

Saint Patrick's Day

March 17th 2011

Dinner Menu

**Choice of appetizer and entree plus dessert:
Early (2:30–5pm) & Late (9–11pm) for \$19.99
Regular(5–9pm) for \$24.99**

Potato and 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

Shepherds Pie

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

Guinness Beef Stew

Tender chunks of beef marinated in Irish stout, braised and stewed with large chunks of celery, Carrots and onions topped with a scoop of mashed potatoes

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 strips of chicken breast and sliced Irish bacon pan sauteed 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 crabcakes oven broiled and served with garden rice and fresh mixed vegetables with a side of our homemade tartar sauce

Salmon Tir Na Nog

A fresh filet of Atlantic salmon baked in the oven and served topped with sauteed 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 Bread Pudding

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