

# DESIGN YOUR OWN MENU

*Make your selections from the following items and we will customize your own menu.  
You may wish to consult with a manager on various pairings to ensure suitability for your group and event.*

## **Passed or Shared Appetizer Platters**

*(Choose up to three items from the following list)*

### ***Celtic Mushrooms***

*Mushrooms breaded and deep fried to a golden brown*

### ***Mini Crab Cakes***

*Seasoned with Miss Peggy's special recipe our Crab Cakes are made with jumbo lump crabmeat*

### ***Smoked Salmon Rolls***

*Thinly sliced Irish Smoked Salmon filled with a seasoned potato salad stuffing and rolled*

### ***Guinness Fried Oysters***

*Plump juicy oysters marinated in Guinness stout, breaded and specially seasoned, shallow fried and served with our signature coleslaw*

### ***Killarney Cabbage Wraps***

*Fresh cabbage leaves stuffed with corned beef and potato mix, steamed and topped with a homemade Irish Whiskey Mustard dressing*

### ***Annapolis Crab Dip***

*Fresh Lump Crabmeat and spinach bound together with cream cheese and seasoning*

### ***Wexford Potatoes Cakes***

*Mashed potatoes, onions, peppers, and cheese coated in seasoned bread crumbs and shallow fried*

### ***Calamari Mattapoisett***

*Calamari rings lightly dusted in our seasoned breadcrumbs and shallow fried to a crispy brown*

## **Soups**

(choose one item from the following list)

### ***Potato and Leek Soup***

*A traditional Irish Soup made  
with Potatoes and Leeks*

### ***New England Clam Chowder***

*A traditional New England soup made Irish style with  
chopped clams, potato, thyme and onion.*

### ***Cream of Crab Soup***

*A specialty crab soup made with cream and sherry*

### ***Spicy Tomato and Irish Whiskey Soup***

*Hearty chunks of tomato with onion and black pepper,  
finished with Jameson's Irish Whiskey*

## **Salads**

(choose one item from the following list)

### ***Entrée Salad***

*A mix of fresh greens, romaine lettuce  
topped with tomatoes, onions, cucumber & mushrooms*

### ***Caesar Salad***

*Classically prepared with all fresh ingredients*

### ***Chieftain Salad***

*Romaine lettuce with crumbled Blue cheese,  
walnuts, raisins and croutons*

## **Entrée Choices**

(Choose up to four items from the following lists.)

### **Irish Favorites**

(Irish Favorite entrees are served with appropriate sides as noted.)

### ***Traditional Lamb Stew***

*The original recipe using tender cubes of Lamb stewed with  
celery, carrots and mashed potatoes*

### ***Saint Brendan's Pot Pie***

*Salmon, Shrimp, Crabmeat, Scallops, and Clams served in a  
tomato basil cream sauce with onions, peppers and  
carrots, baked in a casserole*

### ***Shepherds Pie***

*Ground Sirloin, onions, peas and carrots baked in rich  
casserole and topped with mashed potatoes*

## ***Fish & Chips***

*Using Alaskan Pollock this white fish is dipped in our homemade beer batter and deep fried to a golden brown served with tartare sauce and Irish chips*

## ***The Irish Boxy***

*A traditional potato pancake topped with a medley of sautéed Vegetables bound with a tomato basil sauce and Finished with melted provolone cheese all baked in the oven*

## ***Medieval Beef Stew***

*Tender chunks of Beef braised and stewed in an Irish stout with carrots, leeks and served with mashed potatoes.*

## ***Murphy's Pot Roast***

*A home styled Pot Roast slow cooked with a little Irish Stout served over potatoes and fresh market vegetables*

## ***Cottage Pie***

*Breast of Chicken cooked in a rich sauce with mushrooms, Onions and celery topped with mashed potatoes*

## ***Corned Beef & Cabbage***

*"The best you will ever have" First cut Corned Beef slow cooked for ten hours served with braised cabbage, potatoes, carrots and parsnips*

## **Poultry**

*(Poultry entrees are served with choice of potato and fresh steamed vegetables, unless otherwise noted.)*

## ***Chicken Cashel Blue***

*Double breast of Chicken filled with Cashel Blue Cheese, wrapped with a strip of Irish bacon and oven roasted.*

## ***Chicken Kildare***

*Double breast of Chicken stuffed and rolled with Irish Ham and Crab Imperial lightly breaded, pan sautéed, and topped with a sherry cream sauce*

## ***Ballina Chicken***

*Breast of Chicken stuffed with ham and white cheddar cheese rolled in seasoned bread crumbs and pan sautéed to a golden brown*

## ***Farm House Chicken***

*Oven roasted half Chicken seasoned with herbs served with sage and onion stuffing, and pan gravy*

## ***Chicken Castle Rea***

*Breast of Chicken grilled and sliced served over fettuccini, all tossed with a creamy parmesan cheese sauce and finished with diced tomato and steamed broccoli crowns*

## **Meat**

(Meat entrees are served with choice of potato and fresh steamed vegetables, unless otherwise noted.)

