

# O'CONNELL'S

restaurant + bar

## APPETIZERS

<b>Day soup</b>	6
<b>Seafood chowder</b> mussels, shrimp, cod	6
<b>Fried calamari</b> sweet chili sauce	10
<b>Vegetable spring rolls</b> sesame oriental sauce	8
<b>Buffalo chicken rolls</b> blue cheese dressing	9
<b>Crab cake</b> arugula carrot salad, red pepper coulis	10
<b>Steamed PEI mussels</b> chorizo, pepper flakes, fennel, tomatoes, white wine broth	12
<b>Shrimp &amp; crabmeat quesadillas</b> guacamole, sour cream, pico de gallo	12
<b>Organic green salad</b> beets, tomatoes, cucumber, balsamic vinaigrette	8
<b>Baked goat cheese salad</b> spinach, roasted beets, pears, shallot vinaigrette	12
<b>Sesame seeds endive salad</b> mixed greens, tomatoes, avocados, feta cheese, raspberry red wine vinaigrette	10
<b>Fresh homemade guacamole</b> tortilla chips, red onion pickle, queso fresco	9
<b>Ham &amp; cheese potato croquettes</b> spicy tomato sauce, caper cilantro aioli	8

## SANDWICHES

<b>Guacamole grilled chicken sandwich</b> crispy onion rings, bacon, mozzarella cheese	12
<b>Gourmet burger</b> homemade parmesan steak fries, irish white cheddar, onion rings, tomato, lettuce, herb crust bread, house au jus	15
<b>Garden vegetable burger</b> zucchini, yellow squash, mushrooms, spinach	11
<b>8 oz sirloin burger</b> lettuce, tomato, onion, pickle	10
<b>Cajun turkey burger</b> lettuce, tomato, onion, pickle, brioche roll	12
<b>Grilled chicken panini</b> roasted red peppers, mozzarella cheese, basil pesto	11

## MAIN COURSES

<b>10 oz Skirt steak</b>	18	<b>10 oz Filet mignon</b>	25
<b>12 oz Hanger steak</b>	18	<b>16 oz Rib eye steak</b>	25
<b>14 oz NY strip steak</b>	24		

## SIDES

creamed spinach, sautéed spinach,  
garlic mashed potatoes, apple fennel potato gratin,  
wild mushroom risotto, sautéed green beans & carrots,  
baked sweet potato  
4

## SAUCES

madeira demi-glazed, creamy mushroom whiskey sauce,  
chimichurri, garlic blue cheese butter,  
black peppercorn sauce

<b>Smoked bacon crusted sea scallops</b> carrot butternut squash risotto, garlic sage butter	25
<b>Grilled pork chop</b> apple potato fennel gratin, sautéed green kale, balsamic port wine reduction	18
<b>Braised lamb shank</b> roasted garlic potatoes, root vegetables, natural au jus	21
<b>Oven roasted salmon</b> carrot puree, celery root apple slaw, garlic cream sauce	24
<b>Seared rainbow trout</b> shrimp or tomato risotto, sautéed spinach, lemon cream sauce	22
<b>Herb roasted chicken</b> scallio parmesan potato cake, haricot vert, madeira demi-glazed	18
<b>Pinot noir short rib</b> parsnip puree, sautéed red onions & spinach, mushroom wine sauce	23
<b>Vegetable lasagna</b> fire roasted tomato sauce, mozzarella cheese, fresh basil	16
<b>Pan seared chicken breast</b> chorizo, basil rice, grilled asparagus, roasted tomato broth	17

## IRISH FAVORITES

<b>Fish &amp; chips</b> tartar sauce, malt vinegar	16
<b>Cottage pie</b> ground beef, vegetables, mashed potatoes	13
<b>Chicken pot pie</b> celery, onions, carrots, peas, puff pastry	13
<b>Corn beef, potatoes &amp; cabbage</b>	16

## DESSERTS

6

<b>Pumpkin cheesecake</b> raspberry sauce	
<b>Chocolate mousse cake</b> creme anglaise	
<b>Nutmeg carrot cake</b> cream cheese frosting	
<b>Warm chocolate cake</b> vanilla ice cream	
<b>Gelatos</b> choice of : apple pie, butterscotch praline	

## APPETIZERS

**Day soup****Butternut squash soup**

cinnamon crème fraiche

**Fried calamari**

sweet chili sauce

**Vegetable spring rolls**

sesame oriental sauce

**Crab meat cake**

arugula carrot salad, red pepper coulis

**Organic green salad**

greens, beets, tomatoes, cucumber, balsamic dressing

**Cobb salad**

iceberg lettuce, potatoes, eggs, feta cheese, lemon vinaigrette

**Fresh guacamole**

tortilla chips, red onions pickle, queso fresco

**Buffalo chicken rolls**

blue cheese dressing

**Sesame seeds endive salad**

mixed greens, tomatoes, avocados, feta cheese, raspberry red wine vinaigrette

**Cajun chicken empanadas**

pico de gallo, sour cream, chipotle black bean sauce

**Steamed PEI mussels**

chorizo, pepper flakes, fennel, tomatoes, white wine broth

**Shrimp & crab meat quesadillas**

guacamole, sour cream, pico de gallo

## IRISH FAVORITES

**Fish & chips**

tartar sauce, malt vinegar

**Cottage pie**

ground beef, vegetables, mashed potatoes

**Chicken pot pie**

celery, onions, carrots, peas, puff pastry

**Corn beef, potatoes & cabbage****Guacamole grilled chicken sandwich** 11

crispy onion rings, bacon, mozzarella cheese

**Gourmet burger** 14

homemade parmesan steak fries, irish white cheddar, onion rings, tomato, lettuce, herb crust bread, house au jus

