

Kilkenny's



DINNER

AN Irish Tradition

CHERRY STREET • TULSA

LEGEND. LORE.
AND
THE PUNCTILIOUS HISTORY OF
KILKENNY.

AS FAR AS NAMESAKES GO...

Born of ecclesiastical ambition in the 6th century, the medieval city of Kilkenny derives its name from Cill Chainnigh, meaning Church of Canice, a tribute to St. Canice himself. Known to be a man of significant virtue and eloquence, his story is rooted mostly in legend and lore. Which, if truth be told, is something we all secretly hope could be said of our own lives. So, raise a glass, raise a fork...here's to breaking bread and sharing tales of most humble exaggerations.

APPETIZERS

*Deep-fried Baby Back Ribs 14

Our famous baby back ribs, sliced, battered and deep fried. Served with Oklahoma's Original Head Country BBQ sauce.

*Freshford Reuben Rolls 16

Tender corned beef and tangy sauerkraut rolled in pastry and baked golden. Served with English mustard cream sauce.

*Ballyragget Brie in Pastry 15

Creamy Brie baked in a flaky puff pastry topped with almonds and honey, served with apple slices, grapes and brown bread crostini.

Kilkenny's Irish Nachos 12

Crisp fried potato chips topped with shredded cheddar cheese, red onions, tomatoes, green onions and olives. Served with sour cream and Isaias Ruvalcaba O'Leary's homemade salsa.
Add chicken 5

Kells Shrimp

Jumbo peel and eat shrimp served on a bed of ice with Kilkenny's cocktail sauce and horseradish.
Six 15 Twelve 18

River Nore Steamed Shrimp 16

Twelve jumbo shrimp steamed in herbs, celery and white wine. Served with lemons, brown bread and Kilkenny's cocktail sauce.

Galway Oysters*

Fresh, plump gulf oysters served on the half shell with Kilkenny's cocktail sauce and horseradish.
Six 12 Twelve 16

Oysters Graiguenamanagh* 16 (Oysters G)

Six gulf oysters cooked on the half shell and topped with a creamy sauce made with shrimp, mushroom and Irish bacon.

Oysters Shamrockafeller* 16

Fresh spinach, Parmesan, Pernod, bread crumbs and fresh oysters baked on the half shell.

River Barrow Smoked Salmon 15

Lightly smoked Nova Scotia Salmon, sliced thin and served with brown bread crostini, capers, diced red onion, herb cream cheese and a fresh berry sauce.

Earlsgarden Sweet Potato Fries 7

Delicious! Enough said.

*Thomastown Tenders 12

Five crispy battered chicken tenders, fried golden and served with Irish chips.

*Priestsvalley Pretzels 11

Hot homemade pretzels, served with German mustard and Irish cheddar sauce.

*McQuigg's Scotch Eggs 11

Two hard boiled eggs wrapped in breakfast sausage and bread crumbs, then fried to golden brown. Topped with honey mustard dressing.

St. Mullins Mussels*

A heaping crock of wine and herb-steamed mussels served with lemons and brown bread.
Half 13 Full 18

Dingle Bay Crab Cakes 15

Two crispy crab cakes made with crabmeat and fresh-diced vegetables served with curry sauce.

Chicken Boxy Quesadilla 15

A crisp golden potato pancake stuffed with tender chicken breast, mushrooms, bell peppers, green onions and Irish cheddar, served with salsa and sour cream.

Piltown Portobello Cap 10

A grilled Portobello mushroom cap topped with brown bread oyster stuffing and Parmesan cheese. Served on English mustard cream sauce.

Tullamore Dew Cheese Torte 11

Cream cheese and goat cheese layered with pesto and sun dried tomatoes. Topped with toasted almonds and served with brown bread crostini.

Callan Cheddar Dip and Chips 7

Crispy fried potato wedges served with a crock of hot Irish cheddar sauce.
Add curry sauce 2

Shamrock Spuds 12

Crispy fried baby potato skins topped with Irish cheddar and rashers. Served with sour cream.
With chicken 16

Picketstown Fried Pickles 11

Long slices of pickles, breaded with Panko crumbs and deep fried. Served with Remoulade sauce.



