



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 15.

BEER BATTERED ONION RINGS

Jumbo onion rings hand-dipped in a beer batter and fried golden brown 10.

DARGAN'S CLASSIC FRIES

Crispy hot fries smothered in cheddar cheese and bacon, served with ranch dressing 12.

CROQUETTES

A mixture of mashed potatoes and cheese, panko crusted and deep fried. Served with ranch and chipotle aioli 10.

CRISPY CHICKEN STRIPS

Crispy fried chicken tenders with fries, served with bbq sauce and ranch dressing 12.

TIPPERARY CHIPS & DIP

A local favorite! Creamy cheddar cheese, pico de gallo, jalapenos & corned beef, served in a bowl surrounded by homemade potato chips 14.

QUESADILLA

Stuffed with cheese & homemade pico de gallo, served with sour cream and salsa verde. 11.

Add chicken 5. Add jalapeños 2.

BUFFALO TENDERS

Chicken breast tenders tossed in a spicy buffalo sauce, served with cole-slaw or fries and ranch dressing 14.

SPICY CHICKEN SKEWERS

Two spicy marinated chicken breast skewers, grilled and served over rice with coconut curry or spicy peanut sauce 13.

PRETZELS & STOUT DIP

Soft baked pretzel bites served with a warm Irish stout cheese dip 12.

CALAMARI STEAK STRIPS

Panko crusted and lightly fried, served with coleslaw and homemade chipotle aioli dip 12.

THE SHRIMP

Jack Patrick's favorite! Sautéed shrimp served on a bed of mashed potatoes, surrounded by our spicy chili-garlic butter sauce 15.

FISH TACOS

3 fried fish tacos with cabbage, pico de gallo, chipotle aioli and salsa verde 13.

BUFFALO TATER TOTS

Crispy tater tots topped with spicy buffalo sauce and ranch 9.

SOUPS & SALADS

Add protein to any salad: Chicken 5. Salmon 8. Shrimp 6. Tuna 5.

LEEK & POTATO SOUP

A true Dargan's favorite Cup 6. / Bowl 9.

GUINNESS ONION SOUP

"Guinness is good for you, so why not the soup?" Cup 6. / Bowl 9.

CLAM CHOWDER

A classic, made in house Cup 7. / Bowl 10.

CAESAR SALAD

Chopped Romaine lettuce, Caesar dressing, parmesan cheese & croutons 10.

SPINACH SALAD

Spinach, apples, bleu cheese crumbles, green onions and balsamic vinaigrette 12.

PEAR & BRIE SALAD

Mixed greens, poached pears, strawberries and toasted pecans with a raspberry vinaigrette, topped with a wedge of fried brie 16.

SPICY BUFFALO CHICKEN SALAD

Chopped chicken breast tenders tossed in a spicy buffalo sauce, romaine, tomatoes, bacon, jack and cheddar cheese, tossed with ranch dressing 16.

SALMON SALAD

Blackened salmon served on a bed of mixed greens, toasted pecans, strawberries, and apples with a balsamic vinaigrette 18.

COBB SALAD

Chopped romaine hearts, grilled chicken, crumbled bleu cheese, hard boiled egg, bacon and tomato, served with bleu cheese dressing 18.

DARGAN'S SIDE SALAD

Spring mix, carrots, tomatoes, croutons and your choice of dressing 6.

SOUP & SALAD

Dargan's side salad and a cup of soup of your choice 10.

TRADITIONAL FARE

BEER BATTERED FISH & CHIPS

Our most popular item! A generous portion of beer battered Alaskan cod, served with fries, coleslaw and tartar sauce 20.

SHRIMP & CHIPS

Beer battered shrimp, served with fries, coleslaw and cocktail sauce 17.

FISHERMAN'S PLATE

A combination of fried cod, fried shrimp, sautéed shrimp, calamari strips and french fries served with a variety of sauces 22.

CORNERD BEEF & CABBAGE

An Irish-American favorite, slow cooked corned beef, sautéed green cabbage, served with mashed potatoes and a Dijon parsley sauce 23.

BANGERS & MASH

Irish style sausages with mashed potatoes & Irish style baked beans 18.

STEAK & GUINNESS PIE

Filet tips and vegetables in a Guinness brown gravy, topped with mashed potatoes. 18.

SPICY CHICKEN CURRY

A big favorite in pubs across Ireland. Chicken breast and vegetables in a spicy yellow curry, served with fries, rice or both! 16.

MARY BRIDGET'S IRISH STEW

Mom's recipe, made with the best of lamb, carrots, celery, potatoes & onions 16.

