

Menu



CUSTOMER FAVORITES:

ALL PRICES WILL BE DISCOUNTED 3% IF PAYING BY CASH

APPETIZERS

ST. JAMES WINGS \$14.95

Our famous homemade wings made to order in a variety of different flavors (Buffalo, BBQ, Thai Sweet Chili, Teriyaki) served with bleu cheese, carrots, and celery

TEXAS BREADED CHICKEN TENDERS \$12.95

Texas breaded chicken tenderloins served with honey mustard sauce

CHEESE QUESADILLA \$11.95

Shredded cheddar jack cheese, caramelized onions, sour cream, guacamole, pico de gallo

Steak (\$9)
Chicken (\$7)
Shrimp (\$8)

MOZZARELLA STICKS (6) \$11.95

Breaded fried mozzarella served with marinara sauce

REUBEN EGG ROLLS \$14.95

Corned beef, sauerkraut stuffed into two egg rolls, served with Russian dressing

EVERYTHING PRETZEL BITES \$12.95

Everything seasoned pretzel bites served with a side of Guinness beer cheese and spicy mustard

POTATO SKINS \$12.95

Classic skins topped with crispy bacon and melted cheddar cheese

BEEF CHILI NACHOS \$13.95

Tortilla chips topped with house made Guinness beer cheese and beef chili

BURGERS

(SERVED WITH YOUR CHOICE OF POTATO)
Vegetable/sweet potato/ tots/waffle fries/onion rings (+\$1.00)
*Veggie burger substitution available (+\$2.00)
** Mashed potato bites substitution (+\$7.00, 4/order)

OLD FASHIONED HAMBURGER \$16.95

Our house seasoned burger patty

Served with lettuce, tomato, onion and pickles

Additional sides (\$1.00)

Cheese (American, Cheddar, Swiss, Mozzarella, Bleu Cheese)

Bacon

Fried or Sauteed Onion

Mushrooms

Fried Egg (+ \$2.00)

Avocado

INSIDE WISCONSIN BURGER \$19.95

Crispy fried bacon, topped with cheddar cheese stuffed into a burger patty

CHICKEN BURGER \$18.95

House made chicken patty topped with bacon, melted cheddar, sweet chili sauce on a toasted brioche bun

ST. JAMES BURGER \$18.95

House seasoned burger patty topped with Irish bacon, melted cheddar, fried onion and HP sauce on a toasted brioche bun

ST. JAMES STEAKHOUSE BURGER \$21.95

House seasoned burger patty topped with bacon and crispy fried onions served with a side of BBQ sauce

SOUPS & SALADS

SOUP OF THE DAY

Cup \$5.95/Bowl \$8.95

FRENCH ONION \$10.95

Onion soup with bread, topped with melted mozzarella cheese

ST. JAMES SAMPLER \$22.95

A collection of our most popular appetizers: Buffalo Wings (4), Pretzel Sticks (2), Chicken Tenders (2), Reuben egg roll (1)

MASHED POTATO BITES (7) \$14.95

Fried mashed potato balls mixed with scallions cheese and bacon served with Guinness beer cheese

SPINACH & ARTICHOKE DIP \$13.95

Traditional spinach dip topped with melted cheddar jack cheese, served with tortilla chips

GUINNESS MACARONI & CHEESE \$13.95

Our house made Guinness Macaroni and Cheese made with elbow pasta

TACOS (3) \$17.95

Your choice of protein (served on a soft taco with lettuce, pico de gallo, and chipotle mayo)

Shrimp

Steak

Chicken

Mushroom

All tacos must be the same type*

CHEESEBURGER SLIDERS (3) \$14.95

House seasoned burger sliders topped with American Cheese served with ketchup and pickles

PANKO BREADED CHICKEN BITES \$15.95

Our old school chicken tenders cut up and made to share, served with your choice of sauce (buffalo, bbq, teriyaki, Thai chili, honey mustard)

PIZZA BREAD \$13.95

Three pieces of French bread topped with tomato sauce, mozzarella cheese & oregano

CROCK OF CHILI \$12.95

Seasoned ground beef chili topped with melted jack cheese served with tortilla chips

