



# Saint Patrick's Day March 17<sup>th</sup> 2010



## Bar Menu

*Potato and Leek Soup 4.99*

*Irish Caesar Salad 4.99*

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### Fish and Chips

*Alaskan Pollock dipped in our homemade beer batter and deep fried to a golden brown served with tartare sauce and Irish Chips 12.99*

### Shepherds Pie

*Ground sirloin, onions, peas and carrots baked in a casserole and topped with mashed potatoes grilled to a golden brown 12.99*

### Crab Cake Salad

*Miss Peggy's jumbo lump crab cake oven-broiled and served over our Chieftain Salad with romaine hearts, dried cranberries, roasted walnuts, crumbled Cashel Blue cheese and our balsamic mustard vinaigrette dressing 14.99*

### Corned Beef Caesar

*Our classic Irish Caesar tossed with slow cooked first-cut Corned Beef brisket and served with homemade wholegrain croutons and fresh grated Asiago cheese 12.99*

### Guinness Beef Stew

*Tender chunks of beef marinated in Guinness stout, braised and served in a stew with thick cut carrots, celery and onions, topped with Irish Champ mashed potatoes 12.99*

### Irish Lamb Stew

*Tender cubes of braised lamb stewed to perfection with chunks of celery, onion, and carrots, topped with mashed potato 12.99*

### Corned Beef and Cabbage

*Our award-winning 1<sup>st</sup> cut of corned beef brisket, slow cooked for ten hours and served with braised cabbage, colcannon potatoes and mashed carrots and parsnips 15.99*

### Blackened Chicken Caesar

*Tender strips of chicken breast lightly dusted with spices then char grilled and served over our Caesar salad with wholegrain croutons and grated Asiago cheese 12.99*

### Irish Reuben

*Our first cut of Corned Beef sautéed with braised cabbage, topped with Swiss cheese and an Irish whiskey mustard dressing served on rye bread with Irish chips 10.99*

## Dessert

*Irish Bread Pudding 4.99*