

Chief O'Neill's

3471 N Elston Ave 60618-5624 · +17735833066 · Updated: Jan 14, 2026

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STARTERS 7

Steamed Mussels

\$12.00

Prince Edward Island Mussels, Rich Garlic Cream Sauce with a Hint of Guinness Stout and Grilled Ciabatta

Scotia Eggs

\$9.00

Hard-boiled Eggs Wrapped in Minced Lamb, Coated in Bread Crumbs and Fried Golden Brown, Honey Dijon, Coleman's Mustard Vidalia Sweet Onion Relish Rémoulade

Goat Cheese Fondue

\$9.00

Oven Dried Tomato Spinach, Artichoke, Parmesan Pita Chips

Steak Crostini

\$10.00

Grilled, Guinness Marinated Hanger Steak, Topped with Melted Blue Cheese Sauce. Available Gluten Free

Cheese Curd Fritti

\$9.00

Served with Honey Dijon, Coleman's Mustard Vidalia Sweet Onion Relish Rémoulade for Dipping

Chicken and Chips

\$10.00

Lightly Breaded Chicken Breast Pieces, Steak Fries Honey Mustard and Buffalo Dipping Sauces

Blackened Brie

\$10.00

Cajun Blackened Individual Brie Wheel, Served with Michigan Apples, Apricot, Cranberry Chutney, Grilled Ciabatta Bread. Available Gluten Free

FLATBREAD LAVOSH SELECTIONS 3

Basket Islands

Fresh House Made Pesto Sauce, Pine Nuts, Gruyère and Parmesan Cheeses. Peat Smoked Shrimp (Shrimp Smoked with Turf Imported from Ireland)

Deering Street Station

Marinara, Spicy Pepperoni, Sweet Sausage, Mozzarella

Captain O'Neill's

Sliced Yukon Gold Potato, Ranch Dressing, Mozzarella and Cheddar Cheeses Diced Scallions, Bacon and Crème Fraîche

SOUP & CHILI 3

Guinness & Cheddar Soup

AVAILABLE OPTIONS

Cup: \$4.00

Bowl: \$6.00

Celtic Chili

AVAILABLE OPTIONS

Cup: \$4.00

Bowl: \$6.00

Soup of the Day

AVAILABLE OPTIONS

Cup: \$3.00

Bowl: \$5.00

SALADS 7

Goat Cheese, Strawberry & Pecan

\$10.00

Sesame Crusted Goat Cheese, Field Greens, California Strawberries, Dried Cranberries, Spiced Pecans, Strawberry Poppy Seed Dressing

Arugula

\$9.00

Almonds, Grilled Michigan Apples, Bleu Cheese, Honey Balsamic Dressing

Pear and Blue Cheese

\$10.00

Grilled Anjou Pears, Bermuda Onions, Pine Nuts, Field Greens, California Spinach, Danish Blue Cheese Dressing

Chief's Caesar

\$10.00

Hearts of Romaine, Anchovy, Parmesan Crisps and Croutons. Available Gluten Free

Crisp Bangers and Apple

\$11.00

Crispy Irish Sausage, Grilled Michigan Apples, Red Grapes, Curried Walnuts, Goat Cheese, Field Greens, Spinach, Curry Dressing

Marinated Sirloin Steak

\$14.00

Oven Dried Tomatoes, Roasted Bell Peppers, Blue Cheese Crumbles, Field Greens, Romaine Hearts, Onion Hay, Sharp Cheddar, Honey Balsamic Dressing. Available Gluten Free

Irish Cottage

\$10.00

Crispy Apple-Wood Bacon, Roma Tomatoes, Cucumbers, Bermuda Onions, Field Greens, Hearts of Romaine, Home Style Croutons, Buttermilk Ranch

SIDE SALADS 2

Caesar Salad

House Salad

SANDWICHES 10

Chief's Pub Burger

\$10.00

10 oz Natural Beef Burger, Served on a Pretzel Roll

"The Chief's Chieftain" 1¼ Pound Burgers

AVAILABLE OPTIONS

#1: 20 oz. Natural Beef Burger with Bacon, Swiss and Cheddar Cheese, Onion Hay, Served on a Pretzel Roll; #2:

With #1: \$18.00

20 oz. Natural Beef Burger with Bacon, Sautéed Mushrooms, Onions, Fried Egg and Blue Cheese, Served on a Pretzel Roll

With #2: \$20.00

Banger Burger **\$12.00**

Our All Natural Beef Burger, Topped with Grilled Bangers (Irish Sausages) Topped with Caramelized Onions, Demi-Glace, Mashed Potatoes Served on a Pretzel Roll

The Reuben Burger **\$15.00**

Our Famous Corned Beef, Sauerkraut 1,000 Island Dressing, Melted Swiss Cheese, 10 oz Natural Beef Burger, Served on a Pretzel Roll

Anluan's Rasher Cheese Burger **\$15.00**

10 oz Natural Beef Burger, 2 Irish Rashers (bacon), Aged Smoked Bacon Cheddar Cheese, Honey Dijon, Coleman's Mustard Vidalia Sweet Onion Relish Rémooulade, served on a Pretzel Roll

