
T.J. Maloney's

Authentic Irish Pub

MENU

Starters

IRISH STYLE SMOKED SALMON

Thinly sliced smoked salmon served with brown bread, crème fresh, diced onions and capers. This dish is served cold and will easily feed two people.

8

CELTIC CHICKEN WINGS

TJ offers you a choice of medium buffalo sauce or sweet BBQ with bleu cheese.

7

SPINACH and ARTICHOKE DIP

A blend of fresh baby spinach, artichoke hearts, asiago, Monterey Jack and parmesan cheeses heated and served with tri-color chips.

Extra basket of chips is \$2 more.

8

BRAISED BEEF CROSTINI

Guinness braised beef and bleu cheese served atop lightly grilled pieces of French bread with a Guinness demi sauce

8

SPUDS MALONEY

Thick potato skins filled with corned beef and melted cheese, served with a side of sour cream and chives.

7

IRISH POTATO CHIP NACHOS

Homemade Irish potato chips piled high with melted cheese, jalapeños, savory sour cream, tomatoes, olives and green onions.

Add corned beef or chili for \$2 extra.

8

O'IRISH ONION RINGS

Sweet onions breaded and deep fried to a wonderful crisp brown and served with chipotle mayonnaise.

6

DONEGAL CRAB CAKE

Served in a sweet potato nest with a citrus sauce and a sweet chili glaze.

8

REUBEN ROLLS

Corned beef, Swiss cheese and sauerkraut, deep fried in a light pastry, served with Thousand Island dressing.

7

BANTRY BAY STEAMED BLACK MUSSELS

Plump black mussels simmered in our red sauce, garlic herbs and finely diced vegetables.

12

Soups & Stews

COLCANNON SOUP

An Irish favorite of potato and bacon soup.

4

VEG STEW

Hearty and filling, this vegetable stew is perfect on a chilly day.

4

TJM's HOMEMADE CHILI

Granny's very own secret recipe.

4

SOUP and SALAD COMBINATION

Field of greens and any of our fresh soups.

7

SOUP and SANDWICH COMBINATION

A half portion of Me Ma's TRLT sandwich served with choice of fresh soup.

9

Salads

CELTIC CHICKEN SALAD

Mesclun greens, red tomato, red pepper, sprouts, fried wontons and peanuts, all topped with grilled chicken and sesame dressing.

8

TITANIC ICEBERG WEDGE

Crumbled bleu cheese, honey glazed walnuts, tomatoes, balsamic onions and choice of dressing.

6

SPINACH and GOAT CHEESE SALAD

Rasher bacon (pork loin), red onion, sliced almonds, chopped egg, oven-dried tomatoes, sliced strawberries and goat cheese, tossed together with baby spinach and champagne vinaigrette.

8

IRISH COBB SALAD

Rasher bacon (pork loin), red onion, diced chicken, chopped egg, roma tomatoes, cucumber and field of greens all tossed together in a basil vinaigrette dressing.

8

FIELD of GREENS

Spring mix lettuce tossed with sprouts, croutons, tomatoes, cucumbers and your choice of dressing.

4

CAESAR SALAD

Crisp romaine lettuce with parmesan cheese, croutons and a tangy Caesar dressing.

7

Add Chicken 9

Sandwiches

All of our Pub Sandwiches come with a choice of our Seasonal Wedges, Housemade Kettle Chips, House Vegetables or Carrot and Celery Sticks.

TJM's CLASSIC CELT PUB BURGER

A half pound of Angus beef char-broiled with lettuce, tomato and red onion with cheese (Dubliner Cheddar, American or Swiss).

Additional Toppings .75¢ each – Grilled Onions or Thick Bacon Strips

9

WILLIAM D. SEWALL

Our now famous pork tenderloin sandwich

is deep fried, topped with lettuce, tomato and our Irish mustard mayonnaise on a pretzel roll and is proudly named after the ship which brought TJ Maloney to the US in 1848.

8

REUBEN SANDWICH

A hearty portion of lean corned beef smothered in Swiss cheese, sauerkraut and Thousand Island dressing on grilled rye. Or have it Irish style as a corned beef sandwich with horseradish on classic rye.

9

“THE BEST” CHICKEN SANDWICH

A hearty grilled breast of chicken finished with our chipotle mayonnaise on a parker house bun with Swiss cheese, lettuce, onion and tomato.

9

THE PUBLICANS FRESH CATCH SANDWICH

Fillet of fish breaded and deep fried on a butter crust hoagie roll with lettuce, tomato and tartar sauce.

9

“THE TURTLE” TRLT SANDWICH

Smoked turkey breast, rasher bacon, lettuce, tomato and mayonnaise on toasted Vienna bread.

