

## **Appetizers**

**Nachos** - *Tortilla Chips, Refried Beans, Jalapenos, Ground Beef, Onions, Cheddar-Jack Cheese topped with Lettuce, Salsa, and Sour Cream* - 11

**Buffalo Shrimp** – *Breaded and Fried Shrimp served with choice of Ranch or Blue Cheese* - 12

**Calamari** - *Flash fried with seasoned breading and accompanied with Wasabi Sour Cream* - 12

**Chicken Wings** - *Your choice of sauce: BBQ, MILD, HOT, SUPER HOT, SPICY GARLIC, GARLIC PARMESAN, CHIPOTLE EXPRESSO, DRY RUB JERK* - 12

**Boneless Wings**- *One pound or ½ pound tossed in your choice of sauce-* ½ lb 7 - 1lb 14

**Mozzarella Sticks** - *Breaded Wisconsin Mozzarella deep fried and served with warm Marinara Dip* - 8

**Fried Green Tomatoes**- *Served with a Cajun Sour Cream*- 8

**Potstickers** - *Filled with Pork and Vegetables and accompanied with Asian Dipping Sauce* - 10

**Chicken Quesadillas** - *With Cheddar-Jack Cheese, Onion, and Peppers; accompanied with Salsa and Sour Cream* - 9

**Pierogis and Onions**- *Potato Pierogis sautéed with Butter and Onions and served with a side of Sour Cream*- 10

**Pop & Peller Pretzel** - *With Whole Grain Mustard* – 10

**Bacon Cheese Fries** – *Layered with a Provolone-Mozzarella Blend and topped with Bacon*- 7

## **Salads and Soups**

**Pub Salad** – *Crisp Greens, Carrots, Cucumbers, Egg, Onion, Mushrooms, Tomato, Baby Corn, Fries, choice of Dressings* – 10

**Caesar Salad** - *Crisp Romaine Lettuce with Herbed Croutons tossed with our Caesar Dressing and Parmesan Cheese* - 7

**Chop Salad** – *Crisp Greens, Onion, Olives, Tomato, Broccoli, Walnuts, Corn, Peppers, Avocado, Bacon, Blue Cheese* - 12

**Spinach Salad**- *Fresh Spinach, Roasted Cauliflower, Black Beans, Red Onion, Feta and Toasted Ramon Noodles*– 12

*Add choice of Protein to any Salad*

**Add Chicken** – 4

**Add Steak** - 5

**Add Shrimp** – 8

**Dressings** – *Ranch, Blue Cheese, Italian, French, Thousand Island, Raspberry Vinaigrette, Balsamic Vinaigrette, Peach Basil Vinaigrette, Lemon Vinaigrette*

**P.J. Harrigan's Cream of Potato Soup** - 5

**Soup Du Jour** - 6

**P.J. Harrigan's Soup and Salad Buffet**- *Available weekdays from 10am-2pm- 7.50*

*Add to any Sandwich- 3*

## **From The Pizza Oven**

**Meat Lovers Pizza** - *Herbed Red Sauce, Ham, Sausage, Pepperoni, and Provolone-Mozzarella Blend* - Small 9 Large 14

**Veggie Pizza** - *Mushrooms, Olives, Peppers, Onions, Red Sauce, and Cheese* - Small 9 Large 14

**Pepperoni Pizza** – *Herbed Red Sauce, Provolone - Mozzarella Cheese Blend, Pepperoni* – Small 9 Large 14

**Meatball Pizza** – *Herbed Red Sauce, Meatballs, Ricotta and Basil* – Small 9 Large 14

**Cheese Pizza** – *Herbed Red Sauce, Provolone – Mozzarella Cheese Blend with your choice of topping* - Small 7 Large 12

**Toppings** - *PEPPERONI, HAM, SAUSAGE, BACON, SALAMI, BROCCOLI, JALAPENO, ONION, TOMATOES, OLIVES, MUSHROOMS, BANANA PEPPERS, EXTRA CHEESE* – 1 per topping

