

Beverages

\$3.99

COKE

DIET COKE

SPRITE

GINGER ALE

SWEET ICED TEA

UNSWEETENED ICED TEA

LEMONADE

JUICE

Specialty Non-Alcoholic Beverages

BLACKBERRY ICED TEA \$4.49

LAVENDER LEMONADE \$4.49

Coffee

REGULAR OR ICED \$4

ESPRESSO \$5

CAPPUCCINO OR LATTE \$6

WELCOME

Thank you for choosing to join us on our scenic rural farm estate.

This endeavor was one that evolved from shared “passions” and “history”. We have a long family history in both coal mining and farming. The original Shamrock coal mines were located on this farm at the turn of the century, so we kept the Shamrock name to pay honor to our shared history in the coal industry. We still actively farm portions of this property. The silo at this barn is original. It was very important to us to preserve it in the remodel.

We also have a passion for fine dining and fresh, healthy foods. We believe that the best nourishment comes from quality ingredients that are hand prepared with time and love and talent. And all meals are always better when shared with friends. We equally welcome you to fill up the large tables with family and friends or to enjoy a romantic dinner for two.

We sincerely hope you enjoy your entire experience here!

Jason and Angie

Dining

Our goal is to give you a refined culinary experience in a relaxed setting. We work tirelessly to source the highest quality, cleanest ingredients from around the globe: from Prime & grassfed meats, to wild caught seafoods, and non-GMO grains. We strive to keep everything hormone and antibiotic free. Then our talented Chef Alex works his magic with these ingredients to elevate them to new heights in a delectable and artful presentation. He makes everything fresh in house down to the stocks and sauces. In addition, per my request to boost the microbiome benefits, chef designed the plates to maximize the diversity of plants and herbs for added health benefits.

Bar

Enjoy craft cocktails created from the finest ingredients by our talented mixologist. Browse our fine wine selection and choose one to please your palette. Or enjoy a cold brew. We offer a variety of draft, bottled and craft beer.

Cigars

If you enjoy a good cigar we have a selection that will not disappoint. See the bartender for current options and feel free to enjoy them at any of the outdoor tables or at the fire pit.

Member Liquor Lockers

Members are eligible to purchase a locker that will be personalized with their name. They are welcome to bring their prized libations to showcase them onsite or to enjoy anytime they visit.

APPETIZERS

Pierogies\$10
JOHNSTOWN KIELBASA, CHEESE SAUCE, CARAMELIZED ONION, PICKLED MUSTARD SEED

Shrimp Sambuca\$17
FLAMBÉED SHRIMP, SAMBUCA CREAM SAUCE, TOMATO, CHIVES

Poutine\$9
HAND CUT TALLOW FRIES, GRAVY, LOCAL WHITE CHEDDAR CURDS, PARSLEY

Smokey Mussels\$25
1LB FRESH MAINE MUSSELS, BACON BUTTER SAUCE, PICKLED LEMON,
SHALLOT, PARSLEY, TOASTED SOUR DOUGH

Venison Loin*\$20
BOURBON CHERRY SAUCE, WHIPPED GOAT CHEESE, PICKLED SHALLOT

BREAD SERVICE

FRESH BAKED PARKER HOUSE ROLLS IN
CAST IRON WITH SPECIALTY BUTTERS AND
MALDON SEA SALT \$8

SOUPS

3 Meat Chili – BØEF, VEAL, LAMB,
CHILI FINISHED WITH SOUR CREAM AND
CHEDDAR CHEESE \$12

Chef Soup Du Jour – \$MP

SALADS

Blue Cheese Wedge\$14
BABY ICEBERG, HOUSE MADE BLUE CHEESE DRESSING, CRISPY BACON, CHERRY BOMB TOMATOES,
CHIVES, BLUE CHEESE CRUMBLE

Caesar\$13
ARTISAN ROMAINE, HOUSE MADE CAESAR DRESSING, LEMON PEPPER CROUTONS, SHAVED
PARMESAN, ANCHOVY

Winter Cobb Salad.....\$15
MIXED GREEN, CANDIED PECANS, DRIED CRANBERRIES, CRISPY BACON, APPLE, CHEDDAR CHEESE,
HARD BOILED EGG, HONEY DIJON DRESSING

SIDE DISHES

CONFIT GARLIC WHIPPED POTATOES | \$9
BRULÉE SWEET POTATO | \$8
JALAPENO AU GRATIN | \$12
BAKED POTATO | \$7
TRUFFLE TALLOW FRIES \$8

LOBSTER MAC AND CHEESE | \$22
KOSHO SPICED BROCCOLINI | \$12
LEMON GARLIC ASPARAGUS |\$12
APPLE & BACON BALSAMIC BRUSSEL SPROUTS \$14
HONEY ROASTED CARROTS | \$9
MAC AND CHEESE |\$14

PRIME STEAKS

Filet Mignon* 8oz.....\$62 **NY Strip Steak*** 12oz\$53
Filet Mignon* 10 oz\$72 **Cowboy Ribeye*** 18oz \$75
Porterhouse* 16oz.....\$60

ACCOMPANIMENTS

BLUE CHEESE CRUST | \$9
WILD ROASTED MUSHROOMS | \$8

GARLIC BUTTER SHRIMP | \$16
OSCAR STYLE | \$15

LOBSTER TAIL \$23

Sauces

BEARNAISE SAUCE | \$6
CHIMICHURRI | \$5
HOUSE MADE BUTTER HORSERADISH | \$4
HOUSE MADE STEAK SAUCE | \$6

HOUSE SPECIALTIES

Teriyaki Salmon.....\$46
SALMON, STICKY RICE, SHIITAKE MUSHROOM, CARROTS, SOY BUTTER SAUCE, CILANTRO, SESAME SEED
Suggested pairing Oyster Bay Sauvignon Blanc, Marlboro region New Zealand

Rabbit Ragu\$36
HOUSE MADE MUSHROOM RAVIOLI, PARMESAN, PARSLEY, TRUFFLE OIL
Suggested pairing Louis Latour Bourgogne, France

Spiced Duck*\$48
SWEET POTATO PUREE, BLUEBERRY GASTRIQUE, SWISS CHARD, MICRO GREEN
Suggested pairing Primarius Pinot Noir from Willamette Valley, Oregon

Crispy Heritage Chicken.....\$36
GREEN CHORIZO GRAVY, PEAS, ROASTED CIPPOLINI ONION, GARLIC CONFIT MASH
Suggested pairing Woodbridge by Robert Mondavi Chardonnay, California

Dry Aged Pork*\$40
BOURBON MAPLE BRINE, HAZELNUT PARMESAN FARRO, CHARRED BROCCOLINI, BOURBON GLAZE
Suggested pairing Villa Wolf Gewurztraminer, Germany

*MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISE OF FOODBORNE ILLNESS