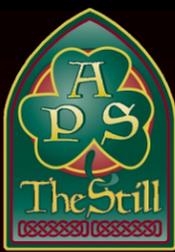


An Poitin Stil



salads

Steak Salad* (GF)

Grilled filet mignon tips served over mixed greens with sautéed mushrooms, grape tomatoes, and blue cheese crumbles served with balsamic vinaigrette 14.99

Chicken Cobb Salad (GF)

Crispy romaine and fresh grilled chicken with tomatoes, eggs, smoked applewood bacon, avocados, and aged blue cheese with a red wine vinaigrette on the side 13.99

Blackened Salmon Salad

Fresh salmon blackened and served over baby arugula with feta cheese, bacon and egg. Lightly topped with a white balsamic vinaigrette 14.99

Crab and Arugula Salad

Baby arugula tossed with white balsamic vinaigrette and topped with fresh mozzarella, avocado, mango and lump crab 14.99

Goat Cheese Salad

Breaded and lightly fried goat cheese medallions with mesclun greens, candied pecans, and grape tomatoes drizzled with a raspberry balsamic vinaigrette 9.99

Caesar Salad

Fresh romaine tossed in our Caesar dressing, garlic croutons, and parmesan cheese 6.99

salad additions

with Grilled Chicken add 4.99

Chicken Tenders (2) 4.99

Grilled Salmon 7.99

Grilled Shrimp 7.99

Grilled Steak 8.99

Dressings: Thousand Island, Ranch, Bleu Cheese, Creamy Caesar, Oil & Balsamic Vinegar, Honey Mustard, Balsamic Vinaigrette, Raspberry Balsamic Vinaigrette, Red Wine Vinaigrette, White Balsamic Vinaigrette

soups

Served by the bowl with warm brown bread

Irish Cobbler

A hearty, creamy blend of potato, smoked gouda cheese and applewood bacon 5.99

Irish Onion

Rich beef and sweet onion broth slow cooked, topped with crispy onions, and finished with melted sharp cheddar 5.99

Maryland Crab

Delicious homemade recipe loaded with vegetables and crab 5.99



Denotes Irish Specialty

**Consuming raw or undercooked meats, seafood, poultry, or eggs can increase your risk of food borne illness, especially if you have certain medical conditions.*

An Poitin Stil prefers Cash, Visa, Mastercard, and Discover. No personal checks please.

appetizers

P. Cullen's Crab Dip

Delicate blend of cream cheese, Old Bay, and lump crab, topped with crispy potatoes, served with toast rounds and crackers 12.99

Irish Nachos

Potato wedges with cheddar cheese sauce, smoked applewood bacon, and scallions served with a side of sour cream 8.99
Add: Chicken or Corned Beef 4.99

Stout Brie

Imported cheese wedge dipped in stout batter, served with raspberry sauce, fresh baguettes, and fruit garnish 9.99



Blarney Springrolls

Corned beef, cabbage, and champ in a delicate wrap, served with spicy mustard and sweet chili sauce 8.99

Guinness Onion Rings

Onions coated in rich Guinness batter served with a creamy horseradish sauce 7.99

Fried Calamari

Fresh calamari lightly battered and flash fried to perfection, served with marinara and an Asian dipping sauce 11.99

Beef Short Rib Flatbread

Our slow cooked beef short rib, red onion, mozzarella and feta cheese baked on a rustic flatbread then topped with baby arugula 11.99

Caprese Flatbread

Thinly sliced tomato and fresh mozzarella cheese on a rustic flatbread, topped with basil, served with oil & vinegar 8.99
Add: Chicken or Shrimp 4.99

Chicken Tenders

Crispy house breaded chicken tenders served with choice of spicy wing, BBQ, or honey mustard sauce on the side, garnished with celery and carrot sticks 10.99
Extra sauce .50 each

Crab Pretzel

A soft pretzel topped with our homemade crab dip and smothered with cheddar cheese 12.99

Galway Mussels

One pound of Prince Edward Island mussels, served in a white wine sauce with a side of garlic bread 12.99

Chicken Quesadilla

Grilled chicken with sautéed onions, tomatoes, green peppers, and shredded cheeses, served with salsa, sour cream, and guacamole 9.99

Reuben Flatbread

House cooked corned beef, sauerkraut, Tipperary cheese and Thousand Island dressing baked on a rustic flatbread 12.99

entrees

All entrees are served with warm brown bread. Add a side house salad or side Caesar for 1.99



Corned Beef and Cabbage (GF)

Slow cooked corned beef brisket, braised cabbage, boiled potatoes, in a parsley pan sauce 17.99
Try a pint of Guinness



Gaelic Steak* (GF)

