

salabs

All Dressings Made In-House: Creamy Caesar, Italian, Balsamic Vinaigrette, Champagne Vinaigrette, Ranch, Thousand Island

bolan"s sceak salab

Tender filet mignon strips and caramelized onions atop a bed of freshly mixed greens, topped with bleu cheese crumbles. Served with a zesty balsamic vinaigrette. 18

chicken pear salab

Grilled chicken breast atop a bed of fresh spinach and mixed greens sprinkled with feta cheese crumbles, candied walnuts, dried cranberries and topped with sliced pears. Served with a champagne vinaigrette dressing. 17 Substitute salmon Add 2

bolan"s house salab

A generous portion of mixed greens, veggies, and fresh berries with your choice of dressing. 8 Side Salad 6

Add grilled chicken 6 grilled salmon 7 filet mignon 10

caesar salab

Fresh chopped Romaine lettuce tossed in our creamy house made Caesar dressing topped with croutons baked in house finished with grated parmesan cheese. Served with anchovies upon request. Large 8 -- Small 6 Add grilled chicken 6 grilled salmon 7 filet mignon 10

soups

Home made with fresh ingredients

roasceb reb pepper, crab, æ smokeb gouba

A Sean Bolan's original! A blend of fire-roasted red peppers, smoked gouda, and lump crabmeat, finished with a touch of honey.
7/Cup 12/Bowl

irish seafood chowber

A hearty chowder made with cod, salmon, mussels, shrimp, and a splash of brandy. 7/Cup

soup ou jour

Ask your server for today's homemade soup selection.

bining hours

Monday - Thursday 11:00 AM to 11:00 PM Friday & Saturday 11:00 AM to 12:00 AM Sunday 11:00 AM to 10:00 PM

happy hour

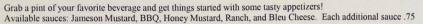
Monday - Friday 3:00 PM - 7:00 PM Saturday & Sunday 12:00 PM - 7:00 PM

> 12 South Main Street Bel Air, MD 410.420.9858

www.seanbolans.com



pub scarcers



chicken centers

Tenderloin chicken breast strips dipped in our home made beer batter and deep-fried. Choice of Honey Mustard, BBQ, Jameson Mustard, Buffalo Wing, or Ranch Sauce. 14

lamb chops

Four petite chops seasoned then grilled to order, served with "champ" and finished with our home made Marsala wine and mushroom demi-glace. Market Price

FRIED TREET COMOTOES

Green tomato slices panko dusted and flashed fried, topped with jumbo lump crab and drizzled with a spicy remoulade. Market Price

buffalo wings

Ten plump chicken wings served with celery and your choice of Bleu Cheese or Ranch dressing.

Available flavors: Hot, Medium, Fire, Cajun, Old Bay, Hot BBQ Mix. 16

Honey Old Bay (Add .75)

cater tot or chips poutine

Your choice of a heaping pile of steak cut fries or tater tots topped with shredded cheese curds, house made gravy, and scallions. 12

a basket of seasoned fries or tater tots 8

Add our home made gravies for 1.5

crab big

Our warm and creamy version of the local classic served in a toasted bread boulé and topped with melted Swiss and provolone cheese and diced tomatoes. 15

FRIED cheese curb

Hand cut cheese curds, panko & herb encrusted then flash fried. Served atop house made marinara sauce and finished with fresh cut basil. 12

quesabilla originale

Flour tortillas stuffed with diced tomatoes, caramelized onions, and a blend of jack and cheddar cheeses.

Served with salsa and sour cream. 10 chicken 12, filet mignon 15, crab 15

sort baked pretzel

Perfect with your favorite Bolan's draught... a warm soft-baked pretzel served with your choice of Jameson Mustard or our home made Honey Mustard. 6

ONION RINGS

A basket of fresh, hand-cut onions dipped in our home made beer batter and fried golden brown. 10

RISH ROlls

Our home made corned beef & cabbage in a wonton wrapper fried to a golden brown. Served with Thousand Island dressing for dipping. 10



craticional irish pare

Try Bolan's take on these favorites from the Emerald Isle.

