



RESTAURANT & BAR

We offer a variety of traditional Irish and American cuisine,
along with a large selection of Irish and domestic beverages.

www.SheridansIrishPub-Smyrna.com

We are located at:

42 West Commerce St.
Smyrna, Delaware 19977
Phone: 302-659-5566

Hours of Operation

Monday- Saturday 11:00am - 1:00am
Sunday 11:00am – 11:00pm

E-Mail: Sheridans@SheridansIrishPub-Smyrna.com

Craft Beers

Our craft beers are updated weekly - check with your server for an updated list of this week's bottle and draft craft beers.

Draft Craft Beers	Bottled Craft Beers
<p>Our craft beers are updated regularly. Please check the craft beer board at the pub.</p> <p>Draft Brews are available in a sampler board (pick four 4oz drafts) for just \$6.25</p>	<p>Please check our selection at the pub.</p>

Draft Beer

Guinness, Smithwicks, Harp Lager, Miller Lite, Coors Light, Yuengling, Woodchuck (cider), Blue Moon,

Bottled Beer

Amstel Light, Budweiser, Bud Light, Bud Light Lime, Coors Light, Corona, Heinekin, Michelob Ultra, Miller Light, Kaliber (non-alcoholic), Strongbow (cider), Yuengling Lager

Wine List

All wines are \$20 per bottle (Monday Special: \$15 per bottle)
and are listed lightest & sweetest to darkest & richest in flavor

<p style="text-align: center;">White Wines</p> <p style="text-align: center;">Rex Goliath Moscato Sweet & refreshing with floral notes</p> <p style="text-align: center;">Woodbridge White Zinfandel Lightly sweet with hints of summer berries</p> <p style="text-align: center;">Blufeld Reisling Medium bodied sweet with floral notes and hints of citrus and peach</p> <p style="text-align: center;">Monkey Bay Sauvignon Blanc Crisp with hints of ripe grapefruit, gooseberries and pineapple</p> <p style="text-align: center;">Ruffino Pino Grigio Medium bodied with hints of pineapple and sage</p> <p style="text-align: center;">Robert Mondavi Private Select Chardonnay Smooth with hints of vanilla and pea</p>	<p style="text-align: center;">Red Wines</p> <p style="text-align: center;">Cupcake Red Velvet Deep rich blackberries and red berries with a creamy mocha finish</p> <p style="text-align: center;">Blackstone Pinot Noir Plush flavors of red cherry, vanilla and nutmeg</p> <p style="text-align: center;">Jacobs Creek Cabernet Sauvignon Flavors of black currant, cassis and ripe berries with hints of black pepper</p> <p style="text-align: center;">Night Harvest Merlot Richly textured with Bing Cherries, red currant and vanilla</p> <p style="text-align: center;">Ravenswood Zinfandel Deep berries with flexible tannins and a splinter of oak</p> <p style="text-align: center;">Campo Viejo Crianza Ruby red with hints of black fruit and vanilla</p>
<p style="text-align: center;">Bubbly</p> <p style="text-align: center;">Jacobs Creek Moscato Rose Light, sweet and refreshing with hints of berries</p> <p style="text-align: center;">Cupcake Prosecco Creamy flavors of ripe lemon and refined citrus notes</p>	<p style="text-align: center;">Wines by the Glass</p> <p>Glen Ellen Chardonnay, Cabernet, Merlot, and White Zinfandel , Pino Grigio</p>

Sheridan's Drinks

The Joe

Pinnacle Whipped, orange juice, and Leroux Blue Curacao

The Shirley

Malibu Coconut Rum, pineapple juice, Creme de Banana, and a splash of Blue Curacao

The Warren

Absolute Vodka, Midori Melon Liqueur, lemon lime soda, and lemonade

The Ross

Jameson Irish Whiskey, Leroux Peach Schnapps, ginger ale, orange juice, and a splash of
Blue Curacao
The Garrett
Absolute Vodka, Creme de Cocoa, Creme de Menthe, and milk
The Tyson
Skyy Blood Orange, lime juice, Midori Melon, and lemon lime soda
Citizens' Hose Company
American Honey, Leroux Sour Apple

Skinny Drinks

Skinny Minny
Voli Lyte Vodka, lemon juice, and a splash of cranberry & club soda - *under 200 calories!*
American Tea
American Honey with iced tea - *under 150 calories!*
Sky-NY
Absolute Vodka, cranberry juice, and a splash of Leroux Peach Schnapps & club soda -
under 250 calories!
Cherry Soda
Red Stag and diet cola - *under 150 calories!*
Johnny Appleseed
Voli Lyte Vodka, Leroux Sour Apple Liquor, and a splash of cranberry & club soda -
under 250 calories!

Featured Cocktails

Patron Punch
Patron Silver, orange juice, pineapple juice & cranberry juice
Hot Rita
Patron Silver, St. Germain, lime juice, splash of sour mix & 2 dashes of hot sauce
Man Mosa
Skyy Blood Orange, Blue Moon & orange juice, served in a pint with no ice
American Lemonade
American Honey with lemonade
Bakon Bloody Mary
Bakon Vodka & Bloody Mary Mix
Stag-argarita
Red Stag, Triple Sec, sour mix, and a splash of orange juice
Strawberry Shortcake
Jaquin's Strawberry Shortcake Vodka, Pinnacle Whipped, and milk
Irish Elvis
Bakon Vodka, Nut Liqueur Peanut Butter Vodka, Banana Liqueur, and milk
Blow Pop
Pinnacle Gummy, pineapple juice, and cranberry juice
Peach Cobbler
Red Stag Spiced, Dekuyper Peach Schnapps, and a splash of sour mix & lemon lime soda
Irish Kiss
Kahlua, Amaretto, and milk

Starters



Denotes available in kid's portions

Chicken Tenders **\$8.29**

Lightly breaded strips of chicken, golden fried and served with honey mustard.

Mozzarella Sticks **\$8.29**

Six mozzarella sticks served with marinara sauce.

Bacon-Wrapped Asparagus **\$6.99**

Four bacon-wrapped bundles of asparagus seasoned & served with spicy dipping sauce on the side.

Beer Battered Onion Rings **\$8.99**

A generous stack of beer battered onion rings served with a horsey ranch dipping sauce.

Fried Broccoli Bites **\$6.29**

Ten broccoli florets with cheddar cheese, served with spicy dipping sauce.

Jalapeño Poppers **\$7.99**

Six jalapeño poppers stuffed with cheddar cheese, breaded, and served with a side of marinara sauce.

Sampler Platter **small \$8.29** **large \$14.29**

A selection of buffalo wings, chicken tenders, jalapeño poppers & mozzarella sticks, served with marinara, honey mustard, and bleu cheese dressings.

Crab Chips **\$10.29**

A side of fries topped with lump crab meat, diced tomatoes, chopped jalapeños, and melted cheddar cheese.

Buffalo Wings **\$10.49**

Ten chicken wings, seasoned and tossed in our wing sauce, served with celery & bleu cheese dressing.

Cabbage Roll **\$7.49**

Shredded corned beef, potatoes & onions rolled & steamed in a fresh cabbage leaf, served on a potato wedge, with Dijon parsley cream sauce.

Stuffed Potato Skins **\$9.49**

Two potato shells filled with mashed potato and topped with bacon, onions, mushrooms, and melted cheddar cheese.

Chips & Salsa **\$5.49**

A basket of tortilla chips served with salsa & sour cream (ask your server about any special dips).

Chips & Cheese **\$8.29**

Floured tortilla chips layered with melted cheddar jack cheese, served with salsa & sour cream.

Chips, Cheese & Chicken \$9.29

Floured tortilla chips layered with melted cheddar jack cheese & chicken, served with salsa & sour cream.

Chips & The Works \$10.49

Floured tortilla chips layered with melted cheddar jack cheese, chicken, diced tomatoes, olives, & jalapenos, served with salsa & sour cream.

Soups and Salads

Potato Cheddar Soup Cup \$3.49 Bowl \$4.99

A velvety combination of potato and cheddar cheese, cooked to perfection and garnished with real bacon bits.

