

Appetizers

Nachos

Tortilla chips, refried beans, jalapenos, ground beef, onions, cheddar-jack cheese topped with lettuce, salsa, and sour cream. 11

Naan Dippers *Toasted mini Naan breads served alongside chilled Asiago artichoke cheese spread. 10*

Calamari *Flash fried with seasoned breading and accompanied with catalina horseradish dipping sauce. 10*

Chicken Wings

Your choice of sauce: HOT, BBQ, SPICY GARLIC, SPICY HONEY GARLIC, BUFFALO RANCH or DRY JERK. 11

Mozzarella Sticks *Breaded Wisconsin mozzarella deep fried and served with warm marinara dip. 7*

Shrimp Cocktail *Steamed and chilled, served with lemon and cocktail sauce. 11*

Sliders *Three mini Certified Angus beef sliders with cheddar cheese. 10*

Tempura Chicken *Garlic, chive, and parmesan tempura battered chicken with a chili peach glaze and drizzled with raspberry sauce. 9*

Potstickers *Filled with pork and vegetables and accompanied with Asian dipping sauce. 9*

Chicken Quesadillas *With cheddar-jack cheese, onion, and peppers; accompanied with salsa and sour cream. 8*

Fried Zucchini & Avocado Basket *A basket of lightly breaded fried zucchini and avocado served with a side of cucumber wasabi buttermilk ranch dip. 9*

Prop & Peller Pretzel *An authentic Bavarian jumbo pretzel made from Ossi Piller's famous German recipe. Light and fluffy middle with a signature spilt mahogany crust served with house-made beer cheese and Bavarian style whole grain mustard. 10*

Salads and Soups

Walnut Chicken Salad

Crisp lettuce, sundried cranberries, walnuts, mandarin oranges, and raspberry vinaigrette topped with grilled breast of chicken. 12

Caesar Salad

Crisp romaine lettuce with herbed croutons tossed with our Caesar dressing and parmesan cheese. 6

Add Grilled Chicken 11

Add Grilled Salmon 15

BBQ Chicken Cobb Salad

Romaine lettuce, tomato, bacon, avocado, hard cooked egg, chives and bleu cheese crumbles with house-made peach vinaigrette topped with BBQ chicken breast. 14

Beet and Goat Cheese Salad

Crisp romaine with roasted beets, goat cheese, walnuts, carrots and topped with grilled chicken. Served with your choice of dressing. 14

Crab Romaine Wraps

Two crisp romaine leaves filled with a refreshing crab, onion, and parsley mixture topped with diced avocado. 10

P.J. Harrigan's Cream of Potato Soup 4

Soup Du Jour 4

From The Pizza Oven

Baked fresh to order from our Hearth Oven Small pizzas 7" Large Pizzas 16"

Meat Lovers Pizza *Herbed red sauce, ham, sausage, pepperoni, and provolone-mozzarella blend. Small 8 Large 13*

Veggie Pizza *Mushrooms, olives, peppers, onions, red sauce, and cheese. Small 8 Large 13*

Chicken Caesar Salad Pizza *Fire roasted chicken, Caesar dressing sauce, provolone-mozzarella blend, roma tomatoes, topped with a Caesar Salad. Small 8 Large 13*

White Pizza *Brushed with garlic oil, ricotta and mozzarella cheese, tomato, and fresh basil. Small 8 Large 13*

Create your Own Pizza *Herbed red sauce and blended cheeses with your choice of toppings: Pepperoni, Ham, Sausage, Peppers, Onions, Olives, Mushrooms. Small 7 Large 11 Add .50 cents per topping*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

The Sandwich Board

Grilled Chicken Wrap

Breast of chicken, romaine lettuce, and tomato wrapped in a honey-wheat tortilla with choice of Ranch or Caesar dressing. 9

Buffalo Ranch Wrap

Breaded strips of chicken with romaine lettuce and tomato in a spicy buffalo-ranch dressing wrapped in a soft tortilla. 9

Reuben *Corned beef stacked high on grilled rye with Swiss cheese, 1000 Island, and sauerkraut. 11*

Make it a Rachel – Turkey, 1000 Island, Swiss cheese, and coleslaw. 9

Pulled Pork Sandwich *House-roasted pork served on a brioche roll with bbq sauce and coleslaw. 10*

Chicken Avocado Sandwich

Grilled chicken with sliced avocado, lettuce, tomato, onion, bacon, and tarragon aioli on a brioche roll. 11

Muffaletta *Salami, ham, swiss, and provolone piled high on a French baguette and topped with an olive spread. 11*

Walnut Chicken Wrap

Grilled breast of chicken with walnuts, sundried cranberries, romaine, and raspberry vinaigrette in a honey-wheat tortilla. 10

Fish Sandwich *House-battered haddock on a baguette with lemon aioli and pickled onion. 11*

Cheese Steak Hoagie *Grilled beef with sautéed mushrooms, onions, bell peppers, and provolone cheese. 11*

California Cheese Steak *Fresh lettuce, tomato, onion and beef cheese steak with mayonnaise and provolone. 11*

Lobster Roll *A toasted, buttery brioche roll filled with a creamy asiago artichoke salad and New England lobster. 14*

Tuna Melt *Warm tuna salad on grilled rye with Swiss cheese. 10*

Turkey Club *Smoked breast of Turkey with lettuce, tomato, bacon, and mayonnaise on your choice of toast. 9*

P. J. Harrigan's Burger

Half pound char grilled Certified Angus beef on a toasted roll with lettuce, tomato, and onion. 12

Turkey Burger

Third pound seasoned and grilled ground turkey patty served on flat bread with lettuce, tomato, and onion. 10

Vegetarian Burger

Grilled veggie patty on flatbread with lettuce, tomato, and onion. 10

*Up to two additional toppings at no charge: American, Swiss, Cheddar, Pepperjack, Crumbled Bleu, Crumbled Feta, or Provolone Cheese, Sautéed Onions, Sautéed Bell Peppers, Mushrooms.
Additional Burger topping options: Bacon (\$1.00), Sliced Avocado (\$1.00), Battered Onion Rings (\$1.00)*

All sandwiches served with choice of French Fries or House Made Old Bay chips.

Entrees

Fish & Chips *Battered Haddock fillet accompanied with French fries and coleslaw. 14*

Fried Chicken

Double beer-battered and fried golden brown. Served with choice of potato and today's vegetable. 16

Fillet of Salmon *Pan-seared skin on salmon fillet accompanied by crab smashed potatoes and seasoned with a lemon vinaigrette. Served with today's vegetable. 16*

Chicken Fajitas

Strips of seasoned chicken with a medley of peppers and onions accompanied with sour cream, salsa, and guacamole. 14

Maryland Crab Cake

Made fresh with lump crab meat and our own spice blend. Served with choice of potato and today's vegetable. 18

Shepherd's Pie *Traditional Irish fare with seasoned ground beef, sweet corn, mashed potatoes, and gravy. 15*

Ribeye Steak *12oz grilled rib steak served with choice of potato and vegetable du jour. 25*

Filet Mignon

8oz grilled to order and topped with herb-roasted mushrooms. Served with today's vegetable and choice of potato. 27

Baby Back Ribs *Tender slow-roasted ribs with our house made BBQ. Half Rack 15 Full Rack 22*

Lobster Mac & Cheese *Made to order creamy mac & cheese stuffed with New England lobster. 17*

Chicken Alfredo *Grilled breast of chicken, fettuccine pasta, and spinach tossed with a rich cream sauce. 14*

Above Entrees served with choice of House or Caesar salad, or Soup.