



62 William Street

auldedubliner.ca

613.241.0066

Soups & Starters

Soup of the Day 5

Seafood Chowder

Sea scallops, black tiger shrimp, Atlantic salmon, haddock, bacon and Yukon gold potatoes in a creamy broth served with a fresh butter scone. 7

Pub Platter

Chicken wings, chicken fingers, tempura onion rings, deep fried pickles and garlic cheese bread served with a selection of sauces. 20

Seasoned Chips, Onion Rings or Sweet Potato Fries.
Served with house made aioli. 5

Poutine

A Canadian classic, served with fresh Quebec cheese curd and traditional beef gravy. 7

Chicken Wings

Choose from Guinness bbq, mild, medium, hot, sweet chili, honey garlic or suicide sauces. 12

Flash Fried Breaded Pickles

Served with buttermilk ranch for dipping. 9

Nachos

Spiced corn chips smothered in our house crafted salsa and tex-mex cheese topped with green peppers, jalapenos, green onions, tomato, and sour cream. 13

Tasty Additions:

Fire-grilled, marinated chicken breast 4

Fire-grilled, marinated flank steak 5

Warmed Camembert and Apple Preserve

Creamy Danish camembert accompanied by cinnamon and vanilla scented roasted apple preserves, raisins and fresh cranberry focaccia bread. 11

Warm Dungeness Crab Dip

Dungeness crab folded into an Asiago garlic cream cheese with freshly baked French bread. 11

Chicken Fingers & Fries

Deep fried and served with plum sauce. 11

Warm Vegetable Strudel

Grilled Zucchini, Eggplant, roasted Red Peppers, herbed Tomatoes and fresh Goat's cheese wrapped in warm flaky puff pastry served over a bed of spicy greens and drizzled with a Sun-dried Tomato vinaigrette. 7

Salads

Shannon Salad

Inspired by Ireland; Crisp house lettuce blend with a delicate Irish cream sauce dressing and topped with sliced country ham, grilled chicken, Irish Cheddar cheese, boiled egg, creamy coleslaw, beets & Bermuda onions. 14

Caesar Salad

Crisp romaine lettuce tossed with real croutons, smoky bacon, our own zesty garlic dressing and topped with fresh flaked asiago. 9

Tasty Additions:

Fire-grilled, marinated chicken breast 4

Fire-grilled, marinated flank steak 5

Tomato Basil Pasta Salad

Fresh diced Roma tomatoes, red onion, basil, tossed with chilled pappardelle, sherry wine vinegar, olive oil, kosher salt, cracked black pepper then topped with rocket and asiago cheese. 10

Tasty Additions:

Fire-grilled, marinated chicken breast 4

Fire-grilled, marinated flank steak 5

Grilled Steak Salad

Marinated steak, shaved Bermuda onion, crumbled blue cheese, pecans and green beans atop a bed of delicate field greens and crisp romaine dressed in a sherry vinaigrette. 14



Note: Prices do not include all applicable taxes
Please advise your server of any potential allergies



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Wraps, Sandwiches & Burgers

Hand Carved Steak Sandwich
Grilled marinated steak, havarti cheese, sliced tomato, and spicy greens on a chewy garlic baguette drizzled with house crafted aioli. 15

Dub Club
Roasted chicken, cheddar cheese, crisp bacon, sliced tomato, lettuce and mustard mayonnaise on toasted marble rye bread. 11

Irish Smoked Salmon Platter
Toasted rosemary potato bread, stacked smoked salmon, dill chive cream cheese, sweet red onion, fried caper berries, and sliced hard boiled egg. 12



Vegetarian Porto Burger
Perfect selection for the herbivore who still craves a burger!
Fresh and juicy all vegetable burger patty served with lettuce, tomato, balsamic infused Portobello mushroom and our in-house garlic aioli. 10

Tyrone Burger
100% ground Certified Angus sirloin; this burger will melt in your mouth!
Built up how you want it with crisp lettuce, tomato, pickle and our very own horseradish bistro sauce. 10



Tasty Additions:
Canadian cheddar 1
Fresh crispy bacon 1

Herb Roasted Chicken
A warm flour tortilla wrapped around thinly sliced herb roasted chicken, havarti cheese, sun-dried tomatoes, creamed avocado and baby greens drizzled with a tarragon aioli. 10

Grilled Pastrami
A heaping portion of pastrami, caramelized onions, Guinness mustard, and Fontina cheese on grilled marble rye. 11

Stuffed Veggie Sandwich
A garlic roll stuffed with roasted eggplant, zucchini, red onion, sliced tomato, balsamic vinaigrette and topped with melted scamorza cheese. 10
Tasty Additions:
Fire-grilled, marinated chicken breast 4
Fire-grilled, marinated flank steak 5

Seasonal Inspirations

"Certified Angus Beef" 10oz Rib-Eye & Frites
The bad boy cut with perfect marbling. Beautifully grilled and seasoned to your liking.
Served with hand-cut fresh French Fries and a port-shallot demi-glace 22

Tasty additions:
Sautéed onions and Portobello mushrooms 3
Sautéed garlic black tiger shrimp 4

BBQ Pork Side Ribs
A half rack of St.Louis cut side ribs lathered in a house made selection of sauces, fresh frites and creamy coleslaw. 16

Pan Seared Sole
A 7oz fillet of Sole rolled upon a bed of Irish champ, sautéed green beans and finished with a dollop of lemon chipotle parsley sauce and topped with fried leeks. 15

Grilled Pork Loin Chop
10oz pork loin chop topped with spiced rum roasted apple butter and paired with pearled barley pilaf and sautéed green beans. 16

Mascarpone and Asparagus Ravioli
Fresh ravioli dressed with a cremini mushroom ragout and asiago cheese then topped with grilled chicken breast served with a garlic baguette. 15

Irish Standards

Shepherds Pie
Ground beef sautéed with traditional spices, creamed corn, peas and carrots then topped with Irish champ and smothered in a rich gravy. 11



Curried Chicken & Chips
Large plump pieces of chicken and sweet onions stewed slowly in traditional Indian spices served with chips. 11



Guinness Beef Stew
A hearty rich gravy based stew with Guinness infused long-braised beef, potatoes, turnips, celery and carrots served with a Portuguese bun 10



Our House Fish & Chips
Quite possibly the best fish and chips you may ever have! Haddock lightly dredged in our beer infused batter, served with our secret tartar sauce and traditionally placed on a wax-paper lined basket
1 piece...11, 2 piece...14



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