

St. Patrick's Day!

Menu - 2017

Starters

Applewood Bacon & Potato Soup with Irish Cheddar Cheese - 6

Beef "Shepherd's Pie" with Beef Tenderloin, Mushrooms, Roast Peppers, Sweet Onions, Mashed Potatoes, Aged Cheddar Cheese and Bread Crumbs - 11

Seven Lettuce Salad with toasted Pistachios, Goat Cheese, Red Onions, Caramelized Red Grapes, Indian Curry Oil + creamy Pistachio Dressing - 10

Shrimp & Mussels "Irish Stew" with Root Vegetables and Beans in White Wine Broth with Gaufrette Potatoes - 12

Seasoned Lamb "Meat Pie" in flaky Phyllo pastry with Minted Yogurt - 9

Entrées

Corned Beef & Cabbage with Roast Potatoes and Sauteed Root Vegetables - 16

"Bangers & Mash" - Grilled Pork Sausage, Mashed Potatoes, Onions, Mushrooms, Greens, & Rich Gravy - 12

Grilled Petite Beef Tenderloin with Potatoes Colcannon and Sauteed Broccoli, Sweet Onions, and Peppers - 21

"Fish & Chips" – Crispy Fried local Flounder with Roast Potatoes, Wilted Greens, and Malt Vinegar - 18

Braised, Dijon Crusted Lamb Shoulder with Winter Vegetables, Gnocchi and Greens in rich Demi Glace - 18

Desserts

Mint-Chocolate Cheesecake with Anglaise and Cigar Cookie - 7

Guinness-Chocolate Cake with Irish Cream Ice Cream - 7

Paddywhacker – Mean Green Irish Martini – 8.00

Shot of Luck – Bailey's, Crème de Cocoa & Crème de Menthe – 6.00

Sparkling Green "Sangria" – Triple Sec, muddled Apples & Cucumbers, fresh Lemon, Midori + Sparkling Wine & Lime – 6.00

Smithwick's, Guinness, or Stone "Citrus IPA" Beer – 4.00, **Irish Coffee** – 6.00