Fresh hand cut filet mignon, pan seared, topped with onions, mushrooms and Irish whiskey sauce, served over colcannon 24.99
The Still recommends Josh Cellars Cabernet



Bangers & Mash

Grilled Irish sausage served over champ, topped with grilled red onion rings and natural au jus 16.99
The Still recommends Apothic Red Blend



Stil's Own Shepherd's Pie

Sirloin tips and vegetables in a savory gravy topped with champ and baked to a golden brown 17.99
The Still recommends Colores Del Sol Malbec

Sirloin and Shrimp

Grilled sirloin filet and shrimp topped with a demi glace. Served with champ and vegetable du jour 19.99
The Still recommends Chateau St. Jean Merlot



Irish Stew

Braised lamb with onions, carrots, and potatoes in a stout stock, served in a bread bowl 17.99
Try a pint of Guinness or the Mirassou Pinot Noir

Pappardelle Pesto

Pappardelle pasta tossed in a creamy basil and fresh mozzarella pesto Alfredo 13.99
Add: Fresh Lump 18.99 Chicken 15.99
The Still recommends Ecco Domani Pinot Grigio



Fish and Chips

White fish, stout battered and deep fried, served over our hand cut fries with malt vinegar and remoulade sauce 15.99
The Still recommends William Hill Chardonnay

Crab Cakes

Twin five ounce Maryland style jumbo lump cakes, broiled and served with champ and vegetable du jour MP
Single Crab Cake entrée is available MP
The Still recommends Mark West Chardonnay

Beef Burgandy

Red wine braised beef short rib slow cooked with diced vegetables topped with veal demi-glace. Served over champ with a side of vegetable du jour 19.99
The Still recommends Apothic Red Blend

Housemade Meatloaf

Generous portion of homemade meatloaf topped with gravy, served with champ and vegetable du jour 14.99
The Still recommends Mirassou

Curry Chicken

Fresh seasoned chicken breast tossed in an onion and pepper curry sauce on a bed of jasmine rice and cabbage 15.99
The Still recommends Mezzacorona Pinot Grigio

Dublin Salmon

Pan seared topped with a maple glaze, served with jasmine rice and vegetable du jour 19.99
The Still recommends Boordy Reisling

sides 2.99 each

Hand Cut Fries • Baked Potato • Braised Cabbage

Vegetable du Jour • Cole Slaw • Sweet Potato Fries • Jasmine Rice

Champ (green onion mashed potatoes) • Colcannon (Irish mashed potatoes and cabbage)

Side House Salad or Side Caesar Salad without Meal 3.99

(GF) = Gluten Free: An Poitin Stil is not a certified Gluten Free environment. The chance of any cross contamination due to airborne flour does exist.

We reserve the right to add 18% gratuity to parties over 8 or those requesting separate checks.

GRILLERS & SANDWICHES

Sandwiches are served with homemade potato chips, French onion dip, and a dill pickle spear. Sandwiches are served on your choice of white, whole wheat, marble rye, French bread, Hawaiian roll, or Brioche bun. Gluten free roll add 2.49

Add your choice of hand cut fries, cole slaw, or colcannon for an additional 1.00, sweet potato fries for 1.99, or side house salad or Caesar for 1.99

Stil Burger*

Hand patted lean Angus beef, grilled to order with your choice of cheese on a Hawaiian roll 9.99

Big Stil Burger* (12 oz)
with your choice of cheese 14.99

Backyard BBQ Burger*

Grilled Angus burger topped with homemade BBQ sauce, caramelized onions, smoked applewood bacon, provolone and cheddar cheese on a sweet Hawaiian roll 13.99

The Stil's Specialty Burger*

Grilled hand crafted lean ground beef topped with corned beef cole slaw, Tipperary cheese, and Guinness aioli served on a toasted brioche bun 13.99

Reuben

House cooked corned beef, sauerkraut, Swiss cheese, and Thousand Island dressing, grilled on marble rye 12.99

Powerhouse

Fresh mozzarella, baby arugula, roasted red pepper, tomato, and basil aioli, served on toasted rosemary focaccia 10.99

Add chicken for 4.99

Smokehouse Chicken

Grilled chicken topped with smoked applewood bacon, smoked gouda cheese, crispy onions, and honey mustard dressing on a Hawaiian roll 11.99

Bookmaker Sandwich

Garlic bread piled high with sliced roast beef, topped with caramelized onions and served with a side of horseradish sauce 10.99

Stil's Turkey Club

Locally sourced smoked turkey breast and smoked ham served on white toast with lettuce, tomato, Tipperary cheese, and our Guinness aioli 10.99

Steak Sandwich*

'Knife & Fork' sandwich! Grilled filet mignon tips, served open-face on garlic bread with sautéed mushrooms and Swiss cheese 14.99

Classic Irish Ham and Cheese

Smoked ham, Irish Tipperary cheese and our house made cole slaw grilled on country white bread 10.99

Salmon B.L.T.