9

MUNSTER MEATLOAF MELT

Sliced Irish meatloaf grilled placed on a toasted Parker house bun with grilled onions and Swiss cheese.

9

GRILLED CELTIC CHICKEN & PESTO PANINI

Grilled pesto chicken with lettuce, tomato, Swiss and pesto mayo, or try our vegetarian option with marinated and assorted vegetables.

9

TURKEY BACON WRAP

Sliced turkey breast, thick cut bacon, red leaf lettuce and chipotle mayonnaise, served in a tomato wrap. Or try our vegetarian option with marinated and assorted vegetables in a spinach wrap.

8

Entrees

Add Any Soup with Entree for \$3 or a Side Salad for \$2

CONNEMARA CHICKEN

A hearty chicken breast stuffed with spinach, mushroom, tomato, garlic and Dublin cheese, delicately baked and finished with an herb-cream sauce.
Served with rice pilaf and fresh vegetables.

14

ATLANTIC SALMON

An 8-ounce fillet of salmon char-broiled, topped with a citrus crème sauce, served with rice pilaf and fresh vegetables.

16

ME MA'S MEATLOAF DINNER

Thick slices of homemade Irish meatloaf placed on mashed potatoes, topped with gravy and fried onions, served with vegetable of the day.

12

LAND and SEA COMBO

Tender top sirloin steak cooked to your liking and finished with grilled onions, garlic butter, colcannon potatoes, fresh vegetables and ten skewered grilled shrimp.

22

BLACK and TAN BBQ RIBS

A hearty portion of ribs with our soon-to-be-famous "Black and Tan" BBQ sauce, served with corn relish and baked beans.

20

BLACK and TAN RIBS and CHICKEN

A half portion of ribs with a grilled chicken breast, served with colcannon potatoes and fresh vegetables.

18

CORNED BEEF and CABBAGE

A hearty portion of lean corned beef, boiled Irish potatoes and garden fresh cabbage, served with fresh vegetables.

12

GAELIC FILET MIGNON

A tender 8-ounce Midwestern filet char-broiled to your preference, served on a potato cake, sautéed peppers and spinach with garlic butter.

24

LAKE PERCH

A regional favorite, lightly fried and served with fresh vegetables, colcannon potatoes and melted butter.

17

CELTIC CHICKEN and CHIPS

Chicken tenders lightly breaded and deep fried until golden brown, served with ranch dressing and house slaw.

10

TJ Maloney's Specialties

HOMEMADE SHEPHERD'S PIE

An Irish meal of ground beef, carrots, peas and onions
simmered in traditional gravy, topped with
fresh whipped colcannon potatoes and a side of fresh vegetables.

10

IRISH BEEF and GUINNESS STEW

Our hearty beef stew made with carrots and root vegetables,
simmered slowly in a brown gravy and Guinness Stout,
served with a side of colcannon potatoes.

10

GRANNY MALONEY'S IRISH STEW

A hearty lamb stew with potatoes and vegetables.

10

TJM's CELTIC CHICKEN POT PIE

Oven baked, tender chicken chunks with peas, carrots, corn
and celery blended in a cream sauce, topped with
golden puff pastry and a side of vegetables.

9

TJM's FAMOUS FISH and CHIPS

High King or Queen Portion

12 oz. or 6 oz. of fresh cod in our homemade batter, lightly fried
and served with spuds, our house made slaw and tartar sauce.

15 or 9

TRI-COLOR of PASTAS from IRELAND

Fettuccine smothered with our creamy Dubliner Alfredo sauce with
a toasted crostini and freshly chopped peppers.

10

With Sliced Celtic Chicken \$2 extra

With Dublin Bay Shrimp for \$4 extra

"It was a bold man who first swallowed an oyster."

Jonathan Swift

Afters

IRISH BREAD PUDDING

Served with warm caramel topping, this seriously sweet treat is large enough to share.

6

GUINNESS ICE CREAM

Three scoops of our signature ice cream.

5

CRÈME BRÛLÉE

Creamy custard with a caramelized top, a classic taste to complement any meal.

6

DUBLIN DECKER BROWNIE DELIGHT

Dessert for two, warm brownie stacked with ice cream, caramel, chocolate, whipped cream, nuts and finished with a cherry.

7

BAILEYS CHEESECAKE

This creamy cheesecake with a cookie crust is made with Baileys Liqueur and served with fresh whipped cream and assorted fruit coulis.

7

LIMERICK LOVER'S DELIGHT

A warm double chocolate lava cake with ice cream, fresh cream and Wexford strawberries and coulis...DELICIOUS!

6

ST. JAMES'S GATE

Guinness ice cream with fresh seasonal berries, deep fried banana foster bites and a caramel dipping sauce.

6

Ciaran Kelly - General Manager

Nate White - Restaurant Chef

Kevin Thorsen - Restaurant Sous Chef