Fish & chips

Filets of North Atlantic cod fried in our home made Harp beer batter served atop a generous portion of our steak cut chips. Grab a pint of Guinness and you'll almost feel as if you are sitting in a pub across the Pond! 17

inish scew

Lamb and beef braised until tender in a rich broth with carrots, celery and potatoes. Served with fresh bread.

7/Cup 12/Bowl

sheparo"s pie

Fresh ground lamb and black angus beef simmered in Guinness Stout, slow cooked with peas, carrots, turnips, celery and onions. Topped with our home made "champ" and Irish cheddar cheese and baked til golden brown.

Served with fresh bread. 15

IRISH searood chowder

Our signature seafood chowder... fresh and hearty with a splash of brandy and filled with cod, salmon, mussels, and shrimp. Served in a bread bowl. 14

bangers a mash

Grilled links of Irish sausage served with our home made champ (Irish mashed potatoes) covered in Bolan's home made gravy. Garnished with burgundy pan seared tomato wedges. 15

salmon

Hand cut grilled fresh Atlantic salmon filet topped with mustard dill cream sauce and served with jasmine rice and vegetable du jour. 19

ceat mile pailce

A Hundred Thousand Welcomes

We welcome you in the same way they do in County Tipperary, Ireland, the area of the Emerald Isle where Sean Bolan's gets its namesake. We sincerely hope that you will enjoy our menu offerings and daily specials as well as our vast selection of world-class draught and bottled beer and top shelf spirits.

Thanks for making Sean Bolan's a part of your day.

Slainte!

Please note: Due to limited seating availability during our peak hours, we ask you to consider your fellow patrons also waiting to dine. 18% gratuity added for parties of 6 or more





All sandwiches are served with lettuce, tomato, crisps (potato chips), and a pickle spear unless otherwise noted. Add Chips (steak cut fries), Tater Tots, or Onion Rings for 3. Add a Side Salad, Vegetable of the Day, or Mac & Cheese for 4.

Grilled Flat Bread or Pretzel Roll also available for any sandwich for an additional 1.5

banger sanowich

Grilled Irish sausage with Jameson Mustard, diced tomatoes and melted Irish cheddar. Served on marbled rye with a side of champ. 14

black angus cheeseburger

250

A half-pound of char-grilled Angus beef cooked to order and served on a fresh kaiser roll. Topped with lettuce, tomato, and your choice of cheese: American, Swiss, Irish cheddar, provolone, or bleu cheese crumbles. 12

lamb burger

A half-pound of fresh ground lamb, cooked to order, then topped with crumbled feta and a julienned cucumber salad. Served on a grilled flatbread. 16

char-grilled chicken

8 ounces of fresh chicken breast filet grilled and topped with lettuce and tomato. Served on a fresh kaiser roll. 12

*Also available blackened for an additional 1.00

beer-baccered Fish

Fresh Atlantic cod dipped in Bolan's home made Harp batter and fried golden. Served on a fresh kaiser roll and topped with lettuce and tomato. 12

cipperary chicken sanowich

Grilled chicken breast topped with roasted red peppers, spinach, and provolone, and finished with sun-dried tomato aioli. Served on a toasted pretzel roll. 15

Ribeye wrap

Medium rare to medium shaved Ribeye steak served in an herb and garlic tortilla wrap with mixed mesclun greens, red onions, Swiss cheese & a creamy horseradish sauce. 15

wee ones menu

Available for children 12 and under.

All offerings priced at \$7 and include choice of fountain soda or juice.

