

Sheehan's

Salad / Soup

Green Jacket | crisp greens | tomatoes | onions | blue cheese | pita chips | herb vinaigrette | **12**

Spring Chop Salad | baby gem iceberg | tomato | onion | blue cheese crumble | bacon | housemade ranch | **12**

Shrimp Bisque | holy trinity | tomato | traditionally made | shellfish stock | rice | **10**

Small Plate

Scotch Egg | boiled egg | sausage | panko breadcrumbs | creole honey mustard | **12**

Rosemary Mussels | Prince Edward Island | rosemary and white wine cream sauce | **20**

Tuna Tartare | sashimi grade | ginger soy glaze | wasabi aioli | toasted sesame seeds | **22**

Seared Scallops | seasonal vegetable puree | lardons | balsamic glaze | **25**

Pork Belly Burnt Ends | smoked | house made BBQ sauce | street corn salad | **20**

Smoked Chicken Wings | dry rubbed | creole mild sauce | housemade ranch | **18**

Large Plates

Honey Lacquered Duck | ginger soy marinade | flash fried | grits | collards | Asian BBQ sauce | **42**

Ginger Soy Tuna | jasmine rice | stir fried vegetables | ginger glaze | wasabi aioli | **38**

Tortellini Frutti Di Mare | 3 cheese stuffed | lobster, shrimp, & crawfish | crème | asiago | mushrooms | **48**

Lamb Shephard's Pie | smoked lamb shank | English peas | carrots | mashed potatoes | balsamic | **28**

Filet of Beef | 8oz beef tenderloin | mashed potatoes | asparagus | red wine veal reduction | **58**

Cowgirl Ribeye | Prime 22oz bone in | mashed potatoes | collard greens | chimichurri | **68**

Add to any Large Plate:

w/ 5 fried shrimp and onion rings | **12**

w/ broiled lobster tail and onion rings | **32**

Tonight's Presentation

Bayou Louisianne | stone ground grits | crawfish | mushrooms | lemon beurre blanc

Norwegian Salmon \$38 | Mississippi Catfish \$32 | Coldwater Lobster tail \$48

respectfully please no substitutions after 7PM

Draught Beer

Guinness

Peach State Light

Sullivans Irish Red

Highland: Gaelic Ale

Terrapin: Hopsecutioner

Blue Moon

Miller Lite

Michelob Ultra

Bells: Two Hearted Ale

Bottles & Cans

*Strongbow Cider, Stella Artois, Miller Highlife
Italian Peroni Lager, Heineken, Corona Extra,
Bud Light, Budweiser, Michelob Ultra,
Miller Lite, Coors Light, Amstel Lite, Classic City
Lager, Durty Gurl Transfusions*

Non-Alcoholic: *O'Douls, Guinness Zero, Blue
Moon N/A*

Cocktails

Irish Mule

Jameson, Gosling's ginger beer, lime juice

Summerville '75

Barhill Gin, St. Germain, champagne, lemon

The Peachy Blinder

*Crown Royal Peach, Peach Schnapps, Sour mix,
Orange Bitters, Egg White*

Apricot Bourbon Sour

*Basil Hayden, Apricot brandy, Apricot
Preserves, Lemon juice, Egg white*

Sheehan's Margarita

*Herradura Silver Tequila, Grand Marnier,
house-made sour mix, orange Juice*

Rocky Mountain Martini

*Tito's Vodka, olive juice, dry vermouth rinse,
rosemary blue cheese stuffed olives*

The Morgan

*Official pomegranate martini of The Hill,
Citron vodka, Pama, pomegranate juice, lemon*

Woodford Old Fashioned

*Woodford Reserve, sugar, bitters,
cherries, orange zest*

Chai Tea Martini

Titos, Chai Simple Syrup, Chai Tea, Crème

Non-Alcoholic Cocktails:

Pineapple Sunrise Martini

House made Chai Coffee (Hot or Iced)

Topo Chico Mineral Water