



**Farrell's**  
**LOUNGE**  
**BAR & GRILL**

[FARRELLSLOUNGE.COM](http://FARRELLSLOUNGE.COM)



## STARTERS



### CHICKEN WINGS

6 / \$7 12 / \$12 18 / \$17

Crispy Chicken Wings tossed with your choice of house made sauces: Buffalo Hot, Garlic Parmesan, Asian Glaze and Sweet & Smokey.

### MUENSTER CHEESE FRIES \$9.50

Crispy Fries loaded with Muenster Cheese, Grilled Jalapeños, Bacon, Tomatoes, Red Onions and Scallions.

### CRAB CAKES \$12

Deep-Fried Crab Cakes. Arugula, Sherry Walnut Vinaigrette, with Roasted Red Pepper Coulis and reduced Balsamic Vinegar.

### CHICKEN TENDERS \$8

Three Crispy Chicken Tenders fried to Golden Brown Deliciousness and served with a trio of Sauces and Chips.

### FRIED CALAMARI \$10

Lightly Battered and served with tangy Housemade Cocktail Sauce

### SLIDERS \$9.50

Angus Beef, Tillamook's Sharp White Cheddar, Caramelized Onions, Dijon Mustard, King Hawaiian Rolls

### SPINACH AND ARTICHOKE DIP \$10

A blend of our Cheeses with fresh Spinach, Artichoke, and Herbs served hot and delicious with toasted Pita Bread.



## BETWEEN THE BUN SERVED WITH CHIPS



### HANGOVER BURGER \$10

Apple Wood Smoked Slab Bacon, Fried Egg, Crispy Hashbrown and American Cheese.

### CHICKEN SANDWICH \$9

Pesto Goat Cheese Spread, Cherry Pepper Relish, Arugula and Roasted Red Onions.

### PHILLY CHEESESTEAK \$12

Thin sliced Strip Loin with Caramelized Onions and Peppers on an Italian Sub Roll and topped with melted Provolone Cheese.

### BLT...AND C \$12

Fresh made Crab Cake with Petit Jean Mountain Slab Bacon, Romaine Lettuce, Spiced Tomato Jam and Smoked Remoulade.

### SHIITAKE AND SWISS BURGER \$10

Sweden Creek Farms Shiitake Mushrooms with Gruyere Cheese and Caramelized Onions.

### BLEU CHEESE BURGER \$10

Creamy Bleu Cheese Crumbles with Fig Marmalade, Spring Mix and Roasted Red Onions.

### FARRELL'S ULTIMATE BACON CHEESE BURGER \$13

We Grind It In House!! Our House Ground Beef Tenderloin and Petit Jean Mountain Slab Bacon with Tillamook White Cheddar Pimento Cheese then topped with American Cheese then topped with more Bacon.

### REUBEN \$9

Corned Beef, Sauerkraut, homemade Russian Dressing on Marble Rye.

### BEEF & WECK \$10

Thin sliced Rare Beef on a Kummelweck Roll with Horseradish and Au Jus for Dipping.

### TIJUANA DOG \$6.50

1/4 lb. Dog wrapped in Bacon and Grilled with Caramelized Onions, Sautéed Peppers and a Thai Chili Mustard.

### CUBAN \$9

Roasted Pork, Petit Jean Ham, Gruyere Swiss Cheese and Pickles with Whole Grain Mustard on a Hoagie.

### BEEF TENDERLOIN AND BACON SANDWICH \$12

Roasted Beef Tenderloin, crispy thick sliced Petit Jean Bacon, Caramelized Onions, Garlic, Wilted Baby Spinach, Fresh Tomato and Creamy Horseradish Spread.

### CHEESEBURGER \$8.50

Classic American Favorite Simply Prepared

### HOT TUNA MELT \$8

Classic Tuna Salad Recipe, heated on our griddle with Tomatoes and melted Gruyere Cheese, served on Marble Rye Bread.

### ITALIAN PANINO \$10

Roasted Chicken, Pepperoni, and Salami. A trio of Mozzarella, Provolone, and Sharp Cheddar Cheeses, Red Onions, Pepperoncini, house made Italian Dressing pressed in a Ciabatta Panino Roll.

### BBQ VEGGIE BURGER \$9

A grilled homemade Black Bean and Rice Veggie Burger, Provolone, Smoked Paprika Aioli, Arugula and Balsamic Caramelized Onions.



## WRAPS



CHOOSE BETWEEN HERBED GARLIC  
OR HONEY GRAIN TORTILLA, SERVED WITH CHIPS

### GRILLED CHICKEN CAESAR \$9

Grilled Chicken, Romaine Lettuce, Classic Caesar Dressing and Parmesan Cheese.

