

DARGAN'S
VENTURA
IRISH PUB & RESTAURANT



STARTERS

IRISH POTATO SKINS

Crispy potato skins covered in melted cheese, bacon and green onions served with sour cream or homemade ranch dressing 12.

BEER BATTERED ONION RINGS

Jumbo onion rings hand-dipped in a Harp beer batter and fried golden brown. 8.

TIPPERARY CHIPS & DIP

A local favorite! Creamy cheddar cheese, pico de gallo, jalapenos & corned beef, served in a dipping bowl surrounded by homemade potato chips. 12.

DARGAN'S CLASSIC FRIES

Crispy hot fries smothered in cheddar cheese & topped with bacon 10.

CALAMARI STEAK STRIPS

Panko crusted and lightly fried, served with coleslaw and homemade chipotle aioli dip 10.

BUFFALO TENDERS

Chicken tenders tossed in a spicy buffalo sauce, served with coleslaw and ranch or bleu cheese dressing 10.

AHI TARTAR

Fresh ahi with balsamic vinegar, soy sauce and sesame seeds, on top of a crispy wonton with chipotle aioli and cilantro 11.

QUESADILLA

Stuffed with cheese, blackened chicken, homemade pico de gallo and served with guacamole, sour cream and salsa verde. 12. Substitute steak add 2.

THE SHRIMP

Jack Patrick's favorite! Sautéed shrimp served on a bed of mashed potatoes, surrounded by our spicy chili-garlic butter sauce 12.

SPICY CHICKEN SKEWERS

Three spicy marinated chicken skewers, grilled and served over rice with either a coconut curry or zesty peanut sauce 11.

SMOKED SALMON

Thinly sliced smoked salmon on a crostini with red onions, capers, hardboiled egg and a house made dill spread 12.

MUSSELS

Steamed in a white wine broth, with garlic, lemon, parmesan and parsley, served with bread 12.

SOUPS & SALADS

Items with two prices are available in lunch or dinner portions.

LEEK & POTATO SOUP

A true Dargan's classic 5./Cup 7./Bowl

GUINNESS ONION SOUP

"Guinness is good for you, so why not the soup?" 5./Cup 7./Bowl

HOMEMADE SEAFOOD CHOWDER

Clams, shrimp, scallops and root vegetables finished in a savory cream broth, topped with salmon 6./Cup 10./Bowl

SEARED AHI SALAD

Seared & sliced yellow fin tuna served on top of fresh mixed greens with crispy wontons, mandarin oranges, cucumbers and a cucumber wasabi dressing 13./15.

BBQ CHICKEN SALAD

Mixed greens tossed with ranch, black beans, sweet corn, pico de gallo, cheese and BBQ chicken, topped with crispy tortilla strips 12./14.

CHICKEN CAESAR SALAD

Grilled chicken breast, chopped romaine, Caesar dressing, parmesan cheese and croutons 12./14.

COBB SALAD

Chopped romaine hearts, grilled chicken, crumbled bleu cheese, hard boiled egg, bacon and tomato, served with bleu cheese dressing 11./13.

PEAR & BRIE SALAD

Mixed greens with a raspberry vinaigrette dressing, poached pears, toasted pecans, strawberries and topped with a wedge of fried brie 15.

SPICY SALMON SALAD

Broiled salmon served on a bed of mixed greens, toasted pecans, strawberries, and apples with a balsamic vinaigrette 15.

SPICY BUFFALO CHICKEN SALAD

Crispy buffalo chicken tenders, romaine lettuce, tomatoes, bacon, avocado, jack and cheddar cheese, tossed with ranch dressing 12./14.

SOUP & SALAD

Dargan's side salad and a cup of soup of your choice 9. Substitute chowder 2.

DARGAN'S SIDE SALAD

Spring mix, carrots, tomatoes, croutons and your choice of dressing 5.

DINNER ENTRÉES

Entrées are served with your choice of two sides. Upgrade to premium side for 2. each.

RYAN'S RIB EYE STEAK

With the most marbling of all the cuts, the 12 oz Rib Eye is so very flavorful & tender 34.

THE FILET

This elegant 8 oz cut is guaranteed to delight! Grilled to perfection, just the way you like it 32.
Add red wine reduction 2.

SURF & TURF

The best of both worlds!
8 oz Filet and 5 grilled shrimp 35.

ROASTED BREAST OF CHICKEN

Marinated in lemon, rosemary & garlic, topped with a lemon-butter sauce 18.

LAMB SHANK

The Original!
Domestic lamb slowly braised, served with a red wine reduction sauce 28.

PUB POT ROAST

Slow cooked with carrots, onions & celery; sliced to order and topped with homemade beef gravy 20.

GRILLED PORK CHOP

Bone in pork chop topped with sautéed mushrooms and onions 16.

GRILLED ATLANTIC SALMON

Atlantic salmon, grilled & seasoned perfectly, dressed with mango salsa 20.

BLACKENED AHI

Fresh sushi-grade ahi, lightly seared and served with a sesame sauce 20.

CATCH OF THE DAY

Your server will describe our fresh seafood special of the day Mkt Price.

THE SIDES 4.

Side Salad ~ Sautéed Vegetables ~ Sautéed Spinach ~ Sautéed Mushrooms & Onions
French Fries ~ Sweet Potato Fries ~ Mashed Potatoes ~ Brown or White Rice ~ Baked Potato

PREMIUM SIDES 6.

Potato Croquettes ~ Homemade Mac N' Cheese ~ Grilled Asparagus
Onion Rings ~ Loaded Baked Potato

TRADITIONAL FARE

Items with two prices are available in lunch or dinner portions.