Soup of the Day Cup/Bowl (Market Price)

Ask your server about today's soup special.

House Salad \$6.29

Fresh mixed greens with tomato, radishes, mushrooms & cucumber, served with choice of dressing.

Honey Mustard Chicken Salad \$8.99

Tender chicken breast tossed with tomatoes, onion, peppers, angel hair pasta, and honey mustard dressing.

Chicken & Berry Salad \$9.29

Strawberry, blueberry, raspberry, & sugar snap peas tossed with Romaine lettuce and topped with strips of grilled chicken breast, served with choice of dressing.

Caesar Salad \$6.99

Crisp romaine lettuce tossed in Caesar dressing, finished with grated Parmesan cheese & croutons.

Add Chicken +\$3.00

Add Cajun Shrimp +\$4.00

Add 8oz Salmon Filet +\$6.00

Cobb Salad \$9.99

Chicken, bacon, tomato, hard-boiled egg, & crumbled bleu cheese, served with choice of dressing.

Apple & Walnut Salad \$9.29

Fresh slices of apple, toasted walnut halves, & bleu cheese crumbled over Romaine lettuce, served with choice of dressing.

Crispy Chicken Salad \$9.49

Breaded chicken breast, onions, peppers, tomatoes, cucumber and shredded cheddar on a bed of greens, served with choice of dressing.

Choice of dressings: Balsamic vinaigrette, ranch, bleu cheese, honey mustard, oil & vinegar, and Thousand Island.

Vegetarian Selections

 **Veggie Burger** **\$8.99**

Veggie burger, topped with lettuce, tomato, and roasted red pepper spread, on a Kaiser roll.

 **Tofu Stir-fry** **\$14.99**

Sautéed tofu, peppers, onions, asparagus, and broccoli served on a bed of rice, topped with our teriyaki sauce.

Veggie Wrap **\$7.99**

Tomato, cucumber, onions, and mushrooms, lightly dressed with ranch and guacamole in a soft tortilla wrap.

Roasted Veggie Ravioli **\$14.99**

Tuscan style jumbo roasted vegetable ravioli, blended with Italian cheeses, and topped with our vodka blush sauce. Served with a side salad.

Vegetarian Boxty **\$15.29**

A blend of sautéed veggies, broccoli, asparagus, onions, mushrooms, and peppers, topped with a parsley cream sauce.

Main Courses

Available Monday - Thursday, 5:00pm - 9:00 pm

Friday & Saturday, 5:00pm -10:00 pm

Sunday, 5:00pm - 9:00pm

 Denotes NEW menu item

New York Strip Steak **\$22.49**

A 10 oz. steak grilled to your preference and served with a side of Jameson, red wine mushroom, or garlic herb butter sauce and choice of any two sides.

Sheridan's Filet **\$20.99**

An 8 oz. filet cut sirloin, grilled to your preference, and served with a side of Jameson, red wine mushroom, or garlic herb butter sauce and choice of any two sides.

Chicken Cordon Bleu **\$16.99**

Tender marinated grilled chicken breasts, topped with thinly sliced ham & melted Swiss cheese with honey Dijon sauce, served with choice of any two sides.

Salmon Cutlet **\$18.99**

8 oz. salmon cutlet broiled to preference, served with choice of any two sides.

Chicken/Broccoli Alfredo **\$15.99**

Chicken breast and broccoli florets tossed in Alfredo sauce over penne pasta.

Tuna Steak \$17.29

8 oz. tuna fillet grilled to preference & topped with tequila lime butter, served with choice of any two sides.

 **Chicken Divan \$16.99**

Pan-seared chicken breast, topped with steamed broccoli and a white wine cheddar cheese sauce, served with choice of any two sides.

 **Venison Chops \$19.99**

Local farm-raised red deer chops grilled to your preference and dressed with a pineapple orange demi-glaze, served with choice of any two sides. Add caramelized onions and mushrooms for \$2.00.

 **Sante Fe Chicken \$16.99**

Tortilla chip crusted chicken breast, pan-seared and topped with salsa pepper jack cheese and drizzled with our ranch sauce, served with choice of any two sides.

