



Saint Patrick's Day March 17th 2010



Dinner Menu

Potato & Leek Soup OR Irish Caesar Salad

Fish and Chips

Fresh filets of Alaskan Pollock, dipped in our homemade beer batter and fried to a golden brown served with homemade tartar sauce and Irish Chips

Shepherd's Pie

Ground top sirloin of beef sautéed with onions, peas and carrots then baked in a casserole and topped with mashed potatoes

Guinness Beef Stew

Tender chunks of beef marinated in an Irish stout, braised and stewed with large chunks of celery, carrots and onions topped with a scoop of mashed potato.

Corned Beef and Cabbage

The most tender of first cut corned beef brisket served traditionally with boiled new potatoes, carrots and steamed cabbage

Chicken Mount Juliet

Tender breast of chicken and sliced Irish bacon pan sautéed in a leek, onion and parmesan cream sauce and served over colcannon potatoes, carrots and fresh market vegetables

Miss Peggy's Crab Cakes

Two of Miss Peggy's jumbo lump crab cakes oven broiled and served with garden rice and fresh mixed vegetables with a side of our homemade tartar sauce

Salmon Tír Na Nóg

A fresh filet of Atlantic salmon baked in the oven and served topped with sautéed scallops and shrimp in a dill cream sauce - accompanied by garden rice and fresh vegetables

Wicklow Leg of Lamb

A delicious dish of herb encrusted Leg of Lamb slow roasted in the oven, sliced and served topped with a red wine mushroom demi glace with Irish champ mashed potatoes and fresh market vegetables

Irish Mist Bread Pudding

A golden raisin and Irish Mist infused homemade bread pudding topped with our own creamy custard

24.99