TRILLED Cheese on white toast, with French fries.

mini burger on potato roll, with French fries.

chicken centoers three chicken tenderloin strips served with French fries and BBQ dipping sauce.

mini pizza a personal size tomato and cheese pizza.

nodles and cheese sauce topped with bread crumbs then baked.

salmon spinach wraps

Fresh grilled Atlantic salmon tossed with spinach, bacon, red onions, and a light dijon aioli, then wrapped in an herb and garlic tortilla. 14

crab cake sanowich

Our home made crab cake with 5 ounces of jumbo lump crabmeat, broiled and served on a fresh potato roll.

Market Price

chicken caesar wrap

Grilled chicken tenderloin pieces tossed with romaine lettuce, our home made Caesar dressing, and parmesan cheese. Wrapped in a garlic herb tortilla. 13

Reuben

Slow cooked corned beef brisket topped with sauerkraut, Swiss cheese, and Thousand Island dressing on marbled rye bread. 16

bolan"s pabby melc

Our half-pound char-grilled Angus beef burger cooked to your order and topped with sautéed onions and melted Irish cheddar. Served on marbled rye. 14

FRIED FREEN COMOTO blc

Lightly breaded fried green tomatoes topped with a generous portion of thick cut bacon and fresh lettuce, topped with a spicy remoulade and served on marbled rye. 13

schniczel sanowich

Lightly breaded pork tenderloin topped with braised red cabbage and Swiss cheese served on a pretzel roll with house made Jameson Mustard Sauce. 14

FRENCH DID

Sliced Ribeye steak piled high topped with caramelized onions and melted provolone cheese served on a rustic French baguette served with au jus. 16



Ask your server for our daily Dessert Selections

FACEBOOK TWITTER INSTAGRAM UNTAPPED

book your next private event at sean bolan"s...

We welcome private parties. Our first and second floors are available for both private parties and fully catered events for 10 to 200 guests.

We will customize your event according to your budget and menu requirements.

Please ask any manager for more information.

FIFT CERTIFICATES

Our gift certificates are available in any denomination you desire.

They're perfect for the Irish lover in all of us!

home to bel air"s best pint of guinness

entrees

All Bolan's entrees are served with champ (Irish mashed potatoes) and our vegetable of the day, unless otherwise noted (excluding Chicken Pot Pie)

FILET MICHON, ONE OR TWO

Choose one or two 5 ounce petit filet mignon, cooked to order. Market Price

gaelic sceak

Grilled 12 ounce New York strip sirloin cooked to order. Market Price

crab cakes, one or two

Choose one or two home made 5 ounce broiled jumbo lump crab cakes. Market Price

sceak a cake

Our 5 ounce petit filet mignon accompanied by our 5 ounce jumbo lump crab cake. Market Price

balcimore pasca

Jumbo lump crabmeat and chicken breast pieces sautéed with spinach and diced tomatoes in an Old Bay cream sauce tossed over pappardelle pasta. 24

weiner schniczel

Lightly breaded pork tenderloin flash fried and topped with our house made mushroom gravy, served atop champ and braised red cabbage. 18

chicken por pie

Fresh chicken breast chunks, corn, carrots, potatoes, and peas in a savory home made gravy and topped with a flaky puffed pastry. 13

grilled herb chicken

Grilled herb marinated chicken breast topped with our Marsala mushroom gravy. 16

scuffed cabbage rolls

Seasoned Angus beef mixed with onions, garlic, and rice, wrapped in cabbage leaves, topped with cheese curds and baked in a savory tomato sauce. Served with Irish champ only. 16

coday's dinner specials

Each day, our chef prepares a selection of specials you won't find on our menu. Ask your server or bartender for today's culinary delights. Priced Daily

side dishes

Vegetable of the Day 5
Champ (Mashed Potatoes) with Gravy 5
Irish Mac & Cheese 6
Jasmine Rice 4
Braised Red Cabbage 4
Sautéed Spinach 5

Have you sampled Bolan's Selection of Fine Irish Whiskeys? Ask your server or bartender for the current whiskey selection available on our Top Shelf.

Capath leibh!
(Gaelic for Thanks)
We thank you for your patronage!

www.seanbolans.com