SOUPS & SALADS

Add a sourdough bread bowl to any soup for 2

*Lobster and Sweet Corn Chowder

Fresh sweet corn, carrots, onions, celery, potatoes, bacon and delicious lobster in spicy creamy chowder.

Cup 7 Bowl 9

*Traditional Irish Stew

Generous chunks of seared beef cooked slowly with fresh herbs, carrots, onions and potatoes in a rich, hearty broth.

Cup 7 Bowl 9

Kilkenny's Potato Soup

The house favorite! A creamy blend of potatoes, leeks, onions and carrots.

Cup 5 Bowl 7

Charleston Clam Chowder

A classic blend of potatoes, onions, bacon and fresh water clams in creamy chowder.

Cup 6 Bowl 8

St. Stephen's Greens 10

Fresh greens topped with Roma tomatoes, red onion and croutons.

With grilled, blackened, fried or buffalo chicken 14

With grilled or blackened salmon or shrimp 16

*Blackbog Cobb Salad 15

Crisp lettuce, bacon, avocados, black olives, tomatoes, eggs, onions, red peppers, cheddar cheese and your choice of grilled, blackened, fried or buffalo chicken.

Add grilled, blackened, fried or buffalo chicken 5

Add grilled or blackened salmon or shrimp 8

Cooley Caesar 13

Romaine lettuce tossed with fresh-grated Parmesan cheese, croutons and tangy Caesar dressing.

Add grilled, blackened, fried or buffalo chicken 5

Add grilled or blackened salmon or shrimp 8

St. Canice Spinach Salad 12

Fresh crisp spinach topped with red onion, hard boiled eggs and croutons.