### ***St. Patrick's Prime Rib***

*Our 14 oz specialty: a thick, hand cut slice of tender slow roasted Prime Rib. Served with a horseradish cream sauce, potatoes, steamed vegetables, and parsnips mash*

### ***Steak Jameson***

*You choose a 9oz or 14oz New York Strip, flamed in Jameson's Irish Whiskey, charbroiled and topped with roasted garlic butter*

### ***Filet Fermoy***

*Tenderloin of Beef stuffed and rolled with a basil and mushroom pesto rolled and oven roasted sliced and finished with a mushroom demi-glaze.*

### ***Rack of Lamb***

*Your choice: Two or three center cut Lamb chops. Marinated in garlic, rosemary, and olive oil, flame grilled and oven roasted*

### ***Longford Leg of Lamb***

*Oven roasted leg of Lamb, sliced and served with a demi glaze.*

### ***Veal Marsala***

*Tender slices of Veal lightly dusted in flour pan sautéed, finished with a Marsala sauce.*

### ***Veal Chop Bunratty***

*A 14oz Veal chop char broiled and finished with a portabella mushroom and white wine sauce.*

### ***Veal Oscar***

*Tender slice of Veal lightly dusted in seasoned flour and pan-fried. Finished with a hollandaise sauce and served over mashed potatoes with fresh steamed asparagus*

### ***Pork Chop Mountjoy***

*A 14oz center cut pork chop flame grilled and finished with a Magner's apple sauce*

### ***Killarney Stuffed Pork***

*Tenderloin of Pork stuffed with our brown bread and apple stuffing. Topped with a sweet and spicy Bourbon BBQ sauce.*

### ***Pork Tenderloin Armagh***

*Tenderloin of Pork studded with fresh cracked peppercorn pan seared and oven roasted sliced and finished with a mushroom sauce.*

## **Seafood**

(All seafood entrees are served with garden rice and fresh steamed vegetables, unless otherwise noted.)

### ***Flounder Kinsale***

*Fillet of fresh Flounder stuffed with jumbo lump crabmeat, mushrooms, green onion and topped with a sherry parmesan cream sauce.*

### ***Seafood "Pot O Gold"***

*A generous portion of jumbo sea Scallops, gulf Shrimp and Jumbo lump Crabmeat in a Kerry gold butter sauce baked in a casserole dish to a golden brown*

### ***Achill Island Shrimp Scampi***

*Large Gulf Shrimp sautéed in a hot skillet with fresh spinach, garlic butter, lemon juice, and white wine*

### ***Salmon Adare***

*Fillet of Salmon grilled and topped with a champagne citrus cream sauce*

### ***Doolin's Seafood Pasta***

*Scallops, Shrimp, Lobster and jumbo lump Crabmeat sautéed and finished with diced fresh tomatoes and scallions served over tossed fettuccini in a parmesan cream sauce with fresh broccoli*

### ***Mattapoisett Cod Casserole***

*Fillets of fresh Cod lightly seasoned, baked and topped with asiago cheese, bread crumbs, and roasted garlic butter.*

### ***Guinness Fried Oysters***

*Plump fresh Oysters marinated in Guinness Stout, breaded, specially seasoned, and shallow-fried.*

### ***Killybegs Platter***

*A generous platter of Shrimp, Scallops, Oysters and Salmon cooked to perfection and served with two special sauces*

### ***Salmon Galway Bay***

*A fresh fillet of Salmon stuffed with seasoned lump Crabmeat, oven baked and drizzled with a champagne citrus cream sauce*

### ***Miss Peggy's Crab Cakes***

*Seasoned with Miss Peggy's special recipe, our crab cakes are made with jumbo lump Crabmeat, baked in the oven.*

## **Dessert Choice**

*(choose one item from the following list)*

### ***Bailey's and Chocolate Mousse***

*A white chocolate mousse flavored with a little Bailey's Irish cream*

### ***Traditional Irish Bread Pudding***

*Homemade the traditional Irish way and finished with an original custard sauce*

### ***Crème Brulee Cheesecake***

*A chilled mix of both of your favorites garnished with a swirl of fresh whipped cream and a slice of strawberry*