -19

**Honey Herb Balsamic Salmon Salad* (GF option)**
Wood fire grilled salmon with fried goat cheese, shaved fennel, scallion, dried berries, grape tomatoes, field greens, and house made balsamic dressing - 20
**Big Plates**
- add cup of soup 3.50 or side house salad - 4  **Gluten Free Pasta +3**

**Cowley’s Famous Fish & Chips** -12oz of Beer battered cod served with MI style Coleslaw, remoulade, French fries -18

**Whiskey Salmon (GF)** -Wood fire grilled salmon, mashed potatoes, pan roasted carrots & whiskey glaze - 23

**Perch (GF option)** - Sautéed in a lemon butter, served with rice & vegetable - 23

**Chicken Marsala (GF option)** -Chicken lightly dusted in seasoned flour, sautéed in a creamy mushroom marsala sauce. Served with mashed potatoes & vegetable - 22

**Bacon & Scallion Mac and Cheese (GF option)** -Cavatappi noodles tossed in cheddar enriched béchamel topped with toasted bread crumbs -15

Add chicken-5 steak or shrimp-7 or salmon-8

**Shepherd’s Pie (GF)** -Braised mix of lamb and beef & aromatic vegetables covered in mashed potatoes and cheese - 20

**8 oz Baseball Filet (GF)**-Wood fire grilled, served with green beans & mashed potatoes – 25

**Italian Cod** -12oz cod, marinated in Italian seasonings and olive oil, finished with Parmesan cheese, served with choice of starch and vegetable -18

**Sandwich Board**  (GF option + $2)
All sandwiches come with the choice of kettle chips, coleslaw or fries, sub sweet potato fries, onion rings +$3

**Angry Cod**
Beer battered cod tossed in Sriracha hot sauce, side of MI coleslaw, remoulade on ciabatta -16

**Traditional Reuben (GF option)**
Corned beef, sauerkraut, 1000 island, and Swiss cheese on Knickerbocker rye -15

**Turkey Reuben (GF option)**
Roasted turkey, MI coleslaw, 1000 island, and Swiss cheese on Knickerbocker rye -15

**Chicken Club (GF option)**
Wood fire grilled chicken breast served on an enriched bun with bacon & Swiss -16

**The “Cowley” Burger (GF option)**
Wood fire grilled ½ pound Certified Angus Beef patty on an enriched bun - 16
Add cheese/bacon/mushrooms +1 each

**Downtown Dublin Burger (GF option)**
Wood fire grilled ½ pound Certified Angus Beef patty, corned beef, aged cheddar, 1000 island dressing, and caramelized onions - 17

**French Dip (GF option)**
Teres Major sliced thin, caramelized onion, and Swiss cheese served on ciabatta with beef au jus & horseradish sauce - 16
Patty Melt (GF option)
½ pound Certified Angus Beef patty on grilled rye, caramelized onion and Swiss cheese - 16

Beef Brisket Sandwich (GF option)
8oz Smoked brisket with BBQ sauce, on an onion roll - 17

Crab Cake BLT
House made crab cake, lettuce, tomato & bacon on a brioche bun, with Cajun remoulade - 17

After Dinner
IRISH MANHATTAN (Signature Cocktail) - Jameson Irish whiskey, sweet & dry vermouth, Amaro Nonino, Maraschino cherries, served on the rocks, or up

DESSERTS - CARROT CAKE - DOUBLE CHOCOLATE CAKE - CHEESE CAKE - ICE CREAM SUNDAE - DEEP FRIED OREOS - $8