



OWNED & OPERATED BY SHAWN O'DONNELL'S AMERICAN GRILL & IRISH PUB, A FAMILY RUN RESTAURANT GROUP WITH LOCATIONS IN EVERETT, SEATTLE, FREMONT, AND SPOKANE. CHECK OUT WWW.SHAWNODONNELLS.COM TO LEARN MORE!

HEARTY HOUSE SPECIALS

Corned Beef Hash*

O'Donnell's corned beef with 2 eggs your way, bell peppers, onions, potatoes, cabbage, & creamy horseradish on the side. Served with an Irish soda farl w/raspberry jam 14.99

Classic Eggs Benedict*

Two poached eggs on a toasted English muffin with double smoked ham and hollandaise. Served with your choice of hashbrowns or potato casserole 13.99

Corned Beef Benedict*

Our family recipe corned beef on a toasted English muffin topped with poached eggs and creamy hollandaise sauce. Served with your choice of hashbrowns or potato casserole. 14.99

Irish Biscuits & Gravy*

Irish soda farls covered with our housemade sausage gravy and served with two eggs your way, 2 sausage links, and hashbrowns or potato casserole. 15.99

Farmhouse Skillet

Ham, sausage, bacon, diced onion, potatoes, and bell pepper cooked with two scrambled eggs and topped with three cheeses. Served with and Irish soda farl & raspberry jam. 15.99

JOIN OUR POT O' GOLD CLUB TODAY
FOR EMAIL COUPONS AND MORE!



BRUNCH LIBATIONS

Irish Coffee 8

Paddy's Irish Whiskey, brown sugar, strong back coffee, whipped cream

Scratch Bloody Mary 9

House-made pepper infused vodka, scratch Mary mix, salted rim, lime, olive, pickled beans

Mimosa 7

Sparkling wine & orange juice

HOMESTYLE BREAKFASTS

Homestyle breakfasts come with an Irish soda farl & raspberry jam & your choice of hashbrowns or potato casserole.

Our Potato Casserole is made with grated potatoes baked with three cheeses, onion and cream of chicken soup – yum!

Full Irish Breakfast*

Rasher bacon, Irish banger, 2 eggs your way, grilled tomatoes, sauteed mushrooms, hashbrowns or potato casserole, and an Irish soda farl & jam. Almost like breakfast in the old country! 15.59

Farmhouse "HOMESTYLE" Breakfast*

Applewood smoked bacon, sausage links, or ham with two eggs your way, hashbrowns or potato casserole, and a soda farl with raspberry jam. 12.99

Chicken Fried Steak & Eggs*

Choice beef breaded, fried and topped with our country sausage gravy. Served with two eggs your way, hashbrowns or potato casserole, and an Irish soda farl with jam 15.99

Wee Breakfast*

Two slices Applewood smoked bacon, 1 egg cooked your way, hashbrowns, and an Irish soda farl with jam. 9.99

Avo Garden Scramble

Free range eggs scrambled with spinach, broccoli, mushrooms, & tomatoes topped with fresh avocado and served with hashbrowns or potato casserole and a soda farl with jam. 12.59

BEVERAGES

Fidalgo Bay Roasted Coffee

(REGULAR or DECAF) 3.19

Hot or Iced Tea 3.59

Juice 3.99

(orange, cranberry, apple, grapefruit, pineapple, or tomato)

Hot Chocolate 3.99

Milk 3.69



- Look for O'Donnell's favorites

**NOTICE: Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



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FROM THE GRIDDLE

Strawberry Waffle & Bacon

Our Belgian waffle topped with strawberries and whipped cream... Fresh local strawberries when in season. Comes with 2 strips of Applewood smoked bacon 13.99

French Toast & Bacon

Two slices of thick French toast, served with cinnamon butter & syrup. Comes with two strips of bacon 13.99

Swedish Pancake Combo

Three classic thin Swedish pancakes topped with powdered sugar and served with homemade lingonberry butter. Comes with 2 strips of crispy bacon 13.99

BREAKFAST SIDES

Bacon (4) or Ham	4.99
Irish Banger Sausages (2)	7.99
One Egg*	2.29
Two Eggs*	3.29
Hashbrowns	4.59
Potato casserole	4.99
Fresh Fruit Cup	4.59
Soda Farl & Sausage Gravy	6.99
Irish Soda Farl	3.99
Toast or English Muffin	3.59
Homemade Cinnamon Roll	5.99
Blueberry Muffin	4.29

FAMOUS THREE EGG OMELETTES

All omelettes include an Irish soda farl & jam & your choice of hashbrowns or potato casserole.

Our Potato Casserole is made with grated potatoes baked with three cheeses, onion and cream of chicken soup – yum!

Farmer's Omelette

Ham, sausage, bacon, diced onion, bell pepper and three cheeses. 14.99

Three Cheese Omelette

Cheddar, Monterey Jack, and mozzarella. Topped with hollandaise sauce and diced tomatoes. 13.99

Ham and Cheese Omelette

Fluffy omelette made with ham and our three cheese blend. 14.59

Denver Omelette

A classic omelette with diced ham, onions, bell peppers, and our three cheese blend. 14.99



Yes, there really is a guy named Shawn O'Donnell!

The proud grandson of Irish immigrants, I grew up in Mountlake Terrace and first dove into the restaurant business when I opened a 48-seat sandwich shop called *The Lunch Box* in 1982. Just 22-years old with not much money, I am not sure how we did it, but with some help from my family and friends, somehow, we made it work.

In 1987, I had the chance to really get into the restaurant business and buy a struggling full-service restaurant in Everett. Now 27 years old, married and no children, I wasn't afraid of anything, certainly not business failure, so off we went on the latest business adventure. After renovation, we opened The 41st St Bar & Grill, which I renamed Shawn O'Donnell's in 1996. After 17 years at the 41st St location, I worked to build from the ground up our flagship restaurant currently located on 128th St in South Everett. We opened Shawn O'Donnell's American Grill & Irish Pub to a welcoming crowd on September 29, 2006.

Now with my 2 grown kids, Shawn Jr. and Sophie, my niece, Kristen, and Shawn Jr's childhood friend, Chase, it was time to grow the business. We opened at the base of Seattle's iconic Smith Tower in 2013 and the Fremont neighborhood of Seattle in 2017. Next came our Spokane location in the recently closed but legendary Milford's Fish House on Monroe & Broadway. We opened in December 2019 with Chase at the helm.

Two years and a pandemic later, we've tapped into the best qualities of our Irish ancestors – adaptability, perseverance, and optimism – keeping all 4 locations afloat and looking forward to the next adventure in Skagit Valley!



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