Fresh salmon filet grilled to perfection and topped with smoked applewood bacon, lettuce, and tomato, served on rosemary focaccia 13.99

Have it blackened for \$1 extra

Beef Short Rib Tacos

Three soft tacos with shredded beef short rib, baby arugula, feta cheese, tomato, and drizzled with a sesame ginger sauce 10.99

Smoked Turkey Rachel

Locally sourced smoked turkey, Swiss cheese, and cole slaw, grilled on marble rye 10.99

Shrimp Tacos

Grilled shrimp tossed in a fresh sweet mango chili sauce. Served with shredded lettuce 12.99

Shrimp Salad

Gulf shrimp in a delicate sauce, seasoned with Old Bay, served on a sweet Hawaiian roll 13.99

Crab Cake Sandwich

5 oz. Maryland style jumbo lump cake, broiled and served with your choice of crackers or brioche bun MP

healthy grillers

Buffalo Burger*

100% bison, all natural, antibiotic free, dry aged locally raised at Gunpowder Bison in Monkton, Maryland. Grilled and served on a brioche bun. A heart healthy red meat, bison is low in cholesterol, fat, and calories, but high in protein 14.99

Add cheese for .99

Cajun Turkey Burger

Fresh ground turkey burger grilled to perfection, topped with melted provolone cheese, avocado, lettuce, tomato, and chipotle aioli, served on a sweet Hawaiian roll 12.99

Impossible Burger

Grilled 100% plant based burger patty served on a brioche roll with lettuce and tomato 12.99

GRILLER TOPPINGS

Cheese Selections: Bleu • Tipperary • Cheddar
Swiss • Smoked Provolone • Gouda • American
Crispy Onions • Grilled Onions
Sautéed Mushrooms • Guacamole
.99 each/additional

PREMIUM TOPPINGS

Smoked Applewood Bacon • Avocado
1.49 each/additional

SPECIALTY DRINKS

Moe McGarity's Signature Irish Coffee

Fresh brewed coffee, Tullamore Dew Irish Whiskey, and Kahlua topped with fresh whipped cream and green sprinkles 8.00

Nutty Irishman

Bailey's Irish Cream, hazelnut liqueur, and coffee topped with fresh whipped cream 8.00

Mocha Coffee

Fresh brewed coffee, Bailey's Irish Cream, and Crème de Cocoa topped with fresh whipped cream and chocolate sprinkles 8.00

Classic Irish Martini

Tullamore Dew Irish Whiskey, Peach Schnapps, Blue Curacao, and orange juice. Garnished with sugar and an orange 9

DESSERT

Let our servers tempt you with our delicious selections

Cinnamon Sugar Cheese Cake Rolls

3 cheese cake rolls coated with a cinnamon sugar crust. Topped with a raspberry sauce and vanilla ice cream a la mode 5.99

Stil's Irish Cream Cheesecake 5.99

Chocolate Lava Cake

Warm chocolate cake oozing with a rich chocolate sauce. Topped with whipped cream and a scoop of vanilla ice cream 6.99

Warm Apple Pie a la Mode 5.99

Housemade Bread Pudding

With bourbon sauce 5.99

WINES

Blush & White Wines

Pinot Grigio

Mezzacorona, Italy 6.50 25

Ecco Domani, Italy 7.00 27

White Zinfandel

Beringer, CA 6.50 25

Rose

Dark Horse, CA 6.50 25

Sauvignon Blanc

Hess Select, CA 7.75 30

Nobilo, New Zealand 8.50 33

Reisling

Schmitt Sohne, GA 6.50 25

Boordy, Maryland 7.00 27

Moscato

Zonin Moscato, Italy 6.75 26

Chardonnay

Beringer Stone Cellars, CA 6.50 25

William Hill Central Coast, CA 7.25 28

Mark West, CA 8.00 31

Red Wines

Pinot Noir

Hobnob, France 7.25 28

Mirassou, CA 8.00 31

Malbec

Colores Del Sol, Argentina 7.00 27

Cabernet Sauvignon

Beringer Stone Cellars, CA 6.50 25

Josh Cellars, CA 8.50 33

Merlot

Beringer Stone Cellars, CA 6.50 25

Chateau St. Jean, CA 8.50 33

Blend

Apothic Red Blend 7.00 27

***Every Wednesday
all bottles of wine are 1/2 off.
4 pm - 11:30 pm**

All unfinished bottles may be corked and taken home.

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We reserve the right to add 18% gratuity to parties over 8 or those requesting separate checks.