Add grilled, blackened, fried or buffalo chicken 5

Add grilled or blackened salmon or shrimp 8

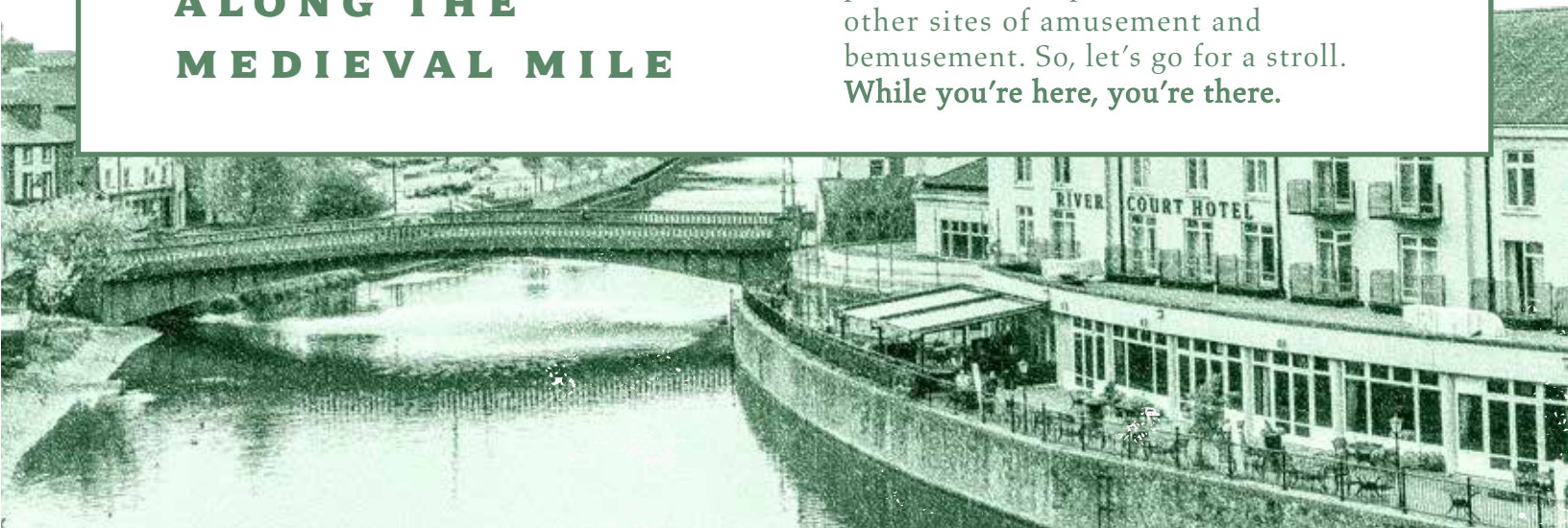
Castlefield Curried Chicken Salad 14

Tender chicken and curry salad on a bed of mixed greens, Roma tomatoes, sliced red onion and toasted almonds.

Dressing: Balsamic vinaigrette, raspberry vinaigrette, Cashel blue cheese, honey mustard, Caesar, ranch, 1000 Island, Italian, and oil and vinegar.

A JOURNEY ALONG THE MEDIÉVAL MILE

Ancient Kilkenny's city center features an eclectic collection of churches, pubs, artisan shops, castles and random other sites of amusement and bemusement. So, let's go for a stroll. While you're here, you're there.



IRISH FAVORITES

*King's River Fish and Chips 18

Beer-battered Icelandic Cod, fried golden brown and served with crisp potato wedges and tangy homemade tartar sauce.

Jenkinstown Cottage Pie 15

A casserole of tender beef tips, peas and carrots slow-cooked in a hearty beef sauce. Topped with mashed potatoes, parmesan cheese and baked to golden brown. Served with fresh sautéed vegetables.

Classic Corned Beef and Cabbage 16

An Irish favorite! Enjoy our house-cooked corned beef slow roasted with potatoes, carrots and cabbage.

Kilkenny's Traditional Irish Breakfast 16

Served all day long. This plate includes two eggs any style, two bangers (Irish sausages), rashers (Irish bacon), a grilled tomato, mushrooms, Irish baked beans, black pudding and Irish soda bread.

Dublin Coddle 17

An intensely satisfying meal of rustic cut carrots, cabbage and potatoes surrounded by Irish bacon (rashers) and Irish pork sausages (bangers).

Sevensisters Steak and Guinness Pie 17

Tender pieces of steak baked in a rich Guinness gravy with peas, carrots, and potatoes cooked in a pastry. Served with fresh sautéed vegetables.

Black Abbey Bangers and Mash 16

Four Irish sausages (bangers) served with a generous portion of champ, topped with caramelized onions and rich Guinness gravy. Served with fresh sautéed vegetables.

BOXTIES

Boxty is a traditional Irish dish common to rural Ireland. A grilled potato pancake stuffed with your choice of homemade fillings. Served with sauteed veggies.

*The Kilmacow 16

Seared beef slow-cooked with Portobello mushrooms and herbs. Topped with Irish whiskey mushroom sauce.

*The Cornyeal 16

Tender corned beef with roasted carrots, potatoes, and cabbage. Topped with English mustard cream sauce.

*The Craigue 23

Crab, jumbo shrimp and cold water lobster sautéed in garlic and white wine. Topped with creamy O'Fredo sauce.

The Breakfast 16

An omelet of rashers, bangers and Irish cheddar inside a boxty. Topped with Hollandaise sauce.

The Chatsworth 16

Tender, slow-cooked chicken breast sautéed with fresh garlic, shallots, mushrooms, green onion and red peppers in white wine. Topped with white wine sauce.

The Mooncoin 20

Delicious flaked salmon filet, tomato hearts, mushrooms and creamed leeks. Topped with a buttery lemon dill sauce.

The Vinesgrove 14

The all vegetable boxty! Sautéed carrots, onions, shallots, zucchini, Portobello mushrooms and red peppers with garlic and shallots in white wine. Topped with Irish cheddar sauce.

St Canice's Cathedral & Round Tower

To start our adventure anywhere else except the beginning would be blasphemous. Built on the city's founding, monastic site, the cathedral was constructed in the 13th century and features a 9th century "Celtic Christian" round tower. One of only two remaining towers in Ireland that can still be climbed.



PASTAS

*Fettuccine O'Fredo 12

Fettuccine pasta with our homemade creamy O'Fredo sauce.

Add grilled, blackened, fried, or pan-fried chicken 5

Add grilled or blackened salmon or shrimp 8

Lorrha Lobster Pasta 25

A steaming bowl of Rotini pasta in a delicious cream sauce with mushrooms and green onion, topped with a generous portion of cold water lobster.

Dyer's Spinach Tortellini 15

Half moon shaped spinach pasta filled with a creamy blend of cheeses, "Ravioli style" tossed in O'fredo sauce and topped with Parmesan cheese.

Add grilled, blackened, fried, or pan-fried chicken 5

Add grilled or blackened salmon or shrimp 8

GRILLED ENTREES

Served with sauteed veggies and choice of 1 side.

*Rock of Cashel Ribeye 27

Bone-In, hand cut 16 oz. ribeye, perfectly marbled and grilled to order, topped with onion strings.

Add Blue Cheese Crumbles or Tarragon Butter 3

Powerstown Pork Chop 22

A 12oz. pork rib chop, butterflied and grilled. Topped with Kilkenny's apple mushroom sauce, made with apple cider, fresh mushrooms, onions and cream.

½ for 14

Tullamaine Tenderloin 26

An 8 oz. center cut filet of beef, grilled to order.

Topped with Irish whiskey mushroom sauce.

*Guinness BBQ Baby Back Ribs 28

Tender, fall-off-the-bone baby back ribs smothered in Guinness BBQ sauce.

½ for 16

Longford Lamb Chops 25

Three French cut lamb chops, grilled to perfection, and served with mint sauce.

Ballybunion Beef Tenderloin Kebabs 20

Generous chunks of filet skewered and grilled with squash, tomatoes, onions and peppers.

Served on rice pilaf.

Irish Sirloin 21

A 10 oz. sirloin grilled or blackened to order. Topped with Irish whiskey mushroom sauce.

Maudlin Castle Meatloaf Dinner* 21

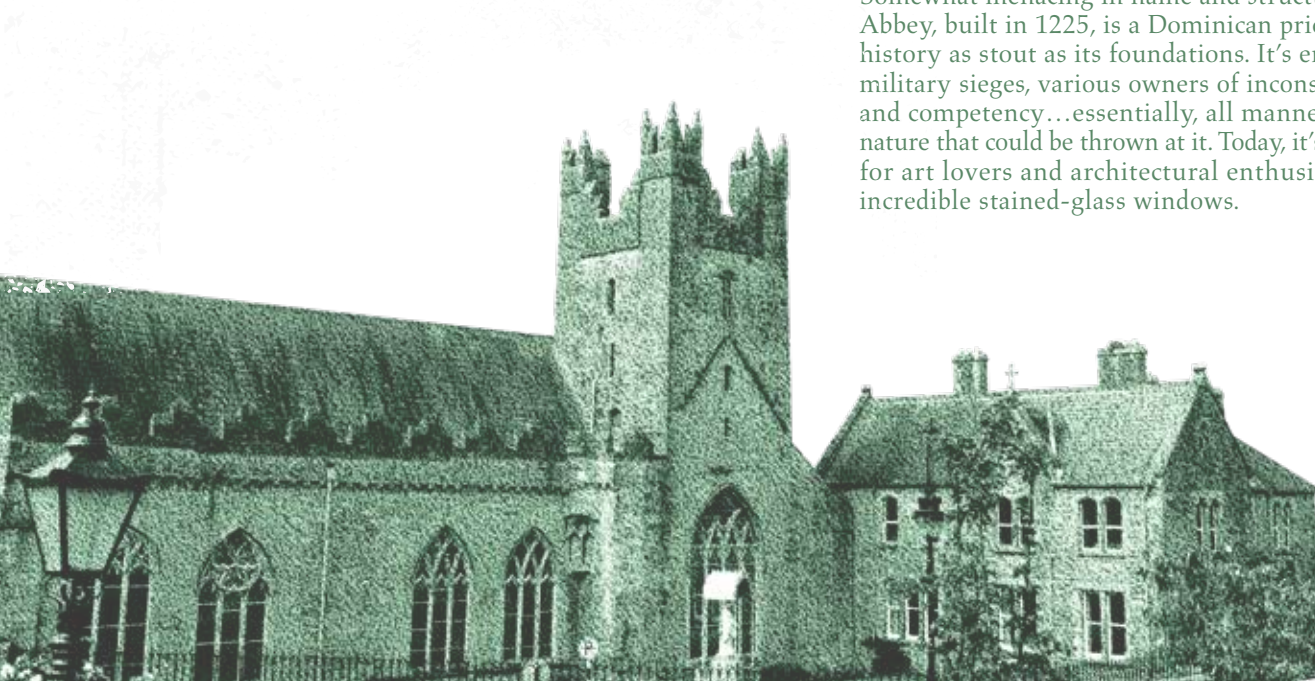
A serious slice of home-made meatloaf rested on creamy mashed potatoes topped with our Guinness gravy and crispy fried onion strings.

*This entree is served with green beans.

Add a skewer of Jumbo grilled or blackened shrimp to entree. 8

The Black Abbey

Somewhat menacing in name and structure, the Black Abbey, built in 1225, is a Dominican priory with a history as stout as its foundations. It's endured plagues, military sieges, various owners of inconsistent care and competency...essentially, all manner of man and nature that could be thrown at it. Today, it's a must-see for art lovers and architectural enthusiast, boasting incredible stained-glass windows.



SEAFOOD ENTREES

Served with sauteed veggies and choice of 1 side.

*Kilkenny Bake 24

A mix of cold-water lobster, jumbo shrimp and fresh crabmeat in a white wine cream broth, topped with mashed potatoes and fresh grated Parmesan cheese.

Coolcullen River Dinner 20

*An 8 oz. filet of salmon grilled or blackened.
Add Tabasco dill sauce. 2*

Coolroebeeg Cod 18

*Two 6 oz. Icelandic Cod filets, blackened, grilled or baked.
Great with Curry or Tabasco dill sauce. 2*

Stonyford Shrimp 18

*Eight jumbo shrimp skewered, blackened or grilled,
served on a bed of rice pilaf.*

Silverspring Salmon Cakes 18

*Two crispy cakes made with Atlantic Salmon, potatoes,
bread crumbs and diced vegetables. Served with a creamy
dill sauce.*

*Cedar Forest Salmon 22

*A beautiful 8 oz. salmon filet simply seasoned with
salt and pepper, grilled and served on a cedar plank for
a delicate, smoky-sweet hint of cedar.*

Tullagher Rainbow Trout 20

*Fresh Rainbow Trout served on a bed of rice pilaf.
Choose grilled, almondine, or stuffed with brown bread
oyster stuffing topped with tobasco dill sauce (Add 3).*

Effin Fisherman's Pie 23

*A pot of fresh shrimp, cod and scallops married with leeks
and mushrooms inside a flakey, golden puff pastry.*

Fiddown Fried Shrimp 19

*An order of ten butterflied Panko breaded, fried jumbo
shrimp. Served with Kilkenny's cocktail sauce.*

CHICKEN ENTREES

Served with sauteed veggies and choice of 1 side.

*Kylemore Abbey 25

*Pan-fried chicken breast topped with cold-water lobster,
jumbo shrimp, and fresh crabmeat in Kilkenny's
O'Fredo sauce.*

Coolgrange Grilled Chicken Breast 17

*Two plump chicken breasts grilled and served on rice
pilaf with choice of Orange marmalade, Irish whiskey
mushroom or Stone fruit salsa.*

*Friar Clyn Chicken Pot Pie 16

*Chicken, onions, potatoes, carrots, and peas baked
together in a cream broth inside a buttery pie crust atop
cream gravy.*

Irish Travelers Chicken Cordon Bleu 21

*A double chicken breast layered with Swiss cheese and
Black Forest ham, rolled tight, coated with bread
crumbs then baked golden brown. Served with Kilkenny's
O'Fredo sauce.*

Rothe House & Garden

Culturally, historically and architecturally-speaking, the Rothe House & Garden makes good on all. Originally constructed between 1594 and 1610, this lasting statement to Kilkenny's post-medieval revival is made up of three houses with three enclosed courtyards, and a large garden with orchard. This museum is the only remaining structure of its kind in Ireland, today.