BEER BATTERED FISH & CHIPS

Our most popular item! A generous portion of Harp beer battered Alaskan cod, served with fries, coleslaw and tartar sauce 14./16.

SHRIMP & CHIPS

Harp beer battered shrimp, served with fries, coleslaw and cocktail sauce 12./14.

CORNED BEEF & CABBAGE

An Irish-American favorite, slow cooked corned beef, sautéed green cabbage, served with mashed potatoes and a Dijon parsley sauce 14./16.

BANGERS & MASH

Irish style sausages with mashed potatoes & Heinz baked beans 12./14.

MARY BRIDGET'S IRISH STEW

Mom's recipe, made with the best of lamb, carrots, celery, potatoes & onions 11./14.

SPICY CHICKEN CURRY

A big favorite in pubs all across Ireland, served with basmati rice, fries, or both 15.

IRISH STEW PIE

Mary Bridget's Irish lamb stew, topped with mashed potatoes and oven baked 15.

SHEPHERDS PIE

A delicious blend of ground beef & sautéed vegetables with a mashed potato topping, oven baked 12./14.

STEAK & GUINNESS PIE

Diced tender steak with carrots, celery, onion, potato, mushrooms & peas in a Guinness sauce, topped with a flaky crust & oven baked 'til golden brown 16.

HOMEMADE SEAFOOD POT PIE

Clams, scallops, shrimp, and root vegetables, topped with a flaky crust and baked 'til golden brown 15.

CHICKEN POT PIE

Diced chicken & vegetables in a creamy white sauce, topped with a flaky crust & oven baked 'til golden brown 15.

ALL-DAY IRISH BREAKFAST

Irish style sausage, Irish bacon, two eggs, sautéed mushrooms, Heinz baked beans, potato croquette, fried tomatoes, fries & home-baked Dargan's brown bread 16.

SANDWICHES & BURGERS

All sandwiches & burgers are served with choice of fries, sweet potato fries, potato chips, salad, coleslaw, or fruit.

THE AULD FAVORITE BURGER

1/2 lb burger patty with lettuce, tomato, red onion & 1000 island dressing 12.

ALPINE BURGER

1/2 lb burger patty with lettuce, tomato, mayo, sautéed onions & bleu cheese crumbles 14.

PATTY MELT

1/2 lb burger patty, sautéed onions, swiss cheese, and 1000 island on toasted rye bread 13.

BLACKBEAN BURGER

Spiced vegetarian patty, lettuce, tomato, red onion & 1000 island dressing 11.

SLIDERS

Two beef sliders topped with cheese, lettuce, onion, tomato and 1000 island, served with fries 12.

TURKEY BURGER

Flame grilled 1/3 lb. turkey patty, seasoned with herbs & spices, served with tomato, alfalfa sprouts & mayo 11.

BLACKENED CHICKEN SANDWICH

Blackened chicken, lettuce, red onions, tomatoes, jack cheese and mayo on toasted sourdough bread 13.

PESTO CHICKEN SANDWICH

Grilled chicken breast, pesto, jack cheese, lettuce, red onions and tomatoes on a baguette 13.

TUNA MELT

Albacore tuna, celery and mayo, melted jack cheese, on toasted sourdough bread 12.

DARGAN'S BLT

Bacon, lettuce, tomato and mayo on toasted sourdough bread 10.

THE CLUB

Grilled chicken breast, bacon, lettuce, tomato, avocado, cheese & mayo, stacked three layers high on toasted wheat bread 15.

ROASTED VEGETABLE SANDWICH

Grilled zucchini, red onion, bell peppers, tomato, fresh mozzarella & pesto mayonnaise spread on toasted wheat bread 12.

REUBEN SANDWICH – IRISH STYLE

Tender slow cooked corned beef, sauerkraut & Swiss cheese with 1000 island dressing on toasted rye bread 16.

STEAK SANDWICH

Tender flat iron steak, sautéed onions, mushrooms & bell peppers, with mayo and melted jack cheese on a toasted roll 15.

POT ROAST SANDWICH

Slow cooked pot roast, sautéed onions, jack cheese and brown gravy on toasted sour dough bread 14.

IRISH CHEESE TOASTY

Just like mom used to make!
Cheddar cheese, Irish bacon, red onion & tomatoes, on toasted sourdough bread 12.

1/2 SANDWICH AND SOUP

Half of any sandwich, excludes burgers, and your choice of our homemade Guinness onion, leek & potato, or soup of the day 12. Substitute chowder 2.

THE ADDS:

Hickory Smoked Bacon 2.
Jalapeños 1.5.
Avocado 2. Guacamole 2.

Cheese 1.
Sautéed Mushrooms 1.5
Sautéed Onions 1.5

DESSERTS

BROWNIE SUNDAE

A homemade chocolate brownie, served warm, topped with coffee ice cream and drizzled with Irish cream sauce. 7.

NANA'S APPLE PIE

Crisp apples, in a sweet cinnamon apple cider sauce, with crunchy granola crumble topping, served warm with vanilla ice cream & caramel sauce 8.

IRISH CRÈME BRULÈE

Decadent & velvety, made with Irish cream and topped with caramelized sugar & strawberries 7.

WHITE CHOCOLATE RASPBERRY CHEESECAKE

A silky smooth white chocolate cheesecake with a vibrant red raspberry swirl, topped with whipped cream and berries 9.

Corkage fee 9. Split plate charge 4.

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness