



Saint Patrick's Day March 17th 2010



Lunch Menu

*All of our Luncheon menu items include
a choice of Potato and Leek soup
or an Irish Caesar Salad*

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 14.99*

Shepherds Pie

*Ground sirloin, onions, peas and carrots baked in a casserole
and topped with mashed potatoes grilled to a golden brown 13.99*

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 17.99*

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 13.99*

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 13.99*

Irish Lamb Stew

*Tender cubes of braised lamb stewed to perfection with
chunks of celery, onion, and carrots, topped with mashed potato 14.99*

Corned Beef and Cabbage

*Our award-winning 1st cut of corned beef brisket, slow cooked for ten hours and served with
braised cabbage, colcannon potatoes and mashed carrots and parsnips 17.99*

Chicken Mount Juliet

*Tender breast of chicken and sliced Irish bacon sautéed in a leek, onion and parmesan
cream sauce and served over colcannon potatoes, carrots and fresh mixed vegetables 16.99*

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 12.99*

DESSERT

Irish Bread Pudding 4.99