### VEGGIE WRAP \$8

Baby Spinach and Wild Arugula, sliced Cremini Mushrooms, Tomatoes, julienned Red Onion, toasted Pecan Pieces and a Za'atar Spiced Chickpea Puree.

### CALIFORNIA \$9

Thin Sliced Turkey Breast, Bacon, Gruyere Swiss Cheese, Baby Spinach, Roasted Red Onions, Fresh Tomatoes, Sprouts, Avacado, and Smoked Paprika Aioli

### SANTE FE \$9

Grilled Chicken with Pepper Jack Cheese, Lettuce, Tomato, and Corn & Black Bean Salsa



## SALADS



### SPINACH \$10

Baby Spinach, Cremini Mushrooms, julienned Red Onion, crispy Za'atar Spiced Chickpeas, homemade Italian dressing.

### ARUGULA \$10

Arugula, Herbed Goat Cheese Fritters, Petit Jean Mountain Slab Bacon, Beets, Candied Apples and a Sherry-Walnut Vinaigrette

### CAESAR \$9

Simply prepared from Romaine Lettuce, house made Caesar Dressing, Parmesan Cheese and Croutons

### WEDGE \$9

Iceberg Lettuce, Goat Cheese Buttermilk Dressing, Apple Wood Smoked Bacon, Roasted Red Onion, Tomato, Bleu Cheese

### COBB \$10

Lettuce mix, Bleu Cheese, Marinated Cherry Tomatoes, Avocado, Black Olives, Soft-Boiled Egg, Diced Bacon, and Shallot Balsamic Vinaigrette.



## SIDES



Crispy Fries with Herbs & Parmesan ..... \$3

Truffle Bacon Fries ..... \$6

Mac and Cheese ..... \$5

Buffalo Chicken Mac and Cheese ..... \$6

Bacon Mac and Cheese ..... \$6

Add Truffle Oil to Any of the Sides Listed Above ..... \$2

### SEARED BRUSSEL SPROUTS \$6

### DAILY VEGGIE \$5

SOUPS: CUP \$4 BOWL \$6

Tomato Basil, Potato Leek and Soup of the Day

1/2 SALAD \$6

Wedge, Arugula, Caesar, Spinach, or Cobb

ADD CHICKEN \$3

## KIDS

12 AND UNDER

CHICKEN TENDERS

GRILLED CHEESE

HOT DOG

-SERVED WITH CHIPS-

ALL \$5

## HAPPY HOUR

MONDAY-FRIDAY FROM 5-7 PM

\$1 OFF ALL DRAFTS

25% OFF ALL SPIRITS

& 25% OFF APPETIZERS



## FEATURED ENTREES



SERVED AFTER 5PM

### SHRIMP AND BUTTERNUT SQUASH FETTUCINI \$20

Pan seared Shrimp, Sweden Creek Farms Shiitake Mushrooms,  
and Butternut Squash Sage Cream Sauce

### RIBEYE \$32

One Pound Ribeye served with Truffle Whipped Mashed Potatoes, Grilled Broccolini  
served with Cabernet Butter and Balsamic Reduction

### SURF & TURF \$28

Grilled 7 oz Center Cut Filet & Scampi Style Shrimp, Roasted New Potatoes,  
Asparagus served with Creamy Horseradish Sauce and Spiced Tomato Jam

### BLACK & BLUE FILET \$24

Beef Filet seared on a hot iron pan, Roasted Fingerlings, Balsamic Glazed Brussels  
Sprouts, served with a decadent Bleu Cheese Mousse

### CHICKEN BREAST \$23

Bone In, Skin On Airline Chicken Breast With Creamy Parmesan Risotto, Roasted  
Carrots & Brussels Sprouts, Served With A Rich Bacon Cream Sauce

### VEGETABLE RISOTTO \$16

Traditional Creamy Arborio Rice, Butternut Squash, Truffle Oil, Cherry Tomatoes,  
Steamed Asparagus and Romanesco Broccoli

### MOLASSES BRINED PORK CHOP \$20

Bone in, served with New Potatoes and Brown Sugar Glazed Baby Carrots



## DESSERTS



YOUNGS DOUBLE CHOCOLATE STOUT BROWNIE  
WITH VANILLA ICE CREAM \$7.50

HOUSEMADE CHEESECAKE WITH HONEY GRANOLA \$7.50

SEASONAL CRÈME BRULE \$7.50