MARKET SALAD \$10.95

Shaved heirloom vegetables, spring mix with lemon vinaigrette

Salad Add Ons:

Chicken \$7, Steak \$9, Salmon \$9, Shrimp \$8

BABY KALE CAESER SALAD \$12.95

Fresh baby kale, toasted pine nuts, parmesan cheese and house made croutons with caesar dressing

Salad Add Ons:

Chicken \$7, Steak \$9, Salmon \$9, Shrimp \$8

ST. JAMES CHOPPED SALAD \$12.95

Iceberg lettuce, tomato, red onion, bacon, hard boiled egg and roasted corn with lemon vinaigrette dressing

Salad Add Ons:

Chicken \$7, Steak \$9, Salmon \$9, Shrimp \$8

TERIYAKI GRILLED CHICKEN SALAD \$22.95

Teriyaki marinated grilled chicken on top of mesclun greens, craisins, almonds, red onion, cucumbers, crispy fried onions in a crispy fried flour tortilla served with a side of citrus teriyaki vinaigrette

HANDHELD S

(SERVED WITH YOUR CHOICE OF POTATO)
Vegetable/sweet potato/tots/waffle fries/onion rings (+ \$1.00)

THE KING \$18.95

Thinly sliced roast beef, crispy bacon and mozzarella cheese on garlic bread with au jus on the side

BUTTERMILK FRIED CHICKEN SANDWICH \$18.95

Buttermilk seasoned fried chicken with lettuce, pickles, siracha honey on a toasted brioche bun

CHICKEN, BACON, CHEDDAR \$18.95

Panko breaded chicken cutlet topped with crispy fried bacon and melted cheddar cheese with a side of BBQ sauce



CHICKEN TIDBIT SANDWICH

\$18.95

Grilled chicken topped with crispy fried onions and mozzarella cheese

CORNED BEEF REUBEN

\$18.95

House cured corned beef brisket, thinly sliced with sauerkraut, swiss cheese and Russian dressing

SLICED SKIRT STEAK SANDWICH

\$28.95

Marinated 8oz skirt steak served on toasted garlic bread topped with mozzarella cheese and crispy fried onions

STEAK SANDWICH

\$23.95

8 oz Flat Iron steak with mozzarella cheese served on garlic bread

BUFFALO CHICKEN WRAP

\$16.95

Fried chicken tenders with buffalo sauce, crumbled bleu cheese and baby greens



TUSCAN CHICKEN PANINI

\$16.95

Breaded chicken cutlet topped with roasted red peppers, sliced red onion, tomato and fresh mozzarella, served with a side of basil mayonnaise

STEAKHOUSE PANINI

\$18.95

Marinated skirt steak, cheddar cheese, roasted peppers, caramelized onions, served with gravy on a ciabatta panini

SOUTHWESTERN CHICKEN WRAP

\$16.95

House greens tossed in a spicy caesar dressing with grilled chicken and tortilla strips

E N T R E E S



SHEPHERDS PIE

\$19.95

House seasoned ground beef, peas, carrots, onions, gravy topped with garlic mashed potatoes

TERIYAKI SHRIMP STIR FRY

\$25.95

Teriyaki marinated pan seared shrimp served with mixed zucchini , peppers, onions and broccoli served over a bed of yellow rice

FISH & CHIPS

\$20.95

Beer battered cod, shoestring fries and mushy peas

PAN SEARED SALMON

\$24.95

Pan seared salmon with your choice of lemon dill sauce or sesame crusted, served with rice and mixed vegetable



TENDER POT ROAST

\$23.95

Braised tender sliced beef served with red cabbage, potato pancakes, rich homemade gravy and a side of applesauce

CHICKEN MILANESE

\$22.95

Panko crusted chicken cutlet, topped with mixed greens, red onion, cherry tomatoes, lemon vinaigrette
(add mozzarella cheese +\$1.00)

PENNE ALLA VODKA

\$18.95

Classic penne alla vodka served with garlic bread
(Add chicken \$6, add shrimp \$8)

SKIRT STEAK ENTREE

\$32.95

Marinated sliced skirt steak topped with crispy fried onions served with your choice of potato and creamed spinach

S I D E S

Potato (fried, baked, mashed, sweet potato, tots, waffle fries)
(\$7.95)