IRISH STEW PIE

Mary Bridget's Irish lamb stew, topped with mashed potatoes and oven baked 17.

SHEPHERDS PIE

A delicious blend of ground beef & sautéed vegetables with a mashed potato topping, oven baked 15.

CHICKEN POT PIE

Diced chicken & vegetables in a creamy white sauce, topped with a flaky crust & oven baked 'til golden brown 17.

ALL-DAY IRISH BREAKFAST

Irish style sausage, bacon, two eggs, sautéed mushrooms, baked beans, potato croquette, fried tomatoes, fries & home-baked Dargan's brown bread 20.

SANDWICHES & BURGERS

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 13.

PATTY MELT

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

IMPOSSIBLE BURGER

A plant based patty, lettuce, onions and tomatoes 13.

BLACKBEAN BURGER

Spiced vegetarian patty, lettuce, tomato, red onion & 1000 island dressing 13.

TURKEY BURGER

Seasoned turkey patty with tomato, alfalfa sprouts & mayo 12.

TUNA MELT

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

BLACKENED CHICKEN SANDWICH

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

BUFFALO CHICKEN SANDWICH

Crispy fried chicken with jack cheese, coleslaw, buffalo sauce and ranch dressing on a hoagie roll 12.

DARGAN’S BLT

Bacon, lettuce, tomato and mayo on toasted sourdough bread 11.

THE CLUB

Grilled chicken breast, bacon, lettuce, tomato, cheese & mayo, stacked three layers high on toasted wheat bread 14.

REUBEN SANDWICH

Tender slow cooked corned beef, sauerkraut & Swiss cheese with 1000 island dressing on toasted rye bread 14.

IRISH BANGER SANDWICH

Irish style sausage, sautéed peppers and onions, jack cheese, mayo on a hoagie roll 12.

STEAK SANDWICH

Flat iron steak, sautéed onions and peppers, jack cheese and mayo on a hoagie roll 14.

POT ROAST SANDWICH

Slow cooked pot roast, sautéed onions, jack cheese and brown gravy on toasted sourdough bread 13.

IRISH CHEESE TOASTY

Cheddar cheese, bacon, red onion & tomatoes, on toasted sourdough bread 11.

1/2 SANDWICH AND SOUP

Half of any sandwich, excludes burgers, and your choice of soup 15.

THE ADDS

Hickory Smoked Bacon 3. Sautéed Mushrooms 2. Sautéed Onions 2 Jalapeños 2. Cheese 2. Avocado 3.

THE SIDES 5.

Side Salad ~ French Fries ~ Mashed Potatoes ~ Baked Potato ~ White Rice ~ Vegetables ~ Potato Chips ~ Coleslaw

PREMIUM SIDES 7.

Potato Croquettes ~ Loaded Baked Potato ~ Homemade Mac N’ Cheese ~ Sautéed Mushrooms & Onions
Sweet Potato Fries ~ Garlic Fries ~ Onion Rings ~ Sauteed Spinach ~ Baked Beans ~ Tater Tots

DINNER ENTRÉES

ROASTED BREAST OF CHICKEN

Marinated in lemon, rosemary and garlic, then topped with a lemon-butter sauce and served with mashed potatoes and vegetables 26.

PUB POT ROAST

Slow cooked with carrots, onions & celery, topped with homemade gravy and served with mashed potatoes and vegetables 25.

GRILLED ATLANTIC SALMON

Atlantic salmon, grilled to perfection, dressed with a fresh mango salsa and served on a bed of basmati rice and vegetables 26.

RYAN’S RIBEYE STEAK

A local favorite! Tender, flavorful and perfectly grilled to your liking. Served with mashed potatoes and vegetables 28.

DESSERTS

IRISH CRÉME BRULÉE

Decadent & velvety, made with Irish cream and toppedwith caramelized sugar and strawberries 11.

NANA’S APPLE PIE

Apples sautéed in a sweet cinnamon sauce, baked with a flaky pie crust, topped vanilla ice cream and caramel sauce.
Please note, this item takes 15 minutes to prepare. 11.

BROWNIE SUNDAE

A homemade chocolate brownie, served warm, topped with vanilla ice cream and drizzled with Irish cream sauce 11.

NY CHEESECAKE

A classic creamy cheesecake, with fresh strawberries and strawberry puree 11.

KIDS

All items served with choice of fruit or fries 8.

GRILLED CHEESE FISH AND CHIPS

CHICKEN TENDERS HOMEMADE MAC & CHEESE

Corkage fee 12+. Split plate charge 4. Bread Basket 5. Additional dipping sauces .50 each

Please notify your server of any food allergies.

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness. No outside food or beverages.