## **Burgers**

**P. J. Harrigan's Burger** – *8oz Char Grilled Certified Angus Beef on a Toasted Roll with Lettuce, Tomato, and Onion. Make it a Cheese Burger. Choice of American, Cheddar, Swiss, Pepper jack, Provolone, Blue Cheese* – 13

**All American Burger**- *8oz Char Grilled Certified Angus Beef on a Toasted Roll, with Caramelized Onion, Tomato, Fried Egg, Parmesan Aioli* – 13

**Ultimate Jalapeño Cheddar Burger**- *Char Grilled Angus Beef with Jalapeño and Cheddar Cheese on a Brioche Roll with a Jalapeño-Cheddar pimento cheese spread ad peach preserve* -13

**Bison Burger** – *Spicy Ketchup, Bacon, Crumbled Blue Cheese* - 14

**Vegetarian Burger** – *Served with Lettuce, Tomato, Onion* – 13

All burgers served with choice of French Fries or House Made Old Bay Chips

## **The Sandwich Board**

**Italian Hoagie** – *Capicola, Salami, Prosciutto, Provolone Cheese, Lettuce, Tomato, Onion, Red Wine Vinaigrette - 12*

**Meatball Sub**- *Meatball, Marinara, and Provolone cheese - 12*

**Reuben** – *Corned Beef stacked high on Grilled Rye with Swiss Cheese, Thousand Island, and Sauerkraut – 11*

**Make it a Rachel** – *Turkey, Thousand Island, Swiss Cheese, and Coleslaw - 9*

**Shrimp Po Boy** – *Fried Shrimp, Andouille, Onions, Roasted Red Peppers, Provolone, and Sriracha Mayonnaise - 14*

**Grilled Cheese** – *Three Cheeses on Artisan Bread - 6*

**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*

**Make it a Cali** - *Add Lettuce, Tomato, Onion - 11*

**Turkey Club** - *Smoked Breast of Turkey with Lettuce, Tomato, Bacon, and Mayonnaise on your choice of Toast – 9*

**Smoked Brisket** – *Smoked in House served on a Baguette with Provolone and Caramelized Onion Jus – 14*

**Herb Roasted Chicken**- *Grilled Chicken with Tarragon Aioli, Spinach and Pickled Red Onion served on a Gemelli roll -11*

**Beer and Brats**- *Grilled to Perfection, served on a Gemelli Roll with Sautéed Onions and Peppers and a side of Warm Cheese Sauce -12*

**Tavern Ham & Cheese**- *Hot Tavern Ham with Melted Swiss, Dijon Mayonnaise on a Toasted Pretzel Roll -12*

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

## **Pasta**

*Only Available After 5 pm*

**Traditional Spaghetti**- *Served with Meatballs and a side of Garlic Sticks- 14*

**Chicken Alfredo** - *Grilled Breast of Chicken, Fettuccine Pasta, and Spinach tossed with a rich Cream Sauce – 14*

**Sausage Ragout**- *“Fasta Pasta” Radiatori Pasta and Pecorino Cheese- 16*

**Ricotta Ravioli** -*“Fasta Pasta” Ricotta Ravioli served with choice of sauces: Marinara, Garlic Butter and Alfredo- 15*

**Shrimp Fusilli**- *Served with Pancetta, Peas, and Brie Cream- 17*

**Veggie Pasta**- *“Fasta Pasta” Penne topped with Squash, Spinach, Cherry Tomatoes, Mushrooms with a Garlic White Wine- 15*

## **Entrees**

*Only Available After 5 pm*

**Fish & Chips** - *Battered Haddock Fillet accompanied with French Fries and Coleslaw - 14*

**Ribeye Steak** - *16oz Grilled Ribeye Steak served with choice of Potato and Vegetable du Jour - 25*

**Mediterranean Flat Iron Steak** –*Topped with Portabella Mushrooms, Kalamata Olives, Green Grapes, Cherry Tomatoes and Feta cheese, served with choice of Potato and Vegetable du Jour- 20*

**Baby Back Ribs** - *Tender Slow-Roasted Ribs with our House made BBQ - Half Rack - 15 Full Rack - 22*

**New Orleans Style Gumbo** - *Shrimp, Chicken, Crawfish, Andouille Trinity, Rich Southern Broth and Rice- -18*

**Atlantic Salmon**- *Served with a Tomato Cucumber Salsa, choice of Potato, and Vegetable du Jour- 19*

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

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

18% automatic gratuity added to parties of 8 or more.

# Daily Specials

*Sunday*

**Wing Night:** \$.50 Wings, \$2.25 Yuengling Drafts

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*Monday*

**Burger Night:** \$8 Burgers, Happy Hour 5-7 with 25% off Drinks  
\$2.25 Bud Lite Drafts

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*Tuesday*

**Pizza Night:** \$9 Large Pizza's, Happy Hour 4-7 with 50% off drinks, \$2.25 Miller Lite Drafts

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*Wednesday*

Free Dessert with a meal purchase, Happy Hour 4-7 with 25% off drinks, \$2.25 Yuengling Drafts

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*Thursday*

**Rib Night:** All You Can Eat Ribs \$17, Happy Hour 4-7 with 50% off all drinks, \$2.25 Labatt's Drafts

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*Friday*

**Prime Rib:** King and Queen Cuts accompanied by Vegetable Du Jour, Baked Potato and our Soup and Salad Buffet  
King Cut 16oz \$24                      Queen Cut 12oz \$20  
Happy Hour 4-7 with 25% off drinks

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*Saturday*

**Prime Rib:** King and Queen Cuts accompanied by Vegetable Du Jour, Baked Potato and our Soup and Salad Buffet  
King Cut 16oz \$24                      Queen Cut 12oz \$20

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## Desserts

**Crème Brulée-** *Our signature favorite, smooth and creamy custard topped with caramelized sugar-* **6**

**Gluten Free Nutella Lava Cake-** *Chocolate lava cake filled with a hazelnut molten center, topped with caramel sauce and served with vanilla ice cream-* **8**

**Turtle Brownie a la Mode-** *A rich chocolate brownie topped with pretzels and walnuts, then topped with caramel sauce and served with vanilla ice cream-* **6**

**Cheesecake-** *Creamy filling with a graham cracker crust and blueberry topping-* **7**

**Pretzel Apple Strudel-** *Crispy pretzel dough filled with warm cinnamon apples and drizzled with caramel-* **7**

**Grilled Stickies a la Mode-** *A local favorite from "Ye Olde College Diner", served warm with vanilla ice cream-* **5**

**Chocolate Chip Peanut Butter Pie-** *Oreo cookie crust layered with peanut butter ganache, vanilla ice cream, and chocolate chip cookies-* **7**

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## **Hours of Operation:**

Weekend Breakfast 7am-1pm

Weekend Dinner 5pm-11pm

Weekday Breakfast 7am-10am

Weekday Lunch 10am-2pm

Weekday Dinner 5pm-10pm

## Draft Beers:

**East End Fat Gary Nut Brown Ale** - Southern English style Nut Brown Ale with a bit of chocolate character to it. Dark in color, but light in body, and leaning toward the sweet malty side. You'll really have to look for the hops in this one, ABV 3.8%

**We Are IPA**- An American IPA with big malt character, Only available at PJ Harrigan's, ABV 7.5%

**Ommegang Hennepin**-A moderately hoppy, farmhouse-style ale with a champagne-like effervescence, ABV 7.7%

**Yuengling Lager**- An iconic American lager famous for its rich amber color and medium-bodied flavor, ABV 4.5%

**Victory Sour Monkey**- Tastefully twisted to offer nuances of sweet fruit, and a sharp tang of tartness, this exhilarating combinations of flavors makes this brew a monkey all it's own, ABV 9.5%