Onion Rings (\$7.95)

Creamed Spinach (\$7.95)

Irish Curry Chips (\$9.95)

Chefs Mixed Vegetables (\$7.95)

W I N E S

(G L A S S / B O T T L E)

WHITE

Pinot Grigio - \$8

Mondavi, California

Sauvignon Blanc - \$8

Mondavi, California

Chardonnay - \$8

Mondavi, California

Grüner Vetliner - \$14/\$48

Paul Direder, Austria

Pinot Grigio - \$12/\$42

Due Torri, Italy

Sauvignon Blanc - \$14/\$48

Giesen, New Zealand

White Zinfandel - \$9/\$32

Beringer, California

Sauvignon Blanc - \$10/\$32

Joel Gott, California

Chardonnay - \$14/\$48

Raeburn, California

Hampton Water - \$11/\$40

France

RED

Cabernet - \$8

Mondavi, California

Pinot Noir - \$8/\$28

Gnarley Head, California

Merlot - \$8

Mondavi, California

Malbec - \$8/\$28

Trapiche, Argentina

Cabernet - \$12/\$42

Auspicion, California

Julia James, Pinot Noir - \$12/\$42

California

Merlot - \$12/42

Il Morino, Italy

Malbec - \$12/\$44

La Florencia, Argentina

SPARKLING

Champagne - \$8/\$28

JFJ, California

SPLITS

\$12/\$40 Bucket of 4

La Luca Prosecco

La Luca Sparkling Rosé

B E E R S

(P I N T / P I T C H E R)

DRAFT

Guinness - \$9/\$32

Harp - \$8/\$32

Smithwicks - \$8/\$30

Stella - \$8/\$30

Coors Light - \$6/\$20

Bluemoon - \$8/\$30

Blue Point Seasonal - \$8/\$30

Barrier Money IPA - 8/\$32

Montauk Wave Chaser - \$8/\$28

Kona Big Wave - \$8/\$28

Sam Adams Seasonal - \$8/\$30

BOTTLES

Coors Light - \$6

Bud Light - \$6

Budweiser - \$6

Heineken - \$7

Heineken Light -\$7

Heineken Double Zero -\$5

(non alcoholic)

Corona Extra - \$7

Amstel Light - \$7

Modelo- \$7

Magners Irish Cider - \$7

Miller Light - \$6

Michelob Ultra - \$6

CANS

White Claw - \$7/\$28

(Mango / Black Cherry)

Dogfish Head Vodka Crush - \$10/\$45

Dogfish Head Vodka Lemonade - \$10/\$45

Truly Vodka Seltzer - \$10/\$45

(Blackberry & Lemon)

BEER BUCKETS

\$25/\$30

DOMESTIC/IMPORTED

C O C K T A I L S

TEXAS TEA - \$13

Tito's Handmade Vodka, Lemonade, Iced Tea, served in a Mason Jar

MINEOLA LEMONADE - \$12

Ketel One Bontanical Mint and Cucumber Vodka, Muddled Cucumber and Mint Leaf, Lemon Juice, Club Soda

SPICY PALOMA - \$12

Don Julio Blanco Tequila, Muddled Jalapeños, Lime Juice, Grapefruit Juice

KENTUCKY MULE - \$12

Bulleit Bourbon or Rye, Lime Juice, Gosling's Ginger Beer served in Copper Cup

OLD FASHIONED - \$14

Maker's Mark Handmade Bourbon, Muddled Sugar Cube, Orange, Bitters, Splash of Club Soda with a Black Cherry Garnish

ST. JAMES TRANSFUSION - \$11

Ketel One Handcrafted Vodka, Ginger Ale and a Splash of Grape Juice

TODDYO'S BACK NINE - \$12

Stolichnaya Blueberry, Lemonade, Garnished with a Slice of Lemon and Blueberries

M U L E S

Ketel Mule - \$12

Jameson Irish Mule - \$12

Bulleit Kentucky Mule - \$12

Captain's Mule \$12

B E V E R A G E S

Colombian Coffee - \$3

Irish Coffee - \$10

Barry's Irish Tea - \$4

Fountain Soda - \$3

Juice - \$4

Assorted Flavored Tea - \$4

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