

GALWAY BAY

RESTAURANT WEEK DINNER MENU

\$29.95

CAESAR SALAD OR CHIEFTAIN SALAD
GUINNESS-FRIED OYSTERS, CRAB CAKE APPETIZER
CALAMARI MATTAPOISSET, GALWAY BAY MUSSELS
CORNED BEEF POPPER

LAMB CHIEFTAIN SALAD

LAMB TENDERLOIN PIECES SKEWERED WITH ONIONS AND MUSHROOMS, CHARGRILLED
AND SERVED OVER OUR CHIEFTAIN SALAD WITH BALSAMIC MUSTARD VINAIGRETTE

WILD IRISH SALMON SALAD

WILD ATLANTIC SALMON FILETS, OVEN-BAKED AND SERVED WITH SHOESTRING BEETS AND
MANDARIN ORANGE SLICES OVER MIXED GREENS WITH CITRUS VINAIGRETTE

SCALLOP CASSEROLE

LARGE SCALLOPS PAN SEARED THEN BAKED IN A CASSEROLE, TOPPED WITH SHREDDED
MOZZARELLA AND ASIAGO CHEESE, BAKED TO A GOLDEN BROWN

JAMESON RIBEYE STEAK

JAMESON-MARINATED RIBEYE STEAK, LIGHTLY SEASONED THEN CHARGRILLED AND
SERVED WITH IRISH CHAMP MASHED POTATOES

FILET MIGNON

OVEN-ROASTED FILET MIGNON, SLICED AND SERVED OVER PUFF PASTRY TOPPED WITH
A MOREL MUSHROOM AND RED WINE SAUCE WITH POTATOES AU GRATIN

GUINNESS LAMB SHANK

BRAISED GUINNESS-MARINATED LAMB SHANK SLOW COOKED AND SERVED ON A BED
OF MASHED POTATOES WITH MIXED WINTER VEGETABLES

MISS PEGGY'S CRAB CAKES

JUMBO LUMP CRABMEAT FASHIONED INTO TWO LARGE CRAB CAKES
WITH HOMEMADE TARTAR SAUCE, GARDEN RICE AND FRESH WINTER VEGETABLES

BANTRY BAY SOLE

FILET OF LEMON SOLE BAKED AND SERVED TOPPED WITH A CRAWFISH HOLLANDAISE WITH
PAN-SAUTÉED GARLIC CHARD AND A HOMEMADE CRAB RISOTTO

LOBSTER NEWBERG

CHUNKS OF DELICIOUS MAINE LOBSTER BAKED IN A POTATO-LINED CROCK TOPPED WITH
A SHERRY VOLUTE ACCOMPANIED BY FRESH WINTER VEGETABLES

CRAB AND SHRIMP

JUMBO LUMP CRAB CAKE AND CHARGRILLED SKEWERED SHRIMP OVER FLAVORED COUS COUS

IRISH MIST INFUSED GOLDEN RAISIN

BREAD PUDDING WITH CUSTARD

BAILEYS EXPRESSO CHOCOLATE MOUSSE

CHOCOLATE CUP WITH BERRIES AND CREAM