

# Harrigan's Family Restaurant

Take Out Menu 11:30-10:00pm call 973-263-0111  
Closed Mondays

## APPETIZERS

- Corned Beef Spring Rolls** \$12  
Hand rolled light and crispy spring rolls with cabbage and red potato
- Jumbo Wings** \$12  
Classic Buffalo or Thai Style
- Chicken Fingers** \$12  
Fresh and home made panko breaded tenders
- Broccoli Rabe Combo** \$14  
Served with diced chicken breast, crumbled sausage cannellini beans, cherry peppers sautéed in garlic and oil served with garlic bread
- Mozzarella Sticks** \$8  
served with home made marinara sauce
- Potato Skins** \$8  
Enough to share Add Bacon \$1
- Lettuce Wraps 3** (Share as an app or have it as an entree) \$13  
Ground chicken breast, hoisin sauce, water chestnuts and scallions
- Soft Pretzel Sticks** \$6  
with warm cheese dipping sauce ask to add sliced jalapeños

## SUMMER SALADS

Add grilled chicken \$3

- Chop Chop Salad** \$12  
Mixed greens, apples, dried cranberries, chick peas, mango, pear, walnuts and strawberries  
Add Cheddar & Bacon \$1
- Asian Style Salad** \$13  
Mesclun, cabbage, cherry tomatoes sliced almonds and mandarin orange wedges  
served with our home made Carrot Ginger Dressing
- House Salad** \$4  
Variety of fresh garden greens tossed with carrots, red cabbage, tomato and sliced cucumbers

## SANDWICHES

All Sandwiches come with pickles and your choice of Steak Fries or Skinny Fries

- Harrigan's Hamburger or Cheeseburger** \$11  
American Swiss or Cheddar \$1 Add Bacon \$1
- Harrigan's Special Steak Sandwich** \$14  
American Swiss or Cheddar \$1 Add Onions \$1
- Turkey Club** \$13  
Fresh Roasted Turkey prepared in house
- Chicken B.L.T.** \$12  
Spice it up? Ask for Cajun spice
- Famous German Style Hot Dogs** \$11  
Served with fries and sides of diced onions and relish
- Famous German Style Brats** \$11

Served with fries and topped with fried onions

## ENTREES

**Chicken Francese** \$18

Chicken breasts coated with egg and served with a buttery lemon sauce and penne

**Penne Pasta Vodka Pink Cream Sauce** \$13

Add diced chicken \$3

**Corned Beef Rye** \$13

Served on a bed of Rye bread and Russian dressing

Thinly sliced corned beef piled high with sauerkraut and melted Swiss cheese

**Famous Homemade Chili Bowl** \$13

Served with slices of garlic bread

Ask for optional toppings of shredded cheddar diced red onions and sour cream

**Chicken Parmigiana** \$18

Breaded chicken breast topped with marinara and melted mozzarella

## KIDS \$8

**Grilled Cheese**  
**2 Cheeseburger Sliders**  
**2 Lettuce Wraps**  
**Mac & Cheese Bites**

Choice of sides: Skinny Fries, Steak Fries or Seedless Grapes and GoGurt

## Homemade Desserts 5.95

**Peanut Butter Pie**  
**Black & White Cake**  
**Carrot Cake**

## Beverages

**Assorted Sodas \$2.50**

**Poland Springs Bottled Water \$1**

**Poland Springs Sparkling Spring Water 12oz Cans: \$2**

**Raspberry Lime / Black Cherry / Lemon Lime**

# Paddy O' Drink Menu

Craft Beer Cans \$6 (12 oz)      Craft Beer Buckets (4) \$20

Founders All Day IPA  
Abita Purple Haze - Raspberry Lager  
Dale's Pale Ale  
Bitburger German Pilsner  
Allagash White  
Hell Or High Watermelon Wheat Beer  
Lagunitas IPA

## 16oz. Aluminum Bottles

Budweiser \$5  
Bud Light \$5.  
Yeungling \$5  
Blue Moon \$6.

## 16oz. Draft Beer

Stella Artois \$6.50  
Bass Ale. \$6.50  
Guinness \$7 16oz. \$8.50 20 oz.  
Coors Light \$4

## Other Popular Cans

White Claw \$6 Natural Lime, Black Cherry, Ruby Grapefruit or Raspberry  
High Noon \$7 Black Cherry      \*more flavors coming soon:

## Wine List

Geisen Sauvignon Blanc	\$8 glass	\$39 bottle
Conundrum White Blend	\$10 glass	\$39 bottle
Kendall Jackson Chardonnay	\$9.75 glass	\$39 bottle
La Vielle Ferme Rosé	\$10 glass	\$39 bottle
Cambria Pinot Noir <small>Julia's Vineyard</small>	\$9 glass	\$34 bottle
Conundrum Red Blend	\$14 glass	\$54 bottle

## House Wine \$5.50 by the glass

Pinot Grigio / Chard / White Zinf / Merlot / Cab Sauv / Chianti

Sangria \$7 glass  
LaMarca Prosecco \$7.50 split bottle

## Upscale Wine Selection

### Full Bottles

LaVielle Ferme Sparkling Rosé \$42  
Louis M. Martini Cabernet Sauv. \$50

### Half Bottle

William Hill Estate Chardonnay \$22  
J Vineyards "Black" Pinot Noir \$22

## ON DECK MENU ITEMS

**Tacos al Pastor**  
**Warm Quinoa Bowl**