**Garden vegetable burger** 10

zucchini, yellow squash, mushrooms, spinach

**8 oz sirloin burger** 10

lettuce, tomato, onion, pickle

**Cajun turkey burger** 11

lettuce, tomato, onion, pickle

**Grilled chicken panini** 10

red peppers, mozzarella cheese, basil pesto

**Vegetable panini** 10

zucchini, yellow squash, eggplant, herb goat cheese

**Seared tilapia sandwich** 11

lettuce, tomato, red onion, tartar sauce

**Fried cod fish sandwich** 11

lettuce, avocado, onion ring, remoulade sauce, whole wheat bread

**Portobello mushroom sandwich** 10

spinach, tomato, swiss cheese, garlic mayonnaise

**Buffalo chicken wrap** 10

mixed greens, avocados, red onions, blue cheese

**Reuben sandwich** 10

corned beef, swiss cheese, sauerkraut, thousand island

## MAIN COURSES

**Vegetable lasagna** 14

fire roasted tomato sauce, mozzarella cheese, fresh basil

**Wild mushroom & fontina cheese ravioli** 13

wild mushrooms, tomatoes, sage parmesan pesto sauce

**Grilled skirt steak** 15

honey cinnamon mashed sweet potatoes, green beans, mushroom port wine cream sauce

**Curry vegetable crusted tilapia** 14

porcini mushrooms &amp; basil risotto, coconut shrimp sauce

**Pan seared chicken breast** 14

chorizo basil rice, grilled asparagus, roasted tomato broth

# O'CONNELL'S RESTAURANT

2- Course Lunch Menu: \$15  
(includes choice of soda, tea or coffee, excludes tax & tip)

## APPETIZERS

Potato leek soup  
creme fraiche

**Apple and arugula salad**

tomatoes, red onions, gorgonzola cheese, citrus vinaigrette

**Fried calamari**  
sweet chili sauce

**Crab cake**

arugula carrot salad, red pepper coulis

## ENTRÉES

**8oz sirloin burger**

lettuce, tomato, onions, pickle

**Short rib sandwich**

red onions, coleslaw, swiss cheese, chipotle mayonnaise

**Guacamole chicken sandwich**

onion ring, bacon, mozzarella cheese

**Vegetable panini**

zucchini, yellow squash, eggplant, spinach, herb goat cheese spread

**Buffalo chicken wrap**

mixed greens, avocado, red onions, blue cheese

**Cod fish sandwich**

lettuce, avocados, onion ring, remoulade sauce, whole wheat bread

**Four cheese ravioli**

chopped tomatoes, basil garlic cream sauce

Wraps, sandwiches & burgers served with fries or salad

Please advise server of any allergies

We validate parking after 5pm for our Dine in customers

## Chef's Selection Menu

### Appetizers

Potato leek soup  
crème fraiche

Blackened yellow fin tuna  
fresh vegetable salad, soy ginger sauce

Goat cheese salad  
fried goat cheese, mix greens, cherry tomatoes, red onions, balsamic vinaigrette

Spinach and artichoke dip  
crispy tortilla chips

### Entrées

Horseradish crusted tilapia  
sweet corn pea yellow rice, baby back choy, pineapple mustard sauce

Spiced rubbed pork tenderloin  
cinnamon sweet potato wedges, sautéed spinach, guinness barbecue sauce

Roasted flat iron steak  
green onions, goat cheese mashed potatoes, baby carrots, bourbon demi-glaze

Stuffed chicken breast  
stuffed with bacon spinach goat cheese potato au gratin, arugula and red beets salad, sherry wine sauce

Spinach gnocchi  
wild mushroom, cherry tomatoes, roasted garlic sage sauce

### Desserts

Banana bread pudding  
crème anglaise, vanilla gelato

Amaretto raspberry cheesecake  
raspberry sauce

Please advise server of any allergies

\$30 plus tax & gratuity

## Weekly Specials

### Monday

Seafood linguini  
shrimp, mussels, calamari, cherry tomatoes, saffron cream sauce  
16

### Tuesday

Grilled pork chop  
mashed sweet potatoes, green beans, port wine cream sauce  
18

### Wednesday

Garlic herb crusted trout  
pea carrot yellow rice, spinach, asil cream sauce  
19

### Thursday

Smoked bacon wrapped shrimp  
asparagus tomato risotto, sautéed julienne vegetables, cilantro shrimp broth  
18