Lamb Burger **\$15.00**

Fresh Herb Seasoned Minced Lamb Patty, Gruyère Cheese, Roasted Garlic Aioli, Served on a Pretzel Roll

Corned Beef **AVAILABLE OPTIONS**

Our Famous Corned Beef Piled High on Thick-Cut Marble Rye

\$11.00

Reuben-Style Additional:

\$1.00

Grilled Vegetable Focaccia **\$10.00**

Portabella Mushroom, Zucchini, Yellow Squash, Peppers, Red Onion, Radicchio, Arugula Sauce Served on Herb Focaccia

Harp Battered Cod **\$11.00**

North Atlantic Cod Filet Dipped in Our Harp Beer Batter with Cheddar, Lettuce, Tomato, Onion and Tartar Sauce on a Toasted Brioche Roll

Kieran's Grilled Chicken **\$12.00**

Marinated Grilled Chicken Breast Topped with Bacon, Sautéed Onions Swiss Cheese on a Ciabatta Roll

EMERALD ISLE FAVORITES 7

Seamus' Blue Ribbon Irish Lamb Stew **\$20.00**

Braised Lamb, Porcini Mushrooms, Herbed Root Vegetables, Guinness Stout
Roasted Barley

Shepherd's Pie **\$15.00**

Ground Veal and Sirloin, Carrots, Peas, Rosemary and Thyme Topped with
Browned Mashed Potatoes

Chief's Famous Fish & Chips **AVAILABLE OPTIONS**

Harp Lager Battered North Atlantic Cod Served with Mushy Peas, Coleslaw,
Tartar Sauce, Steak Fries

\$15.00

All You Care to Eat Only Additional (No Sharing Please):

\$2.00

Bangers & Mash **\$13.00**

Authentic Irish Bangers, Mashed Potatoes, Caramelized Onions and Demi-Glace

McKinney's Famous Corned Beef **\$15.00**

Slow-Cooked, House Cured Corned Beef with Braised Cabbage, Carrots and
Baby Red Potatoes

Strauss Farms Lamb Shank **\$18.00**
Braised All Natural Lamb Shank Served With Mashed Potatoes, Sautéed Parsnips and Carrots with Roasted Garlic. Finished with a Rich Pan Gravy

Guinness Infused Meatloaf **\$15.00**
Bacon Wrapped Beef, Veal, Pork and Caramelized Root Vegetable Meatloaf
Served with Mashed Potatoes, Green Beans, Carrots and Roasted Garlic, Onion
Hay and Mushroom DemiGlace

ENTREES 9

Grilled Jail Island Atlantic Salmon **\$19.00**
8 oz Salmon Filet with a Root Cellar Hash, Grilled Asparagus Finished with a Fresh Ginger Beurre Blanc

Guinness Braised Pot Roast **\$16.00**
Slow cooked Black Angus Prime Chuck, Green Beans & Parsnips Sautéed with Roast Garlic and Mashed Potatoes. Finished with Guinness Stout bordelaise

Seared Atlantic Cod **\$15.00**
Pan Seared Cod, Root Vegetable Gratin, Grilled Asparagus, Shitake Mushroom Ragout

White Marble Farms Pork Shank **\$16.00**
Braised All Natural Pork Shank Served with Mashed Potatoes, Green Beans, Carrots and Roasted Garlic.
Finished with a Rich Pan Gravy

Vegetarian Dinner **\$15.00**
Root Vegetable Gratin, Roasted Barley, Grilled Vegetables

Etain's Vegetarian Roasted Lentil Pasta **AVAILABLE OPTIONS**
Roasted Red and Green Lentils, Orecchiette Pasta, Arugula, Plum Tomatoes, California Spinach, Caramelized Onions, Goat and Parmesan Cheeses \$15.00
Add Steak, Grilled Salmon: \$7.00
Add Grilled Chicken: \$5.00

Dublin Broil **\$19.00**
Grilled Marinated Sirloin Steak, Root Vegetable Gratin, Grilled Asparagus, Mashed Potatoes, Bushmills
Mushroom Caramelized Onion Demi Glace

Steak & Guinness Pie **\$15.00**
Slow cooked Black Angus Prime Chuck, Root Vegetables, and Yukon Gold Potatoes, Stout Gravy Topped with
Puff Pastry

Stuffed Filet Mignon **\$26.00**
8 oz. filet mignon stuffed with Danish bleu cheese, spinach and bacon. Served with mashed potato and grilled asparagus. Finished with a veal & porcini mushroom reduction

SCRUMPTIOUS DESSERT OFFERINGS 4

Key Lime Pie

Jameson Irish Whisky Bread Pudding

Peanut Butter Pie

Crème Brûlée

CHIEF'S LITTLE PEOPLE MENU 8

Fish & Chips

Shepherd's Pie

Hamburger & Fries

Available Gluten Free

Grilled Chicken Breast

Mashed Potatoes and Mixed Veg

Homemade Fresh Chicken Strips

Grilled Cheese Sandwich

Baked Potato Chip Crust Mac & Cheese

Mini Cheese Pizza Wheels

FEATURED ITEMS 2

Ice Cream Sundaes

\$2.50

with Chocolate Sauce & Cherry

Root Beer Floats

\$3.50