SANDWICHES

Served with choice of 1 side.

*Guinness BBQ Chicken Sandwich 14

A grilled chicken breast topped with a Guinness BBQ sauce, Irish bacon, Irish cheddar and served on a toasted Kaiser roll.

*Ryelandes Reuben 14

Thick sliced, tender corned beef with tangy sauerkraut and Swiss cheese grilled on marble rye. Served with 1000 Island dressing or English mustard cream sauce on the side.

Three Castles Chicken Breast 11

Choose from grilled, blackened, buffaloed or crispy fried chicken breast on a grilled Kaiser roll.

The Ballybello 11

A grilled Portobello mushroom cap served "burger style" on a toasted Kaiser roll with fresh grated Parmesan cheese, tomatoes, mixed greens and Balsamic vinaigrette.

Glen's Meatloaf Sandwich 15

A serious slice of meatloaf, topped with Guinness BBQ sauce, crispy fried onion strings, served on grilled wheat bread.

Finn Maccool O'Fish 14

Beer-battered Icelandic Cod, fried golden, served on a grilled Kaiser roll with homemade tartar sauce.

Tralee Turkey Sandwich 10

Oven roasted turkey breast sliced thin topped with Swiss cheese, lettuce, tomato and onion on toasted wheat bread.

High Street Ham and Pimiento Sandwich 12

Smoked deli ham topped with Pimiento cheese, lettuce, tomato, onion, on toasted wheat bread.

Celtic Club Sandwich 15

Turkey and ham, pimiento cheese, crispy bacon, lettuce, tomato and onion on toasted wheat bread.

Strongbow Salmon Sandwich 14

A 4 oz. filet of salmon grilled or fried, served on a grilled Kaiser roll with homemade tartar sauce.

Paddy Melt 13

A half pound of fresh ground beef served on marble rye with Swiss cheese and grilled onions.