### Friday

Surf & Turf  
6oz Filet mignon, jumbo shrimp, porcini mushroom risotto, herb tequila sauce  
24

### Saturday

Spiced rub hanger steak  
garlic roasted potatoes, sautéed vegetables, merlot horseradish sauce  
19

### Sunday

Oven roasted supreme chicken breast  
chive mashed potatoes, broccoli, bourbon cream sauce  
16

Daily Wine Specials  
On Bottles and by the Glass

We validate parking after 5pm for our Dine in customers

## O'CONNELL'S BAR MENU

### APPETIZERS

<b>Roasted corn soup</b>	6
avocado crème fraiche	
<b>Organic green salad</b>	8
tomatoes, cucumbers, balsamic vinaigrette	
<b>Sesame chicken salad</b>	12
mixed greens, tomatoes, avocado, feta cheese, raspberry vinaigrette	
<b>Baked goat cheese salad</b>	12
spinach, beets, pears, shallot vinaigrette	
<b>Irish ham &amp; cheese potato croquettes</b>	8
spicy tomato sauce, cilantro caper aioli	
<b>Crispy calamari</b>	10
w/ sweet chili sauce	
<b>Coconut crusted shrimp</b>	8
sweet chili mango sauce	
<b>Spicy nachos</b>	10
choice of:	
filet mignon	
chicken	
vegetarian	
topped with cheese, pico de gallo, sour cream	
<b>Home made fresh guacamole</b>	9
corn tortilla chips, queso fresco, pickled red onions	
<b>Steamed mussels</b>	12
chorizo, pepper flakes, fennel, tomato white wine broth	
<b>Quesadillas</b>	
chicken	11
shrimp & crabmeat	12
cheese	8
topped with guacamole, sour cream, pico de gallo	
<b>Vegetable spring rolls</b>	8
sesame dipping sauce	
<b>Buffalo chicken rolls</b>	9
blue cheese dressing	
<b>Crab meat cakes</b>	10
arugula carrot salad, red pepper coulis	

## O'CONNELL'S BAR MENU

<b>Chicken fingers</b>	8
honey mustard	
<b>Buffalo wings</b>	9
celery, carrots, blue cheese dip	
<b>Skewers</b>	9
choice of:	
chicken	
beef	
vegetables	
<b>Turkey sliders</b>	10
cilantro caper aioli	
<b>Mini burgers</b>	10
american cheese	
<b>Sampler platters</b>	32
beef skewers, coconut shrimp, chicken fingers, cheese quesadillas, vegetable spring rolls	

### SANDWICHES

<b>Bbq short rib sandwich</b>	11
red onion, coleslaw, swiss cheese, chipotle mayo	
<b>Gourmet burger</b>	15
homemade parmesan steak fries, irish white cheddar, onion rings, tomato, lettuce, herb crust bread, house au jus	
<b>8 oz sirloin burger</b>	10
lettuce, onion, tomato, pickles	
<b>Grilled chicken panini</b>	11
red peppers, mozzarella cheese, basil pesto	
<b>Cajun turkey burger</b>	12
lettuce, tomato, onions, brioche roll	
<b>Reuben sandwich</b>	10
corn beef, sauerkraut, thousand island	
<b>Seared tilapia sandwich</b>	11
lettuce, tomato, red onion, tartar sauce	
<b>Garden vegetable burger</b>	11
zucchini, yellow squash, carrots, mushrooms	
<b>Guacamole chicken sandwich</b>	12
crispy onion ring, bacon, mozzarella cheese	

## O'CONNELL'S BAR MENU

### IRISH MENU

- Shepherd's pie** 12  
Ground beef, vegetables, gravy
- Chicken pot pie** 12  
celery, onions, carrots, peas, puff pastry
- O'Connell's fish & chips** 15  
tartar sauce, malt vinegar
- Corn beef potatoes & cabbage** 15



Ask about our private bar &  
reception area

[www.oconnellsbarandgrill.com](http://www.oconnellsbarandgrill.com)

O'Connell's Restaurant  
111 Montgomery Street  
Jersey City, NJ 07302  
201-333-3633

## HAPPY HOUR MUNCHIES

(at bar only)

- Chicken fingers**
- Chicken wings**
- Chicken skewers**
- Beef skewers**
- Irish ham & cheese croquettes**
- Cheese quesadilla**
- Coconut shrimp**  
(\$5 each)  
(\$ 2 for choice of 3)

**Happy Hour**  
**Monday-Friday 4-7pm**  
**& all day Sunday**



## DESSERTS

6

**Pumpkin cheesecake**  
raspberry sauce

**Chocolate mousse cake**  
crème anglaise

**Nutmeg carrot cake**  
cream cheese frosting

**Warm chocolate cake**  
vanilla ice cream

### **Gelatos**

choice of : apple pie, butterscotch praline



## DESSERTS

6

**Pumpkin cheesecake**  
raspberry sauce

**Chocolate mousse cake**  
crème anglaise

**Nutmeg carrot cake**  
cream cheese frosting

**Warm chocolate cake**  
vanilla ice cream

### **Gelatos**

choice of : apple pie, butterscotch praline