 **Sheridan's Irish Potato Pizza \$15.29**

Potato crust dressed with Jameson sauce and topped with Irish sausages, onions, peppers, and cheese. Additional toppings: Crispy bacon, mushrooms - add \$0.99.

Sides

French Fries Side Salad Vegetable of the day Mashed Potatoes
Baked Potato Rice Pasta Salad Fruit Salad Coleslaw

In consideration for the health of our guests,
we recommend all meat products be cooked to at least medium.

Traditional Irish Favorites

 Denotes NEW menu item
 Denotes available in kid's portions

Chicken Pot Pie \$11.99

A combination of all white meat chicken breast, fresh vegetables and potatoes in a home-style cream sauce, topped with a flaky pastry crust.

Shepherd's Pie \$12.29 

Fresh ground beef, slow cooked with carrots and garden peas, topped with mashed potatoes & baked until golden brown.

Fish 'n Chips **\$12.99** 
Lightly beer battered fillets of cod, served with tartar sauce, fries, & coleslaw.

Corned Beef & Cabbage **\$15.29** 
Slow cooked corn beef topped with parsley cream sauce & served with mashed carrots and parsnips, boiled cabbage, & boiled potatoes.

Beef Guinness Stew **\$15.29** 
Tender pieces of seasoned beef, slow cooked with onions, celery and carrots in Guinness gravy over mashed potatoes.

Sausage & Chips **\$9.99** 
Three traditional Irish sausages, served with fries.

 **Sausage & Mash** **\$9.99**
Three traditional Irish sausages, served with mash.

Traditional Irish Boxy's

A potato pancake, stuffed and served with a side salad.

Roast Beef Boxy **\$15.29**
Roast beef with onions and mushrooms and topped with Jameson sauce.

Ham & Swiss Boxy **\$15.29**
Ham and Swiss with broccoli, topped with parsley cream sauce.

Cajun Shrimp Boxy **\$15.29**
Five jumbo shrimp, onions, mushrooms and Cajun seasoning, topped with roasted red pepper sauce.

Turkey & Asparagus Boxy **\$15.29**
Turkey, asparagus and Swiss cheese, topped with roasted red pepper sauce.

Smokey Mountain Boxy **\$15.29**
Chicken breast, bacon, and cheddar cheese, topped with BBQ sauce.

Vegetarian Boxy **\$15.29**
A blend of sautéed veggies, broccoli, asparagus, onion, mushrooms, and peppers, topped with parsley cream sauce.

Sandwiches

All sandwiches served with choice of any one side.



Denotes NEW menu item



Denotes available in kid's portions

Hot Roast Beef Sandwich **\$10.99**

Tender roast beef topped with sautéed onion, mushroom, & melted provolone cheese on a Ciabatta or Kaiser roll, served with a side of au jus.

Cheese Steak **\$9.29**

Thinly sliced beef topped with sautéed onions, peppers, & melted cheddar cheese, served on a steak roll.

Chicken Cheese Steak **\$9.29**

Finely diced chicken breast topped with mushroom sauce, & melted American cheese, served on a steak roll.

Corned Beef Reuben **\$11.49**

Slow cooked corned beef, sauerkraut, Thousand Island dressing and melted Swiss cheese, piled high on grilled rye bread.

Beef Burger **\$8.99**



An 8 oz. charbroiled beef burger, topped with lettuce & tomato, on a Kaiser roll.

Additional toppings for \$0.99 each:

melted cheese, fried egg, crispy bacon, sautéed onions, sautéed mushrooms, grilled peppers.



The Midnight Cuban **\$10.99**

Turkey breast, baked ham, sliced pickle, Italian-mayo spread, and Swiss cheese, served on your choice of bread.

Classic BLT **\$7.99**

Bacon, lettuce and tomato with mayo on choice of bread.



Chicken Jameson Ciabatta **\$10.99**

Grilled chicken breast topped with sautéed mushrooms, tomatoes, provolone cheese, and a Jameson honey mustard sauce, on toasted Ciabatta bread.

Sides

French Fries Side Salad Vegetable of the day Mashed Potatoes
Baked Potato Rice Pasta Salad Fruit Salad Coleslaw