Curried Chicken Salad Sandwich 11

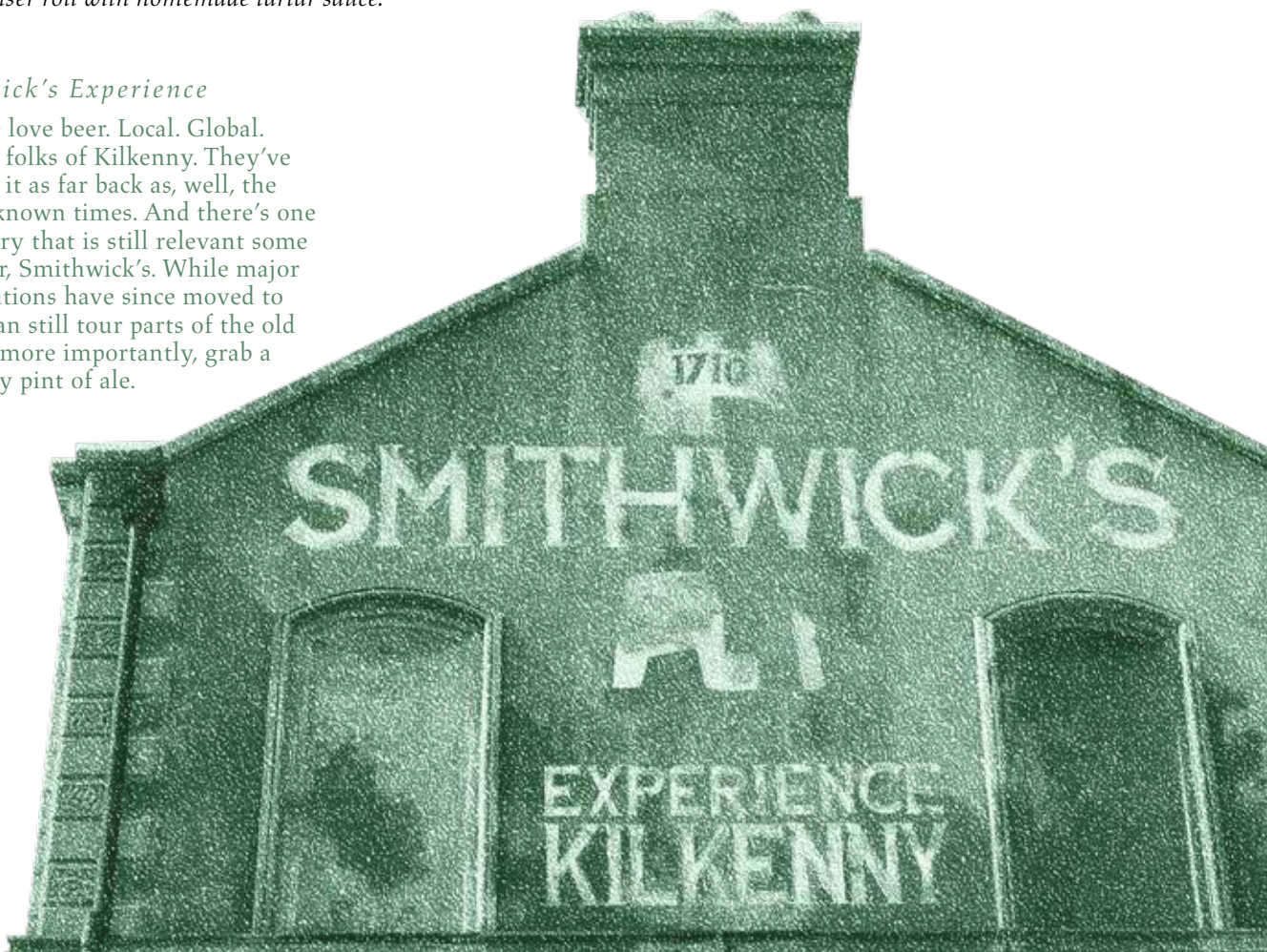
Tender chicken curry salad served on marble rye with lettuce, tomato and onion.

The RLT 12

Irish bacon (rashers), crisp lettuce and fresh tomatoes on grilled marble rye with mayonnaise

The Smithwick's Experience

Obviously, we love beer. Local. Global. And so do the folks of Kilkenny. They've been drinking it as far back as, well, the beginning of known times. And there's one notable brewery that is still relevant some 300 years later, Smithwick's. While major brewing operations have since moved to Dublin, you can still tour parts of the old brewery. And more importantly, grab a complimentary pint of ale.



BURGERS

*Butter Slip Burger 12

Kilkenny's signature burger. A half-pound of fresh-ground beef cooked to order and served on a grilled Kaiser roll with lettuce, tomato and onion.

*Big Daddy's Gut Grinder 16

We start with our half pound burger patty seasoned and cooked to order, then add American and Swiss cheeses, rashers, bacon, mushrooms and onion and top it all with an over hard egg.

The Fat Adam Burger 15

A juicy half pound burger grilled to order and nestled on a toasted Kaiser roll. Topped with cream cheese and goat cheese layered with pesto and sundried tomatoes.

The Shannon Burger 15

Architecturally and biologically engineered by our loyal customers, John and Kim Shannon. This half pound beauty is topped with cream cheese and grilled jalapeños. Served with spicy mustard.

El Diablo Burger 15

A half-pound burger topped with grilled Chorizo and Pepper Jack cheese, and served with Kilkenny's amazing habanero sauce.

Black Bean Burger 14

A little spicy, all vegetarian, totally delicious. A perfect substitution to our Butter Slip Burger.

Cabernet Buffalo Burger 16

A majestic Oklahoma raised Bison burger mixed with a Cabernet Sauvignon and shallot reduction, grilled to medium. Topped with Irish cheddar cheese. Served with Rosemary mayo.

