



APPETIZERS

KOBE BURGERS

3 American Kobe Beef Burgers served with Greens, Pickled Red Onions,
Horseradish Sauce and Crumbled Blue Cheese

11.00

GRILLED SHRIMP AND PESTO CROSTINI

Large Grilled Gulf Shrimp Served on a Pesto Crostini
Topped with Fontina Cheese

12.00

BLUE CRAB CAKES

A Blend of Blue Crab Meat, Shallots and Red Pepper Sautéed in Extra Virgin
Olive Oil with a Chipotle Aioli Sauce

12.00

PROSCUITTO WRAPPED SEA SCALLOPS

3 Jumbo Sea Scallops Wrapped in Proscuitto, Oven-Roasted and
Topped with a Beurre Blanc Sauce

13.00

FONTINA CHEESE PIZZA

Fontina Cheese, Seared Spinach, Tomatoes and Roasted Garlic
on a Flatbread Crust

10.00

BAKED ARTICHOKE DIP

A Blend of Artichokes, Parmesan and Lemon Mayonnaise, Baked with a
Breadcrumb Topping and served with Grilled Crostini

7.95

Buckley's fried menu items use only trans fat free canola oil.
When dining out or at home thorough cooking of foods from animal origins
reduces the risk of food born illnesses.



SALADS

MIXED GREEN SALAD

Mixed Greens with Spiced Walnuts, Red Onion, Ricotta Salata Cheese Served with a Roasted Red Pepper Vinaigrette

5.00

Add Grilled Chicken Breast- 5.00

CAESAR SALAD

Classic Caesar Dressing with Romaine Lettuce, Croutons, and Parmesan Cheese

7.00

Add Grilled Chicken Breast- 5.00

CHOPPED CHICKEN SALAD

Grilled Chicken, Bacon, Egg, Tomato, Cucumber and Olives with Chopped Romaine and Iceberg Lettuce with Blue Cheese Dressing and a Balsamic Vinegar Reduction

10.00

SOUPS

Soup of the Day

Lobster Bisque **4.00/5.00**

Vegetarian Chili **3.00/4.00**

ADDITIONAL SIDES

French Fries - **2.50**

Santa Fe Cole Slaw - **2.50**

Roasted Garlic Mashed Potatoes - **2.50**

Oven-Roasted Potatoes O'Brien - **2.50**

Seasonal Vegetables - **2.50**

Green Bean Blue - **4.00**

French Fries with Melted Blue Cheese - **4.00**

* There is a Split Plate Charge of \$1.00 for Salads, Sandwiches and Entrees *



SANDWICHES

Sandwiches come with a choice of French Fries,
French Fries with Crumbled Blue Cheese, Santa Fe Cole Slaw, Roasted Garlic Mashed
Potatoes, Seasonal Vegetables, Oven-roasted Potatoes O'Brien or Green Bean Blue

GRILLED VEGETABLE PANINO

Grilled Peasant Bread with Kalamata Olive Tapenade, Gruyere Cheese,
Grilled Red Peppers, Artichoke and Red Onion

9.95

PHILLY CHEESE STEAK

Thin Slices of Marinated Grilled Prime Rib with Sautéed Onions, Bell
Peppers, Pepperoncini and Cheddar Cheese Sauce on
Toasted Italian Bread

9.95

GRILLED CHICKEN CLUB

Thin slices of Grilled Chicken Breast, Tomato, Bacon, Cucumber, Lettuce
and Pesto Mayonnaise on Toasted Vienna Bread

9.95

BBQ PORK SANDWICH

Pulled Pork Sandwich with Our Special BBQ Sauce
Served on Texas Toast

9.95

CORNED BEEF SANDWICH

Corned Beef, Braised in Guinness Stout, Served on Toasted Marble Rye
with Russian Dressing, and Gruyere Cheese

9.95



DINNER MENU

DINNER SERVICE BEGINS AT 5PM

EGGPLANT PARMESAN

Slices of Eggplant Rolled in a Blend of Breadcrumbs and Parmesan Cheese, Baked and Served over Linguini with an Oven-Roasted Tomato Sauce

17.95

Pairing Recommendation: Zinfandel, Cabernet Sauvignon, IPA, or Red Ale

IRISH WHISKEY GLAZED SALMON

Grilled Salmon Finished with an Irish Whiskey Glaze Reduction and served with Potatoes O'Brien and Seasonal Vegetables

22.95

Pairing Recommendation: Pinot Noir, or Belgian Ale

CHICKEN SALTIMBOCCA

Proscuitto and Sage Layered Boneless Breast of Chicken Sautéed in Clarified Butter, Shallots, and White Wine Served over Roasted Garlic Mashed Potatoes

18.95

Pairing Recommendation: Viognier, Sauvignon Blanc, Chardonnay, or Golden Ale

BUCKLEY'S BBQ PORK RIBS

Baby Back Ribs Braised in Guinness Stout, then Roasted with Our Special BBQ Sauce Served with Santa Fe Cole Slaw

24.95

Pairing Recommendation: Champagne, Zinfandel, Syrah, or Lager

BRAISED LAMB STEW

Lamb Slow Braised in Red Wine and Rosemary with Shallots, Parsnips, and Garlic Mashed Potatoes Topped with a Red Onion Marmalade

19.95

Pairing Recommendation: Syrah, Guinness or Dark Ale

GRILLED 8 OUNCE CHOICE FILET

Tenderloin Filet Rubbed with Garlic and Extra Virgin Olive Oil Topped with Blue Cheese Butter, Demi-Glace Sauce, Flash-Fried Onion Straws, and Garlic Mashed Potatoes

29.95

Pairing Recommendation: Cabernet, Zinfandel, Merlot, Stout, or Ale

Buckley's fried menu items use only trans fat free canola oil.
When dining out or at home thorough cooking of foods from animal origins reduces the risk of food born illnesses.



BOOM BROS. COFFEE

CUP REG OR DECAF 1.50

ESPRESSO 2.00

LATTE 3.50

CAPPUCCINO 3.50

RISHI TEAS

Served By The Pot 3.50

JASMINE, ORGANIC GREEN TEA

EARL GREY, ORGANIC BLACK TEA

PEACH BLOSSOM, ORGANIC WHITE TEA

TANGERINE GINGER, CAFFEINE FREE ORGANIC BOTANICAL BLEND

DESSERTS

WE HAVE A ROTATING SELECTION OF HOMEMADE DESSERTS
PLEASE CHECK WITH YOUR SERVER FOR TODAY'S SELECTION

BUCKLEY'S IS A FAMILY RUN RESTAURANT
WE ARE OPEN 7 DAYS A WEEK FOR LUNCH, DINNER, AND
LATE-NITE DESSERT AND DRINKS
SUNDAY BRUNCH RUNS FROM 10AM-2PM

TO RECEIVE INFORMATION REGARDING UPCOMING WINE-
TASTINGS, WINE AND BEER PAIRING DINNERS, OR OTHER
SPECIAL EVENTS PLEASE CHECK WITH YOUR SERVER ABOUT
JOINING OUR MAILING LIST