

Desserts

ALL MADE IN HOUSE!

Skillet Cookie \$14

BROWN BUTTER BOURBON CHOCOLATE CHIP COOKIE TOPPED WITH VANILLA BEAN ICE CREAM, WHIPPED CREAM, AND CHOCOLATE DRIZZLE

Carrot Cake \$18

10 LAYER CARROT CAKE WITH CREAM CHEESE ICING, PINEAPPLE SAUCE, AND WHIPPED CREAM

Seasonal Cheesecake \$14

ASK YOUR SERVER FOR DETAILS!

Beverages

\$3.99

COKE

DIET COKE

SPRITE

GINGER ALE

SWEET ICED TEA

UNSWEEPENED 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.

SALADS

Blue Cheese Wedge	\$14
BABY ICEBERG, HOUSE MADE BLUE CHEESE DRESSING, CRISPY BACON, CHERRY BOMB TOMATOES, CHIVES, BLUE CHEESE CRUMBLE	
Caesar	\$13
RED 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	

Add a Protein to Your Salad

- GRILLED CHICKEN \$12
- GRILLED SHRIMP \$15
- GRILLED SALMON \$17
- PRIME SIRLOIN* \$24

BREAD SERVICE

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

SOUPS

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

Chef Soup Du Jour - \$MP

ENTREES

Pierogies	\$10
JOHNSTOWN KIELBASA, CHEESE SAUCE, CARMELIZED ONION, PICKLED MUSTARD SEED	
Lobster Mac and Cheese	\$18
CAVATAPPI, CHEESE SAUCE	
French Dip	\$18
SLICED BEEF, GRUYERE, AU JUS, CARMELIZED ONION, PRETZEL BUN	
Fall Harvest Bowl	\$21
FARRO, WILD RICE, ROASTED BUTTERNUT SQUASH, TOASTED CHICKPEAS, SWISS CHARD, FETA, ROASTED PISTACHIO, BALSAMIC GLAZE	
Duck Confit Baguette	\$22
CONFIT DUCK, ARUGULA, BRIE, FIG SPREAD, BAGUETTE \$22	
Grilled BLT	\$17
SOURDOUGH, FRESH TOMATO, BACON, PESTO	
Balsamic Flatbread	\$21
FIG, GOAT CHEESE, ARUGULA, BALSAMIC DRIZZLE \$21	
Meatlovers Flatbread	\$21
HOUSE MADE NEAPOLITAN STYLE SAUCE, MEATBALLS, PEPPERONI, PROSCIUTTO, BACON, RED ONION, PARSLEY	
Turkey Devonshire	\$19
TOASTED SOURDOUGH, ROASTED TURKEY, APPLEWOOD BACON, FRESH SLICED TOMATO, CHEDDAR CHEESE SAUCE	
Pepperoni Jam Grilled Cheese	\$10
HOUSE MADE PEPPERONI JAM, AMERICAN CHEESE, PROVOLONE, SOURDOUGH	

Enjoy your choice of half a sandwich or flatbread with a cup of soup for \$15

All sandwiches are served with rosemary seasoned kettle chips.

Upgrades:
Tallow fries \$2.50
Poutine \$4
Loaded fries \$4
Onion rings \$3