Cajun Bayou Burger 16

A half pound burger, topped with grilled sliced Andoulli sausage and cheddar cheese. Served with Remoulade sauce.

Bigbog Mushroom and Swiss Burger 14

A seasoned half-pound burger topped with sautéed sliced mushrooms and Swiss cheese.

Kilkenny's Black and Blue Burger 14

A half pound burger perfectly blackened, smothered with Cashel Blue cheese and topped with crisp bacon.

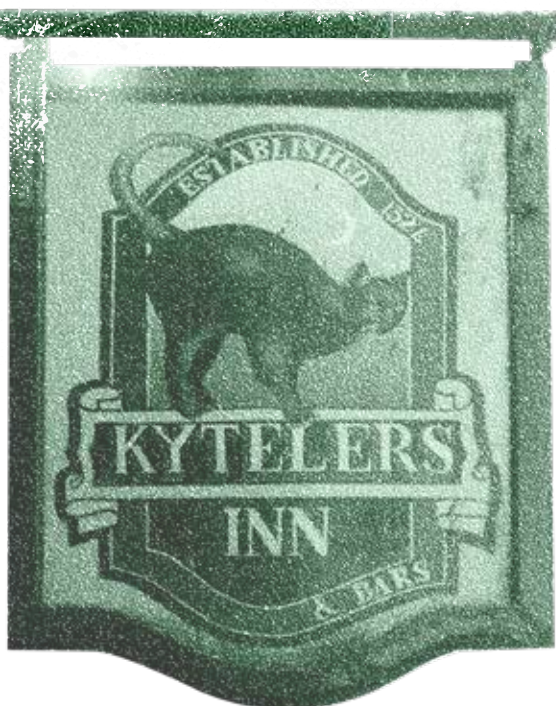
Add ons with any burger:

Meat: American bacon, Rasher, chorizo 2

Cheese: Irish cheddar, Swiss, American, Blue cheese, Pepper Jack, Cream Cheese 1

Vegetables: Jalapeño, avocado, grilled onions or mushrooms. 1

Make any burger a double 6



Kyteler's Inn

A trip down medieval lane would not be complete without some mystery...and a little black magic. Kyteler's Inn, dating back to the 13th century, was owned by Dame Alice de Kyteler. She was married four times, each husband dying under suspicious circumstance. Dame Alice was accused of using poison and sorcery. Though she fled, her housemaid was tried and burnt at the stake. Giving Kilkenny the dubious distinction of hosting Ireland's only witchcraft trial.



Please note: Gratuity of 20% will be added to parties of 8 or more.

Caution: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

SIDES

All sides are 4

***Potatoes O'Gratin**

A creamy blend of sliced potatoes and Irish cheddar baked to perfection.

***Irish Chips**

Thick potato wedges fried crisp and golden.

***Sweet Potato Fries**

Delicious! Enough said.

Green Beans

Fresh green beans steamed lightly, then seasoned with salt, pepper, and garlic.

Colcannon

Mashed potatoes with braised cabbage.

Champ

Mashed potatoes with butter, cream and green onions.

Sauteed Mushrooms

Button mushrooms sautéed whole in fresh garlic, shallots and dry white wine.

Fresh Sauteed Vegetables

Seasonal vegetable medley, sautéed in garlic, shallots and dry white wine.

Cole Slaw

Rustic cut carrots, red cabbage and green cabbage in a sweet and sour cream dressing.

Rice Pilaf

A nutty mixture of white and wild rice.

Brown Bread Oyster Stuffing

Sauteed bacon, fresh oysters, celery and onion baked with Irish brown bread.

Kilkenny Castle

There. We've made it. Our final stop, Kilkenny Castle. A structure of imposing proportions, this castle sits on the spot where Norman invader Strongbow built his fort as a stronghold to control the fording-point of River Nore. It was later, in Victorian times, that it became principal residence of the Butler family, followed by the Marquesses and Dukes of Ormonde. It's now open to the public.