**Stone IPA**- This golden beauty explodes with citrusy flavor and hop aromas, ABV 6.9%

**Stella Cidre**- Crisp and refreshing belgian cider made with hand-picked apples, Gluten free, ABV 4.5%

**Victory Dirtwolf Double IPA**-The powerful citrus aroma and fruity flavors, with the piney, earthy and mildly floral characteristics, ABV 8.7%

**Blue Moon**- An unfiltered wheat ale spiced in the Belgian tradition for an uncommonly smooth taste, ABV 4.5%

**Bud Light**- Brewed with a malt and hops ratio different from Budweiser for a distinctively crisp taste with fewer calories, ABV 4.2%

**Miller Lite**- This carefully crafted pilsner uses the finest ingredients and brewing techniques to ensure rich, full-bodied beer taste at only 96 calories, ABV 4.2%

**Labatt Blue**- Light, crisp and delicate in its flavor delivery, 5.0%

**Cigar City Jai Alai**- Flavor has upfront citrus bitterness with a hint of caramel and citrus and tropical fruit hop notes in the finish. ABV 7.5%

**Elk Creek Porter**- Robust porter draws its uniquely enticing roasted character from a thoughtful combination of malts and hops, ABV 6.0%

**Sam Adams Summer**- This summer seasonal uses malted wheat, lemon zest and Grains of Paradise, ABV 5.3%

## Bottled Beers:

Amstel Light, Budweiser, Bud Light, Bud Light Lime, Coors Light, Corona Extra, Corona Premiere, Founders All Day IPA, Heineken, Labatt Blue, Michelob Ultra, Miller Lite, Rolling Rock, Smirnoff Ice, Stella Artois, Victory Prima Pills, Yards Love Stout, Yuengling Lager

### White Wine

#### House

Woodbridge, Chardonnay  
Woodbridge, Pinot Grigio  
Woodbridge, White Zinfandel

#### Premium

Mark West, Chardonnay  
Cupcake, Pinot Grigio  
Robert Mondavi, Riesling  
Geyser Peak, Sauvignon Blanc  
Cupcake, Moscato

### Red Wine

#### House

Woodbridge, Cabernet  
Woodbridge, Merlot

#### Premium

Robert Mondavi, PS Cabernet  
Blackstone, Merlot  
Yellow Tail, Shiraz  
Melini, Chianti  
Cupcake, Red Velvet  
Cupcake, Malbec  
Mark West, Pinot Noir  
Ravenswood, Red Zinfandel

## The Harder Options:

**Vodka**- Absolut, Belvedere, Chopin, Ciroc, Grey Goose, Kettle One, Stoli, Tito's

**Flavored Vodka**- Citron, Raspberry, Vanilla, Pear, Ruby Red, Grape, Cherry, Pomegranate, Orange

**Gin**- Beefeater, Bombay Sapphire, Hendricks, Tanqueray

**Rum**- Bacardi, Bacardi Limon, Captain Morgan, Malibu, Meyers, Pyrat

**Tequila**- Jose Quervo Gold, Epsolon, Casa Amigos, Patron

**Whiskey**- Bushmills, Black Velvet, Crown Royal, Crown Royal Apple, Canadian Club,

Gentlemen Jack, Jameson, Jack Daniels, Knob Creek Rye, Seagram's 7, Seagram's VO,  
Tullamore Dew 12 Year, Windsor

**Bourbons**- Angels Envy, Bookers, Blanton's, Basil Hayden's, Eagle Rare, Ezra Brooks, Four Roses,  
Jim Beam, Jim Beam Black, Knob Creek, Maker's Mark, Maker's Mark 46, Old Granddad,  
Woodford Reserve, Wild Turkey

**Scotch**- Cutty Sark, Chivas Regal, Dewars, Glenfiddich, Glen Morangie, Glen Livit,  
Johnnie Walker Red, Johnnie Walker Black, J&B Rare

**Cordials**- Bailey's, Chambord, Cointreau, Drambuie, E&J, Frangelico, Grand Marnier, Godiva, Kahlua,  
Jägermeister, Rumchata, Sambuca, Tia Maria, Yukon Jack